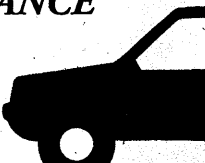


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Charlevoix County News

Thursday, December 24, 2009 **75¢**

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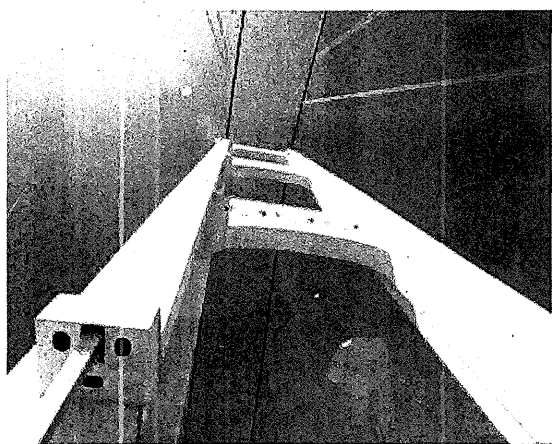
Local man's murder conviction upheld

By B. J. Conley

The Michigan Court of Appeals issued an opinion on Dec. 16 that upheld a circuit court jury's finding that Charles Curtis Merriman of Eveline Township murdered his brother, Bill Merriman. Charles, 59, has already filed the paperwork for his next step in the process — the Michigan Supreme Court.

The Charlevoix County Circuit Court case concluded on May 9, 2008, and on June 6, 2008, Judge Richard M. Pajtas sentenced Merriman to 20 to 40 years in prison. Merriman is currently serving that

Continued on page 2



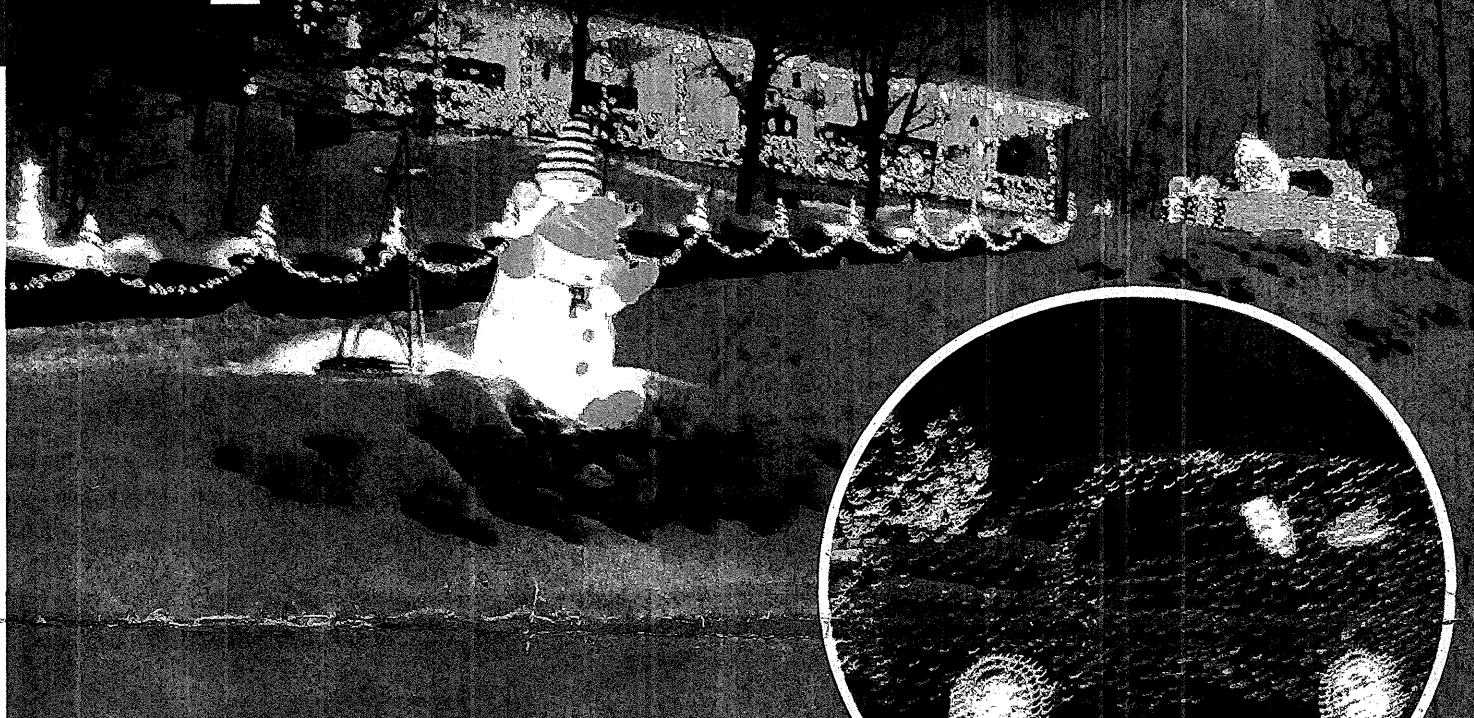
MackBridgePhoto – courtesy of MDOT

Mackinac Bridge Authority Receives Award of Excellence

The Asphalt Paving Association of Michigan (APAM) yesterday presented the Mackinac Bridge Authority (MBA), Payne and Doylan, Inc., and Northwest Design Group the Award of Excellence paving award. The award showcased a two-year resurfacing effort on the bridge deck in

Continued on page 2

SIMPLY Spectacular



Each Christmas season Bill and Chris Brooks show a fantastic display of lights. The location is about three miles outside of Boyne City on the Boyne City-Charlevoix Road, before Horton Bay. The lights go on about 5:30 p.m. daily. Hot chocolate is served on Friday and Saturday. This is a display not to miss. Photos by B. J. Conley

By B. J. Conley

For 20 years Bill and Chris Brooks have entertained travelers on the Boyne City-Charlevoix Road with an impressive display of lights during the Christmas season.

"It gets bigger every year," Bill said with a laugh. "We added 5,000 more lights this year."

Another new item this year is a Santa letters box for children to stop and place their letters to Santa.

The decorations include a lighted truck, "one of the fa-

vorites," Bill said, and a Ferris wheel.

The lights are displayed from the beginning of the long driveway up to and including the house. The Brooks use approximately 40,000 lights. There is 5,000 feet of wire underground. The Brooks pay about \$500 a

month in electricity for the display, Bill said.

And, yes, Bill and Chris put the lights up and take them down each year.

The display may be seen on the Boyne City-Charlevoix Road, (C-56) about three miles outside of Boyne City.

Court Accepts Boy's Guilty Plea

By B. J. Conley

CHARLEVOIX — A 15-year-old boy pled guilty to a reduced charge against him of assault with intent to do great bodily harm less than murder, and home invasion, 1st degree. Sentencing is scheduled for Jan. 12, in the Charlevoix County Circuit Court.

Michael Shane Meza appeared with his attorney in the

circuit court on Wednesday, Dec. 16 to enter his plea. He was originally charged by the prosecutor's office with assault with attempt to murder and home invasion, 1st degree.

Meza admitted that he entered the home of Nelson Duncan in Boyne City in the early morning hours on April 26, and held a knife to the throat of Duncan's 9-year-old daughter, cutting her throat. She survived the attack and was


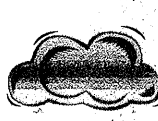



transported to the hospital where she was treated and released.

In preparation for trial prior to the plea agreement, the prosecutor's office filed with the court notice of intent to use evidence of other crimes, wrongs or acts by Meza as proof of motive, scheme and knowledge. Incidents that occurred in Traverse City, Van Buren county and Allegan county include possession of

weapons, assault, home invasions and stealing to support his drug addiction.

Circuit court Judge Richard M. Pajtas questioned Meza as to his understanding that by pleading guilty he gives up his right to a trial. Meza said he understood. The charge of assault with intent to do great bodily harm less than murder carries a 20-year prison term and the home invasion charge carries a 10-year prison term.

weather forecast

				
Wednesday High 25, low 18 NE wind 8mph	Thursday High 28, low 27 E wind 10mph	Friday High 32, low 25 SE wind 11mph	Saturday High 29, low 22 SSW wind 7mph	Sunday High 26, low 20 NNW wind 9mph

* snowfall totals *

Charlevoix - Season totals last year through 12/31/08 - 71.3 Season total this year through 12/20/09 - 36.1"	Potoskey - Season totals last year through 12/31/08 - 67.0" Season total this year through 12/20/09 - 49.2"
Ellsworth - Season totals last year through 12/31/08 - 82.3 Season total this year through 12/20/09 - 41.0"	Gaylord - Season totals last year through 12/31/08 - 107.1 Season total this year through 12/20/09 - 42.5

The Snowfall totals for last year are for the season through the end of the Month. Totals for this year are through the date indicated.

index

Local News	1-5,8,16
Holiday Recipes	6-7
Local Sports	9-11
Movie Review	12
Real Estate	13
Classifieds	14-15

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Local News

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Local Man Convicted of Murder

Continued from Front Pg
sentence.

The three-judge panel in Lansing found that the Charlevoix County prosecutor met the elements necessary for a conviction when there is no body. Bill's body has not been found. The prosecution submitted evidence that no one had heard from Bill and that he had not returned to his apartment in Hudsonville. Further, there was blood found in the family's Eveline Township home, and some of it had Bill's DNA. In addition, Merriman told investigators that he knew he would be a suspect because police believed he was the last person to see his brother alive. Merriman told the courts that Bill had taken off in an SUV with a man who came to the house.

The Court of Appeals refuted Mer-

riman's claims that some of the prosecution's expert witnesses were not qualified. Merriman argued that the trial court should have admitted evidence concerning his defense about Bill's disappearance. But, the Court of Appeals states in its opinion that although Merriman argued that the trial court erred when it precluded him from offering evidence, the defendant-appellant, Merriman, did not clarify in a brief specifically what evidence he contends the trial court should have admitted.

Merriman was represented in his appeal by Valerie R. Newman, Assistant Defender, from the State Appellate Defender Office in Detroit. Newman said she expects to continue her representation of Merriman to the Michigan Supreme Court and possibly into federal courts.

Bridge Authority Receives Award

Continued from Front Pg
the special projects category.

"Not only was a high-quality project delivered for the benefit of the motorists, but this partnership helped to lay the foundation for how work can be done in the future," said MBA Executive Secretary Bob Sweeney. "We worked very well with the consultant on project management and inspection, and are pleased with the end result."

The project included resurfacing of a 4.2-mile stretch of the bridge deck, and concrete curb and joint repair on the bridge in Mackinaw City

and St. Ignace. It took two years to complete the project with the northbound lanes being paved in 2008 and the southbound lanes earlier this year. Two-way traffic was maintained on one side of the bridge during the construction.

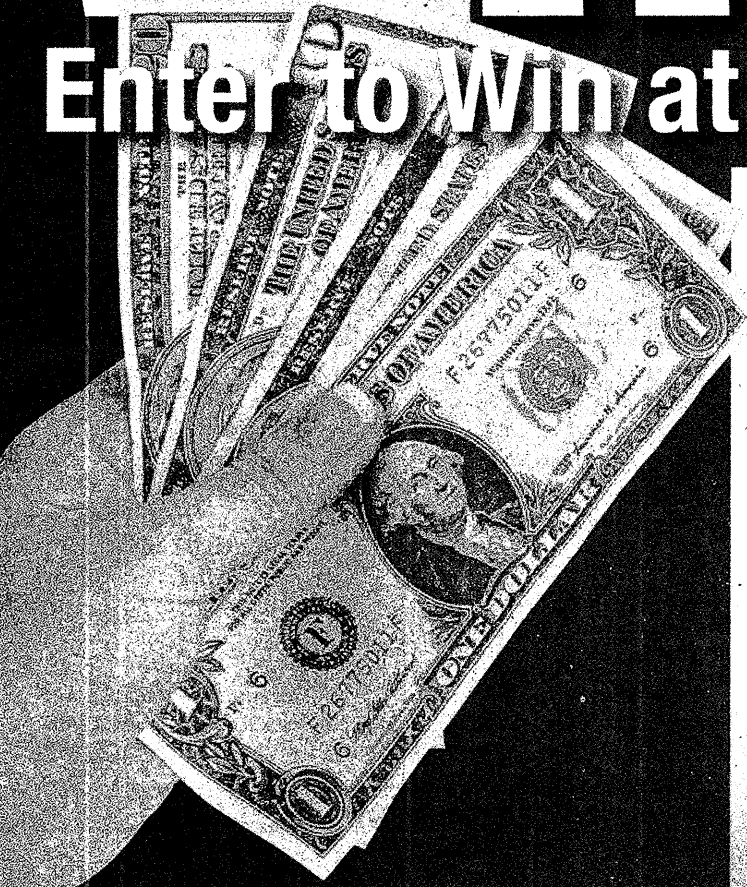
The new asphalt was an innovative mix specially designed by the Michigan Department of Transportation to be water and rut resistant. The award was presented at the 2009 APAM Asphalt Paving Awards program.



Nancy Hosmer (right) with the Boyne Area Community Christmas program receives \$1,966 and toys and food items from Shari Joles with Great Lakes Energy. The money, toys and food were raised through holiday fund-raising events held by Great Lakes Energy employees.

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106 State St.

Lucky Guppy
103 Esterly St

T & R Yamaha
215 Main St.

Boyne City:

Mary's of Boyne
108 South Lake St.

Water Street Café
113 Water St.

**Johnson Oil
Marathon Gas Station**
201 South Lake Street

BC Pizza
1191 S M 75

Boyne City:

Boyne City Lanes
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**Ellsworth:
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**Charlevoix
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County News

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School's Out -but Snowboarding's in

Mt. McSaubia in Charlevoix was just beginning to get busy on Monday, Dec. 21, with kids such as these students who were snowboarding, or resting from snowboarding. Relatively mild weather made conditions ideal. Photos by B. J. Conley

Health Care in Every Stocking?

Senate Appears Ready to Pass Historic Health Care Legislation

By Jim Akans

While Santa may be toting a long Christmas list this year, President Obama seems to have only one item on his; health care reform.

And by the pace of the momentum in the Senate early this week, it looks like Santa may deliver their version of health care legislation by Christmas Eve. The 60 votes required to stop a potential GOP filibuster seem secure, paving the way for reconciling differences between the Senate plan (if approved) and the bill passed by the House in November before any final legislation can be sent to President Obama's desk.

Both bills carry a hefty price tag, somewhere around \$1 trillion over the next 10 years. Funding is expected through a combination of tax increases as well as projected cuts in Medicare spending. Each also establishes "insurance exchanges" where self-employed and the uninsured can shop for pricing and coverage that meets their needs. Also gone would be denial of coverage based on pre-existing conditions.

Among the significant differences between the two plans is a proposed government-run insurance option and much stricter abortion language in the House bill. The Senate plan has a tax on high-value insurance coverage not in the House bill. There are elements in the Senate plan designed to limit insurance company profits and overhead, requiring 80 percent of premium income to be spent on medical care for individual policies, and 85 percent on group policies.

Proponents of health care reform contend that the Senate bill would provide coverage to approximately 94 percent of eligible Americans under the age of 65. It is currently estimated that about 30 million people in the U.S. are uninsured.

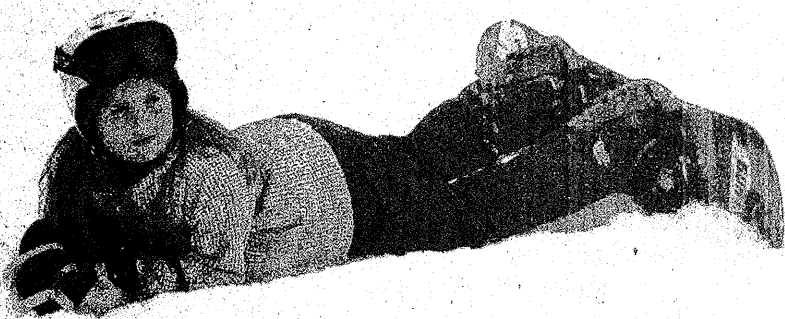
As for the costs, President Obama says health care reform will actually reduce them.

"For all those who are continually carping about how this is somehow a big spending government bill," Obama stated, "this cuts our deficit by \$123 billion in the first 10 years, and by over a trillion in the second. The argument that opponents are making against this bill does not hold water."

However, the bill does not have the bi-partisan support.

"This bill is a legislative train wreck of historic proportions," stated Senate Republican leader Mitch McConnell of Kentucky. He cited cuts to Medicare, home health care, hospices, and "massive tax increases" as evidence of the bills shortcomings.

Either way, it looks like Santa will be carrying a Senate health care bill in his sleigh to Washington this Christmas Eve...but there will likely be a ho ho ho lot more developing on this issue as the New Year unfolds.



NEWS IN BRIEF

EAST JORDAN

SNO-BLAST Belle of the Blizzard and Winter Knight nominations

The Sno-Blast Committee Board is accepting nominations for the 2010 Sno-Blast Belle of the Blizzard and Winter Knight Candidates. Please e-mail, phone or mail your nomination to the Chamber office by Friday, December 18. Call 231-536-7351 or info@ejchamber.org to check if they are still accepting nominations. Your nomination must be approved by the nominee and include their contact information.

EAST JORDAN

Food Drive

Second Annual Food Drive for the Care and Share Food Pantry, East Jordan. Bring in four non-perishable items and receive a discount coupon book good at The Quilt Cottage for the next five months. Help us to help others, bring in your donations anytime during store hours.

EAST JORDAN

Roller Skating

Enjoy roller skating at the Harvest Barn Church - Noon-3pm - 3-18 year old \$5.00 every Saturday until April 10, 2010

BOYNE CITY

Wine tasting

Boyne Country Provisions and Red Mesa Grill are teaming up to sponsor Seasonal Wine Tastings on the second Thursday of each month, from 6 to 8 p.m. and continuing through winter and spring. The tastings will be held on the "back porch" at Red Mesa Grill, 117 Water St., and featuring four wines, one beer and an appetizer buffet for \$10. Ed Brehm, the sommelier from Boyne Country Provisions, will conduct the tastings.

EAST JORDAN

Old Newspapers now in digital format

The Jordan Valley District Library converted all microfilms in the library to indexed digital images. Patrons will now be able to look for obituaries, marriages or articles per-

taining to a subject in all newspapers or just one single issue. Newspapers that were digitalized and indexed: Charlevoix County Herald 1902-1921, 1923-1941; Charlevoix County Herald 1943-1952 missing issues. East Jordan News 1952-1953; East Jordan News Herald 1956-1967 scattered; Charlevoix County Press 1978-1991; The Torch & East Jordan Journal 1992-1994; The East Jordan Journal 1994-2003; The Citizen Journal 2003-2009. If questions call the library at 231-536-7131.

BOYNE CITY

Christmas Break Schedule for School

Boyne City Public Schools will be on Christmas break beginning on Monday, December 21, 2009. School will not be in session on Monday, December 21st through Friday, January 1, 2010. Classes will resume on Monday, January 4th.

EAST JORDAN

Christmas Trees

The Lion's club is selling Christmas trees until Christmas Eve or when trees are gone at the E.J. True Value Hardware - M-F 8am - 5:30pm, Sat. 8am - 5pm, Sun. 10am - 3pm. Shop early for best selection.

EAST JORDAN

Tree Lighting

Downtown Tree Lights Special Thank You to the following individuals who took the time out of their busy schedule to decorate the downtown trees for the Holiday Season- Tom Teske, Duane Chappuies, Mark Penzien, Tammy Jackson, Karen Brennan, John Hunter, Martina Peterson, Nico Cornstalk, Louise Sahlman, Kahsandra Franklin, Marge Teske and Mary Faculak.

CHARLEVOIX

Wellness Wednesday

Charlevoix Area Hospital's next "Wellness Wednesday" will be from 10 a.m. until 4 p.m. on Wednesday, Jan 6, 2010. The Wellness Wednesday Health Screens include: Cholesterol and Glucose levels, Body Mass Index (BMI) score, and a Blood Pressure reading. Cost for the service is

\$12. Participants will also receive a blood pressure log and pedometer as well as all test results at the time of the screen. A Registered Nurse will adapt health Consultation and educational materials to individual results. Appointments can be made in advance by calling the office of Community Health Education at Charlevoix Area Hospital: 231-547-8906 or by email: kjacobsen@cah.org. Walk-ins are always welcome.

EAST JORDAN

Christmas Eve Services

Evangelical Lutheran Church 5:00 PM Christmas Eve Candlelight Service. First Presbyterian Church 5:00 PM Christmas Eve Candlelight Service 5 p.m. Child care provided. East Jordan United Methodist Church 5:30 PM Christmas Eve Candlelight Service with Choir Cantata. St Joseph Catholic Church Mass Schedule Christmas Eve- December 24, 4pm. Children's Mass Christmas Day, December 25 11am. New Years Eve, 4pm. Lighthouse Missionary Church, Dec. 24 at 7pm.

EAST JORDAN

Community Christmas Dinner

You are invited for Christmas Dinner, December 25 from 1-3 p.m. at the United Methodist Church, East Jordan. Donations accepted.

CHARLEVOIX COUNTY

Volunteer Opportunities

The RSVP of Charlevoix and Emmet Counties invites everyone 55 and older to join them in volunteer service. Keep active, share your talents, serve your community and meet new friends. We have many volunteer opportunities in Charlevoix County. For more information call Sally Pickering, RSVP Project Director, at 231-347-3211, ext. 29.

EAST JORDAN

Raven Hill Open House

Enjoy food, fun and friends at Raven Hill Discovery Center's Holiday Open House on Dec. 28 from Noon - 4pm.

CHARLEVOIX

Freedom From Smoking Clinic

Charlevoix Area Hospital along with the American Lung Association wants to help you quit smoking. If you have reached the point where you are ready to be free from smoking this program will provide support, guidance and advice to help you reach your goal. This 8 session, 7 week program is held at Charlevoix Area Hospital, starts January 4th and ends February 22nd. There is no charge for this program. Call 231-547-8672 or send an e-mail to mhines@cah.org and register today.

BOYNE CITY

Community Christmas Dinner

The First Presbyterian Church of Boyne City, 401 S. Park St., will be serving a traditional Christmas dinner from 12 to 4 p.m. on Christmas Day. Everyone in the community is welcome and invited to "share the love, peace and joy of the holy season." Reservations are appreciated but not mandatory. Donations of time and talent are also welcome. For more information contact Al or Jenny Lawson at 675-7840 or 582-7841.

EAST JORDAN

Sno-Expo New Events for 2010

A new event designed to promote local "snow-related and "snowmobiler friendly" businesses is being added to the Sno-Blast 2010 schedule of events. Already gaining great momentum and interest. This afternoon expo is scheduled for Friday, January 15 at the East Jordan Civic Center from 4pm to 7pm. 15 spaces are AVAILABLE (12x12 SPACE) for businesses to showcase their products or service. Chamber members \$25.00, Not Yet Members \$50.00. Spaces are already being spoken for - so business owners DO NOT DELAY!! Contact the Chamber office for an application via e-mail, phone or visit. For Expo info contact event Chairman Greg Grose at 231-445-0793.

EAST JORDAN

Rotary Chili Supper

The Rotary Chili Supper will be held downtown Friday night as a part of Sno-Blast on Main Street. The East Jordan Rotary Club will be holding their Annual Chili supper on Friday, Jan 15 from 4:00 p.m. to 7:00 p.m. at the Senior Center.

EAST JORDAN

Outlaw Sled Show

A new snowmobile event - "Outlaw Sled Show" scheduled for Saturday, Jan. 16 at the East Jordan Sno-Mobile Club from 9a.m.-4:00 p.m. This is a show of all the "souped up" sleds. For more information contact Gerry Argetsinger at 231-582-7970.

BOYNE CITY

Main Street hosts Building Basics presentation

The Boyne City Main Street / Downtown Development Authority will be hosting a "Main Street Building Basics" presentation on Tuesday, Jan. 26, from 8:30 to 10 a.m. at the Boyne District Library Conference Room. The public, especially downtown property owners and individuals interested in historic preservation are invited to attend. The presentation will be a webinar conducted by Kelly Larson, Main Street architect for the State Historic Preservation Office. The presentation will focus on the history of downtowns and the evolution of older buildings over time. Also discussed will be good historic preservation principles and practices to maintain the unique qualities of historic buildings while also making them functional for today's needs. The presentation is a kick-off point for the Boyne City Main Street Design Committee to select downtown buildings to receive design services intended to facilitate the rehabilitation of a building's facade. Any building located within the downtown is eligible to receive the no-cost design services that include a schematic drawing of the proposed facade improvement, preliminary cost estimate, and paint samples. The design services are provided by the State Historic Preservation Office in the Michigan State Housing Development Authority. Any property owner interested in receiving the services must first attend a "Main Street Building Basics" presentation. An application, available at the Main Street office, can then be

submitted to the Design Committee for review and approval. To learn more about the presentation and design services, contact the Boyne City Main Street Program at 582-9009. The deadline to register is Jan. 22.

EAST JORDAN

Citizen of the Year

Citizen of the Year forms are available at the Chamber office. It's time to nominate individuals for the Citizen of the Year Award that will be announced at the East Jordan Chamber Annual Meeting/Dinner/Auction scheduled January 30, 2010 at Castle Farms.

BOYNE CITY

Help available for struggling businesses

If your business is struggling, don't wait until it's too late to ask for help. Several local organizations offer free assistance, including Team Boyne, the Boyne Area Chamber, Boyne City Main Street, Northern Lakes Economic Alliance, and SCORE. Call Jim Baumann at the Chamber (582-6222) and we'll point you in the right direction. All contacts are confidential. The Northern Lakes Economic Alliance also offers monthly "Starting a Business" classes, with the next class scheduled for Jan. 26 at the Petoskey Public Library. The fee is \$20 and you must pre-register by calling 582-6482 or emailing info@northernlakes.net. NLEA and its partners also offer a number of business training workshops.

EAST JORDAN

Show Support for the Red Devils

The students at East Jordan High School would like to ask you to participate in "Red and Black Friday". In an effort to promote community sportsmanship and support for the Red Devils by wearing red and black each Friday.

CHARLEVOIX COUNTY

Book proceeds donated to war memorials

Retired Sheriff George T. Lasater, author of the book "Charlevoix County's Contribution to World War II," is nearing completion of his second book, "Charlevoix County's Contribution to World War I." The next publication project is "Charlevoix County's Contribution to the Korean War." Any citizens with information on family members in either WWI or the Korean War are encouraged to contact George at his home, 231-582-7001. There are a few copies still available of the WWII publication at local bookstores. The proceeds from the sale of the books are being donated to war memorials in Charlevoix County.

EAST JORDAN

New Year's Eve Overnight

At Raven Hill Discovery Center. Register your kids for a fun overnight (6 p.m.-9 a.m. Jan. 1, 2010). Registration is limited, so book your spaces soon by calling 231-536-3369. Cost is \$100.00 per person for the overnight and includes meals, snacks & activities.

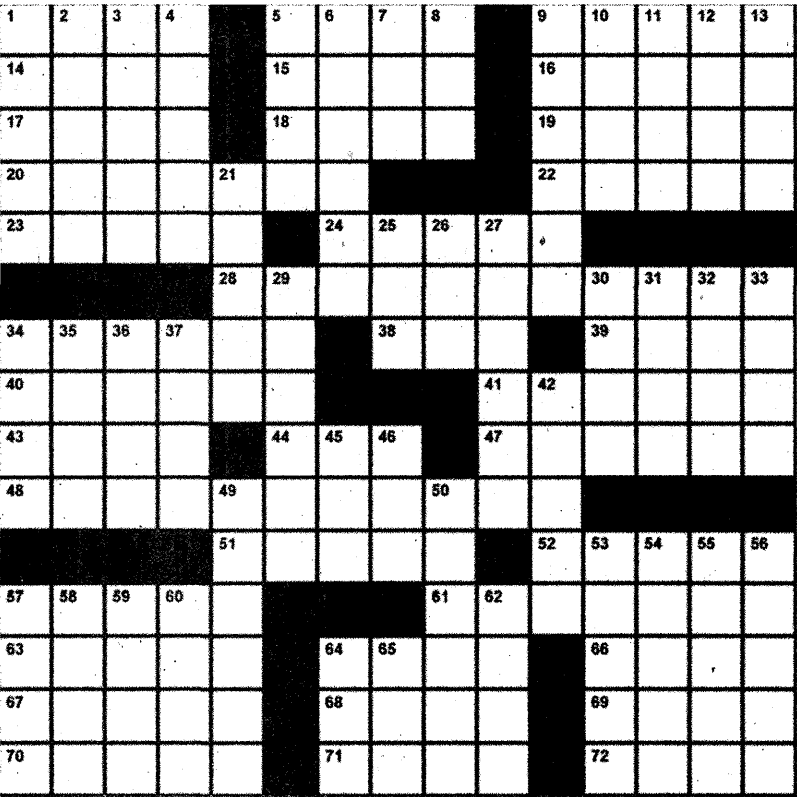
CROSSWORD PUZZLE

Across

1- A type of bake; 5- Small child; 9- Exhausted; 14- Hindu music; 15- Iowa city; 16- Old newsman; 17- According to the Bible, he was the first man; 18- Martial art; 19- Goddesses of the seasons; 20- Monetary unit of Mozambique; 22- "Awake and Sing!" playwright; 23- Facial expression used by Elvis Presley; 24- Diamond flaw?; 28- Jointed or segmented; 34- Tranquil; 38- Gangster's gun; 39- Network of nerves; 40- Thrills; 41- Midday nap; 43- "East of Eden" director Kazan; 44- Hot time in Paris; 47- On cloud nine; 48- Having dentils; 51- Beer mug; 52- Retract; 57- Cellist Casals; 61- Large island of Indonesia; 63- Long-winded speech; 64- Purim month; 66- Morse element; 67- Assisted; 68- Goes down; 69- Langston Hughes poem; 70- Flavor; 71- Between ports; 72- "All The Way To ___", song by REM;

Down

1- Packs tightly; 2- Burdened; 3- Playing marble; 4- Jackie's predecessor; 5- ___ California; 6- Talisman; 7- Night spot; 8- That, in Tijuana; 9- Black tourmaline; 10- Goad; 11- Green land; 12- Tidy, without fault; 13- Very, in Versailles; 21- Large wading bird; 25- Manipulate; 26- Nipper's co.; 27- Beginning; 29- Perform major surgery; 30- Calculus calculation; 31- Dry run; 32- Kitchen addition; 33- Bought the farm; 34- Bird feed; 35- Fashion mag; 36- Drops from the sky; 37- Coup d' ___; 42- Lower portion of the small intestine; 45- Calendar abbr.; 46- Biblical high priest; 49- Wagner heroine; 50- Having a handle; 53- Lowest point; 54- Declare; 55- Bad lighting?; 56- Lout; 57- H.S. exam; 58- Capital city of Western Samoa; 59- Offers a price; 60- Internet writing system that popularized "pwn3d" and "n00b"; 62- Bear in the sky; 64- Botanist Gray; 65- ___ Moines;



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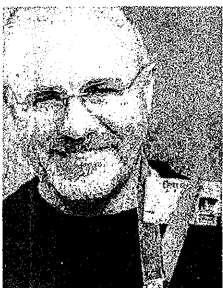
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LOCAL NEWS
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DAVE Says

(how do I make a lowball offer?)



Dave Ramsey

Dear Dave,

My husband and I are looking at getting a second vehicle. We found one we like, and it's in great shape, but they're asking more than we can afford to pay. Do you have any suggestions on how to make a low offer without insulting someone?

Angela

Dear Angela,

This is a really good question, and I think you're smart to want to stay on the seller's good side. You want to be classy and diplomatic. Never point out the bad things about an item someone's selling just to drive down the price. You're liable to blow the whole deal right off the bat if you insult their merchandise or insinuate the price is unfair.

What if you try something like this? Tell them it's a fine vehicle, and their price is fair, but the amount they're asking is outside your budget. Let them know that you want to work out a deal, and in order for it to fit into your lifestyle, you can only pay a certain amount. You might throw in that a lot of people are selling things right now because of the economy, and you're just looking for the best deal.

Who knows? Maybe that and letting them know you're standing there with money in hand will help swing this thing in your favor!

Dave

(creating a no-gossip culture)

Dear Dave,

I have a small business with 17 people in the main office and another 44 mobile techs in the field. We had a merger last year, and although we've overcome rivalries and other difficulties, gossip is a huge issue in the office. How can we solve this problem and still maintain morale?

Chad

Dear Chad,

I have a zero-tolerance policy for gossip. Gossip will absolutely destroy an organization, and most places that have gossip running rampant are just cesspools. I can't imagine wanting to be a part of a situation like that. Gossip is small-minded, it shuts down everyone involved, and the worst gossip of all is when workers gossip about the person who pays them!

It's really simple at my place. My team knows they need to go to someone in leadership if they've got a problem or something's bothering them. They know better than to stand around and complain to the receptionist about something someone in another department did or said. Negatives go up, and positives go down. If you've got a problem, you take it to someone who can fix the problem.

If I walked into the kind of mess you're talking about, I'd call a staff meeting, and we'd definitely cut that cancer out. I'd have no problem telling them if they want to keep their jobs they'd better stop the gossip and quit acting like a bunch of teenage drama queens. I'm not talking about being a bully. I'm talking about being clear and blunt about what will and will not be tolerated in your organization.

You may have to be a tough guy for a while and fire a few people. That's okay, because there are lots of folks out there looking for work who can take their places. But as a result, you'll be left with people who want to work there, who want to be responsible, mature team members, and a culture that defends itself against gossip!

Dave

For more financial help, please visit daveramsey.com.

BOYNE CITY - EAST JORDAN RD.

Three Stations Respond to Fire

A fire thought to have started in the chimney of a house on the Boyne City-East Jordan Road destroyed at least the upper floor on Sunday, Dec. 20. The house was unoccupied at the time, although one of the workers who was preparing the house for the holidays suffered from smoke inhalation. His name has not been released, how-

ever, Boyne City Fire Chief Dennis Amesbury reported that he was treated at a hospital and released. No one else was injured.

The Boyne City Fire Department was the first responder to the fire. They called in Boyne Valley and East Jordan fire departments for tanker support. Chief Amesbury said fire

fighters were on the scene about seven hours. The fire rekindled and fire fighters made a return trip and removed insulation.

Amesbury said the fire marshal will conduct an investigation into the cause of the fire. The address of the house is 3260 Boyne City-East Jordan Road, near Deer Lake.

Rotary presents check to fight polio



Jim Slough, President, East Jordan Rotary Club presents a check for \$2,000.00 to Chris Etienne, Former District Governor for Rotary, District 6290 and local Chairperson for the Polio Plus \$100 Million Dollar Challenge. Bill and Melinda Gates have pledged \$ 100 Million to end polio and Rotary International is striving to match this grant over a three year period.

HIGH SCHOOL NEWS

by AREA STUDENTS for AREA STUDENTS

Special reporting on area youth news from students at Boyne City, Boyne Falls, Charlevoix, East Jordan & Ellsworth High Schools.

Student Of The Week
Boyne City High School

Nathan Clubine

PARENTS:

Russ Clubine & Joann Townsend

GRADE: 12th

SCHOOL ACTIVITIES:

Soccer, Drama, Visual Imaging

HOBBIES AND INTERESTS

Advanced Hip Hop, Surfing, Cycling, Playing Soccer and Skiing

FUTURE PLANS:

Attend and graduate college, then attend either architectural or medical school. Possibly join the Peace Corp.

STAFF COMMENT:

"Nathan is a very conscientious student. He cares about his education and is working hard to understand. In AP Calculus he is very meticulous about his work. This is an honor that Nathan most definitely deserves." (Sandy Clausen, Math Teacher)

"Nate is doing a meticulous job with his work doing graphics in Visual Imaging- he spends a lot of time in the fine details of his work." (Randy Calcaterra, Visual Imaging Teacher)



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HOLIDAY RECIPES
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Creating a Gourmet
Holiday Meal

By Curt Hagedorn

We're all looking for a little comfort in our lives, and today more than ever that's what Holiday meals are all about. Create traditional food and drink that feed our emotional as well as physical appetite. Fortunately, that doesn't mean that we have to settle for dry turkey, lifeless gravy and mashed potatoes that look and smell like kindergarten paste. You can add elegance and sophisticated flavor to every course of your Holiday meal this year and still provide that all-important taste of home.

Start by transforming your Holiday

turkey. Save the frozen monstrosity you won in the office pool for sandwiches. Sign up well in advance at your local grocer or butcher for a fresh turkey. Preferably one from a local farm where you have some idea of how it's been cared for and fed or even a wild turkey if game birds can be had in your neck of the woods. The extra expense is well worth the added flavor. Enhance the bird by marinating overnight in an icy brine mixture of salt, water, vinegar, wine and/or fruit juice, herbs, spices and other flavorings. The mixture shouldn't be overly acid or the bird will "cook," and remember to rinse thoroughly before cooking. Stuff the cavity with aromatic fruits and vegetables, rub the bird over and under the skin with herbed butter and cook according to whatever method/internal temperature has worked best for you and your oven – remember to cover the breast until the very last 20 minutes or so of cooking – otherwise it will be dried out while the drumsticks and other dark meat are still undercooked.

Your side dishes can also benefit from a few subtle upgrades.

Make stuffing from scratch, not out of a box, using good, chewy bread or cornbread, real turkey stock, and rich additions like sausage, chestnuts, oysters, exotic mushrooms, dried fruits and the like. Test some basic recipes from cookbooks you love and then make one your own by adding things your family loves. Remember, stuffing should be moist but not mush and should complement the flavors of the meat, so if you're using primarily apple and sage in your marinade, use these flavors in your stuffing as well. If this sounds like a lot of trouble, it is more complicated than dumping a box into a bowl and adding water, but you'll never know what real stuffing should taste like until you make it yourself – and neither will your family.

Mashed potatoes don't have to be a lumpy, sticky mess either.

Boil them without peeling, and then run them through a potato ricer or food mill. A few quick stirs with additions like real cream, butter, sour cream, roasted garlic, sautéed cabbage and/or onions, cheese or whatever else strikes your fancy will then turn them into a smooth and velvety masterpiece. Keep warm in a pan of water until ready to server, or even spread them in a casserole or 9 x 13 pan and reheat in the oven. There's nothing worse than cold mashed potatoes.

Yams, sweet potatoes and squash all benefit from roasting in the oven or on the grill, then a quick puree with butter and cream.

Toss them in melted butter, drizzle with a little honey or maple syrup and roast until brown on the outside and soft on the inside. Then serve as is or puree in a blender or food processor. Mixtures of roasted yams, carrots, squash and the like with a few herbs or a pinch of allspice to add depth of flavor or a few gratings of orange zest. Even a splash of brandy or Gran Marnier can make those canned sweet potatoes with mini marshmallows a distant memory. If you must top your creation, make a quick meringue topping and run it under the broiler until golden tipped.

It's also easy to make your own cran-

berry sauce. However you might want to have the canned and jellied kind on hand for die-hards. One bag of cranberries, a little sugar or honey, a grating of orange zest, a splash of brandy or orange juice, the addition of nuts, raisins or other dried fruits and a little time on top of the stove will result in a glowing crimson masterpiece that really does complement your turkey. Just bring to a boil and wait until the fresh cranberries pop. The consistency will be rather like fruit preserves, then cool and serve – you'll find that you get a lot of praise



for very little effort.

Desserts also get a little added luster this holiday season.

You can buy any number of excellent indulgences at your local baker. Cross frozen off your list unless you really must but if you're making your own pies, think about mixing and matching flavors. Line the crust of that pumpkin pie with dark chocolate or a pecan praline mixture. A chocolate lining also enhances the flavor of pecan pie, and pecans or walnuts and caramel elevate pumpkin or apple pie from the merely sinful to the truly decadent. Or make a pumpkin chiffon pie with real whipped cream and a cookie crust bound with butter. And make sure you have plenty of whipping cream, crème fraiche and other additions on hand. Walnuts in syrup, ginger sauce, a drizzle of chocolate or caramel sauce can all enhance a holiday dessert, as can more whimsical holiday decorations like bits of peppermint candy, nonpareils, "jimmies" and the like, as well as curls of chocolate. To go truly overboard, a sprinkling of edible silver or gold leaf or dust through a doily or other stencil can transform the top of a cake or pie into a truly festive addition to the dessert cart. And don't forget more humble dessert fare as well. Baked apples or pears in caramel sauce, homemade cinnamon or pumpkin ice cream or an excellent cranberry or grapefruit sorbet can also round off a holiday meal to perfection.



Finally, make sure that you don't skimp on the

beverages. Good wine, good coffee and, of course, champagne or sparkling wine. All can add an extra note of refinement to your meal. And make your own eggnog. It's not difficult, is far more rich and delicious than the store bought variety and can become a family tradition that everyone will look forward to. Here's the recipe: Pour into a saucepan one quart heavy cream. Add one cup sugar, slowly bring almost to a boil. Split and scrape a fresh vanilla bean, add the small seeds to the milk (toss in the split bean as well, you'll remove it later.) Separate six eggs. Whisk the yolks in a large bowl until they are light and golden. Add a small amount of the hot cream to the eggs, whisking continuously, then slowly add the rest of the cream. Do not stop stirring or the egg mixture may curdle. Strain this mixture through a sieve or cheesecloth into another bowl, cover and let cool in a water and ice bath to room temperature. Beat egg whites until frothy, slowly add one cup sugar and 1/4 teaspoon cream of tartar and beat to soft peaks. Fold this mixture thoroughly into the custard mixture. Add 8 to 16 ounces of brandy, fine dark rum or bourbon whiskey, or Gran Marnier. Chill thoroughly. Just before serving, whip one quart of heavy cream and fold into eggnog. Garnish with grated fresh nutmeg. Serve in a cold punchbowl with chilled cups. Serves 16-20.

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Christmas Morning
Breakfast Recipes

Breakfast Sausage Casserole

- 6 eggs
- 1 lb. medium sausage
- 4 cups grated cheddar cheese
- 1 tsp. dry mustard
- 6 slices white, wheat or sourdough bread cubed
- 2 cups milk
- 1 tsp. salt

Cook crumbled sausage in a skillet until well browned. Beat eggs and mix with milk, salt and mustard and set aside. Arrange bread cubes into greased 9 x 13-inch baking dish and top with sausage and cheese. Pour the other ingredients on top. Refrigerate overnight and bake for 35 minutes at 350 degrees. Serves four

Cinnamon Date Breakfast Braid

(for bread machines)

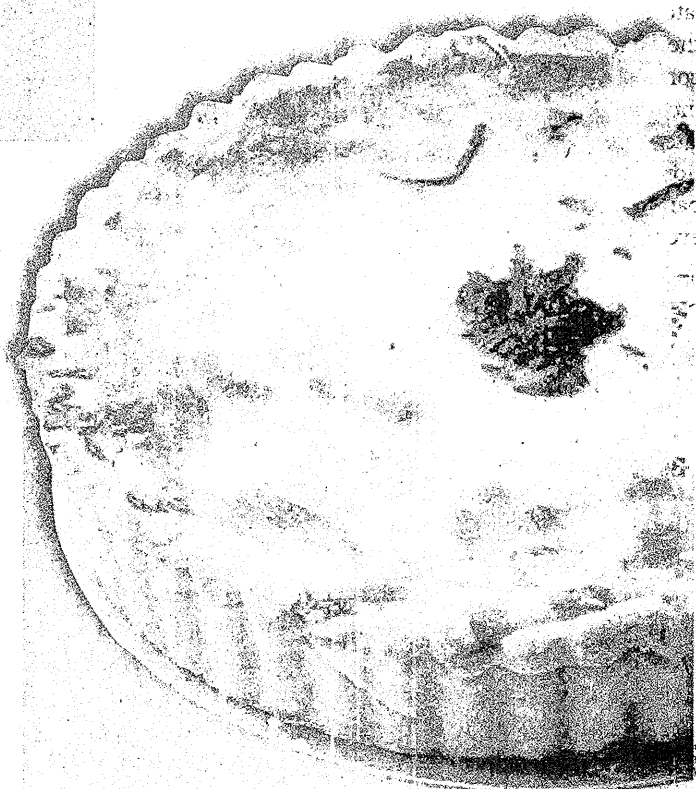
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|-----------------------------|---------------------------------|
| Dough | Filling |
| 3/4 cup milk plus 2 tbs. | 1 1/4 cup chopped, pitted dates |
| 3 tbs. water | 1/3 cup chopped walnuts |
| 1 large egg | 1/3 cup brown sugar |
| 2 tbs. butter, cut up | 3/4 tsp. ground cinnamon |
| 3/4 tsp. salt | 1 tbs. melted butter |
| 1 3/4 cup bread flour | |
| 1 2/3 cup whole wheat flour | |
| 3 tbs. sugar | |
| 2 tsp. bread machine yeast | |

Glaze: Combine 1/2 cup sifted powdered sugar, 1/4 tsp. vanilla extract and 3 tsp. milk to make a glaze for drizzling.

dd dough ingredients to bread machine pan in order suggested by manufacturer. Select the dough/manual cycle. Stir together dates, walnuts, brown sugar and cinnamon and set aside. When the dough cycle is complete, remove the dough and place on a lightly floured surface. Knead in enough flour to make the dough easier to handle. Cover and let rest for 10 minutes before shaping. Divide dough in half to make two braids.

Roll dough into two 12 x 12-inch squares. With a sharp knife cut squares into six 12 x 4-inch strips. Brush melted butter lengthwise down the center of each strip. Sprinkle filling over butter. Fold long sides of dough over filling and pinch seams and ends to seal.

To form the braids, line up the three filled ropes, seam sides down and place one inch apart on a greased baking sheet. Start in the middle and loosely braid by bringing left rope under center rope and lay it down. Bring right under new center rope and lay it down. Repeat until you reach the end. Press the ends to seal and tuck under. Repeat procedure with second braid. Cover and let rise in a warm, draft-free place until almost double in size (20-30 minutes). Bake at 350 degrees F. for 20 minutes. Cover with foil and bake another 10 minutes. Cool for 2 or 3 minutes and drizzle with glaze. Makes two braids

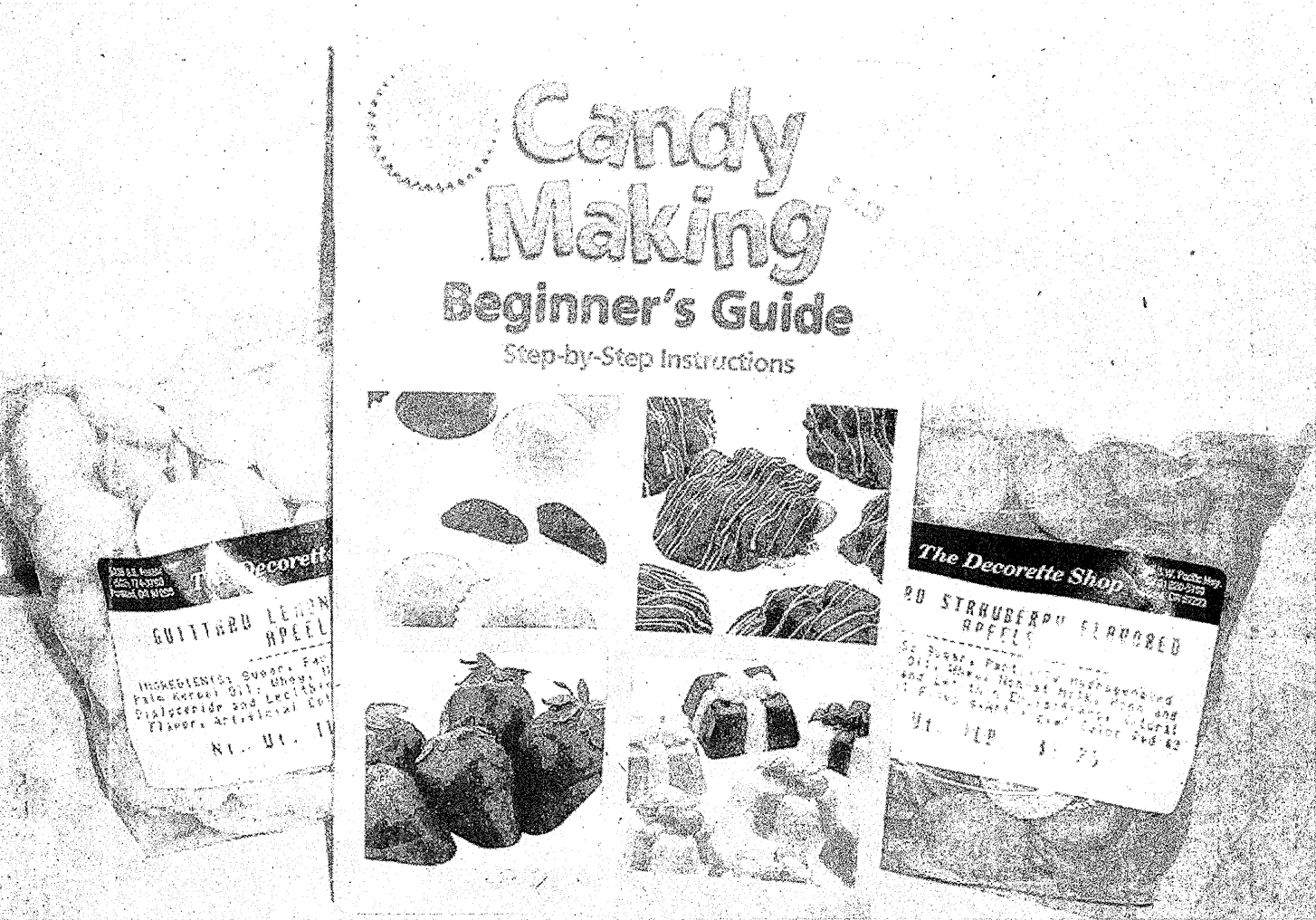


Mushroom and
Broccoli Quiche

- 1 pound fresh mushrooms
- 1/2 pound thawed frozen broccoli
- 2 tbs. olive oil
- 1 tbs. butter
- 1 clove garlic, finely chopped
- 1 tbs. fresh lemon juice
- 2 tbs. finely chopped parsley
- 3 eggs
- 1 1/2 cups whipping cream
- 1 cup fresh grated Parmesan cheese

Use a frozen pie shell with quiche filling mixture, or use your favorite pie crust recipe to make a pie crust. Clean the mushrooms, trim off stems and slice thinly. Heat oil and butter in a skillet. Stir in mushrooms, garlic and lemon juice. Season with salt and pepper. Cook until mushrooms release their liquid, then raise heat and cook them until dry. Stir in the parsley, salt and pepper. Beat eggs and cream together and stir in the mushrooms and frozen broccoli. Pour half the mixture in the pie shell and sprinkle with half the grated cheese. Pour the rest of egg mixture in the shell and top with the remaining grated cheese. Bake until firm and golden brown, about 30 minutes. Serve warm with fresh fruit. Serves 8

The Art of Candy Making



By Sally King

Have you ever thought about making your own lollipops, or peanut brittle, or marzipan, or dark chocolate-covered coffee creams? Well, you can! It's not as hard as you might think, and there are plenty of books and videos to guide you through the process. There are hard candy kits (for the aforementioned lollipops, as well as toffee and other crunchy confections) that kids or adults can use with ease. Some of these will include not only the molds, but also all the ingredients as well as complete instructions. The same is true for chocolate-based candies, and they're called "starter kits," containing all the materials including type(s) of chocolate, sugar, pans, plus instructions and all other necessary paraphernalia. In either case, even if you decide never to do

this again, you won't have wasted a lot of time tracking down all the makings. To find such kits, check with local house wares stores and departments, craft stores, as well as with any neighborhood chocolatiers or bakeries. Experts stress the importance of purchasing not only the right chocolate but also the best. Among the brand names to look for are Lindt, Ghirardelli, Baker's, Hershey's, and Nestle. Using a lesser base will almost surely lead to a disappointing product. Also, do not use paraffin wax; it might seem cost-effective, reducing the amount of chocolate used, but, ultimately, it's the quality that will be greatly reduced. **Some important terms when making chocolate candies:**

- Bloom: The unappetizing

whitish film or veins that can appear on chocolate. This usually occurs due to incorrect temperatures used when tempering the chocolate (see below) or used when the chocolate was being dipped. Excess humidity may also cause this problem, since introducing unneeded moisture will prevent candies from forming correctly and can damage the finish. Unless extensive, though, the damage is visual only, the flavor and texture unaffected. To avoid this problem, when possible, choose cool, dry days for candy crafting. • Tempering: The chocolate is stabilized through a process of melting and then cooling that results in a glossier, more easily molded product. This process will differ depending on the kind of chocolate you use: Real chocolate, such as dark, milk, bittersweet, for instance. Then again, there are "candy melts," which are less

expensive, come in varied colors, are just as tasty, and, best of all, don't need tempering and are thus much easier to work with. • Temperature: Each recipe will state precisely what temperatures you need to achieve to "temper," or melt, your chocolate. Adhere to these instructions as much as possible, but also keep track of how the candy is reacting at different stages of the process. A good candy thermometer is invaluable, but also know the appropriate "cold water" test for this specific recipe. • Cold water tests: There are several different tests, namely soft ball, firm ball, hard ball, soft crack, hard crack, and thread. The recipe will tell you which test is apt.

Other things to avoid:

Don't "cook" the chocolate. "Cooking" occurs if the

chocolate is kept at too high a temperature for too long, ruining the texture and flavor. If using the double-boiler method, separate the top from the bottom, filling the bottom with water, and the top half with broken chunks of chocolate. (The chocolate usually comes in blocks.) Heat water in the bottom half till vigorously boiling, remove from burner, and then stack the top half on top, stirring the chocolate till it melts. Reheat the water -- after removing the top half of the boiler -- and repeat the process until the chocolate is consistently melted. Don't allow any moisture of any kind (including steam) to get into the chocolate.

If using a microwave, again, pay strict attention to avoid cooking. It's recommended that you choose a medium setting. Then set it for 30 seconds at a time, stir-

ring at the end of each phase. Depending on your microwave, it shouldn't take longer than four minutes to achieve chocolate perfection.

A few last words . . .

There are a lot of great books available at your local bookstore. Among the many choices, Laura Dover Doran's "Making Great Candy: A Sweet collection of Fun and Easy Recipes." Or, for something a bit more challenging, Daniela Turudich offers "Sweet Memories: Your Guide to Old-fashioned Candy Making." Or you might try "The Ultimate Candy Book" by Bruce Weinstein. If you're the type who prefers something more visual, then look into video tapes, or take a class at a local culinary school, candy shop, or community college.

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Vegetarian Holiday Recipes

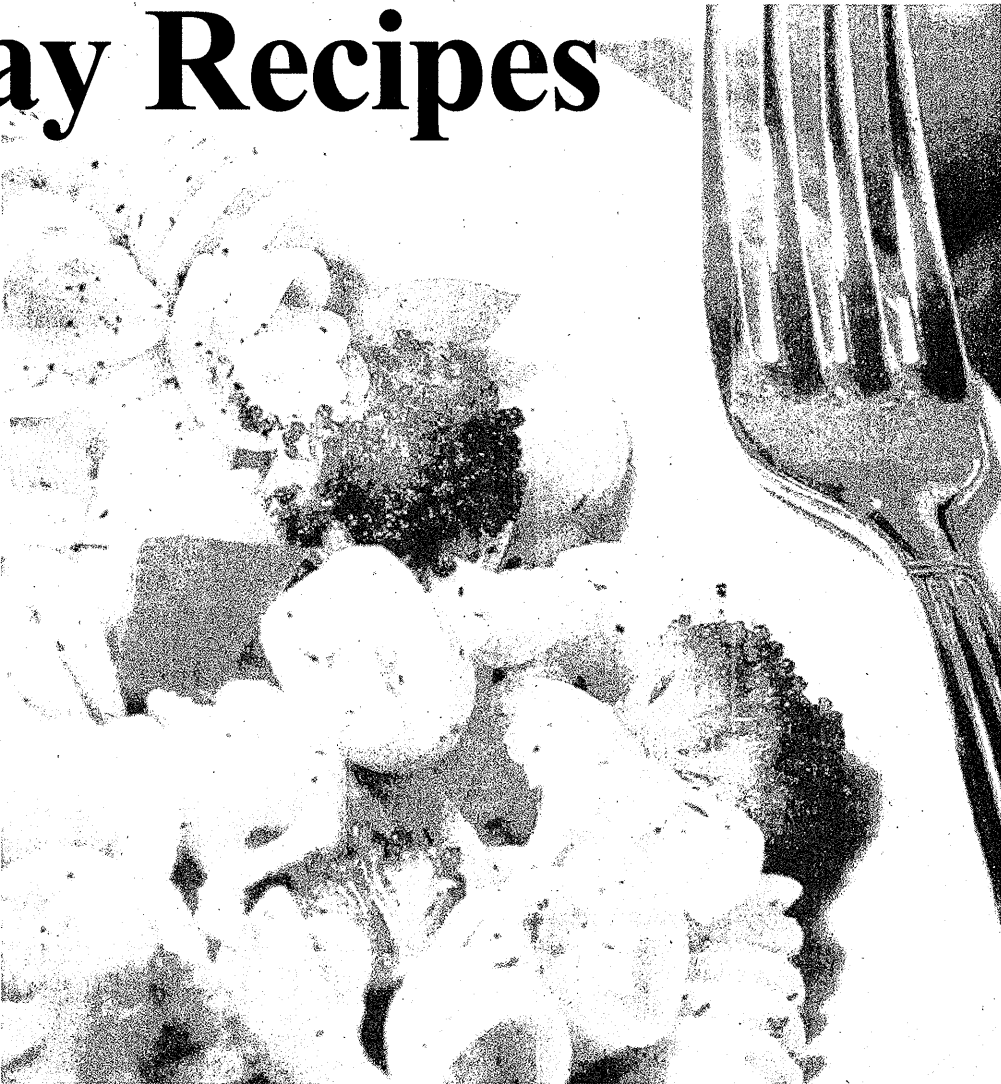
By Amanda Knoles

Creative use of vegetables can turn a meatless meal into a feast.

Eggplant Casserole

- 2 large eggplants
- 1 chopped onion
- 3 tbs. minced fresh basil
- 3 tbs. minced fresh oregano
- 2 tsp. ground cinnamon
- 2 cups fresh chopped tomatoes
- 3 tbs. dried currants
- 1 tbs. toasted pine nuts
- 1 tbs. butter
- 2 tbs. flour
- 1/3 cup nonfat milk
- 1/2 cup grated Parmesan cheese
- 1/2 tsp. ground nutmeg
- 10 oz. chopped fresh spinach or
- 1 10 oz. pkg. frozen chopped spinach, thawed
- 1/4 cup olive oil

Heat oven to 400 degrees F. Grease two nonstick baking sheets with olive oil. Place the eggplant in a single layer on baking sheets. Bake about 12 minutes or until lightly browned on top. Turn slices and brown the other side for 5 to 8 minutes. Heat 1 tbs. of oil in a medium saucepan. Add basil, onion, oregano and cinnamon. Saut   on low until the onion is soft (about 6 minutes). Add the tomatoes, currants, pine nuts and cook for 10 minutes or until sauce thickens. Melt butter in a medium saucepan on low heat. Stir in flour and make a paste. Stir in milk and beat until smooth and thickened. Add cheese to make a thick sauce. Add nutmeg and spinach and cook for 2 minutes. Lightly grease a baking dish. Pour tomato sauce on the bottom and place a layer of eggplant on top. Spread one third of the spinach sauce over the eggplant and top with another layer of eggplant with another third of spinach sauce on top. Repeat with layers or remaining ingredients ending with a layer of spinach sauce. Sprinkle with Parmesan cheese before baking. Bake for 40 minutes and serve warm. Serves four to six



Pineapple Butternut Squash

- 3 lbs. butternut squash
- 1/3 cup light brown sugar
- 1/4 cup butter
- 1 cup crushed pineapple
- Salt

Peel the squash and cut in half. Remove seeds and cut squash into one-inch cubes. Place in a medium saucepan and cover with water. Bring to a boil and lower heat. Simmer for 45 minutes or until squash is tender. Drain squash well and transfer to a food processor or blender and puree. Return squash to saucepan and add remaining ingredients. Add salt to taste. Stir over low heat and serve while hot. Serves six.

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Holiday Pasta Salad

Cook pasta according to package directions. Drain and rinse in cold water. Place pasta in a large bowl and mix with remaining ingredients. Toss to coat evenly with salad dressing. Cover and refrigerate for 2 hours or overnight. Uncover, toss with Parmesan cheese and serve. Serves six to eight

- 1 16-oz. pkg. tricolor spiral pasta
- 2 cups broccoli florets
- 1 cup shredded carrots
- 1/2 cup chopped tomatoes
- 1/2 cup chopped cucumber
- 1/4 cup chopped onion
- 1 (15 1/4-oz) can whole kernel corn
- 1 (6 1/2-oz) jar marinated artichoke hearts
- 1 (8-oz) bottle Italian salad dressing

LOCAL NEWS

On-line at www.charlevoixcountynews.com

FOCUS ON THE FAMILY

with Dr. James Dobson

Keep Christmas Traditions Alive After the Holidays

QUESTION: Once Christmas Day has arrived and the presents have been opened, my children always seem to be disappointed. They're not ungrateful or bratty, but I'm curious if you have any suggestions on how to beat the "post-holiday blues"?

DR. DOBSON: For children and many adults, anticipation is all too often greater than realization. Our kids were no different. The happy days of Christmas came and went so quickly that my wife and I always sought a way to hold on to the pleasure a while longer. We developed a custom of saving our Christmas cards that came from friends and loved ones far and wide, and after New Year's Day, we'd put them on a tray near the dinner table. Every night we selected four cards, one for each family member, and we read them and the enclosed letters. We then prayed for those families around our table. This tradition can take months to complete, depending on the number of cards received. With the busy days of Christmas behind us, we could better enjoy the beauty of the cards, and absorb the meaningful verses and personal notes.

The Christmas traditions that we developed through the years were not unique to the Dobson household. But they were extremely meaningful to each member of our family. These activities served to emphasize the two vitally important themes that embody the Christmas spirit: celebration of Jesus' birth and life, and celebration of love for one another and for the entire human family.

CHRISTMAS TRIVIA

What is the most popular Christmas movie?

Capra's classic still resonates with the public;
favorite carol of all time is "Silent Night"

By Mike Dunn

While adaptations of Dickens' "Christmas Carol" have made for some pretty good films through the years, particularly the 1951 classic featuring Alistair Sim as Scrooge, and other films such as "White Christmas" with Bing Crosby and Danny Kaye are always popular holiday fare each December, the most popular Christmas movie remains the 1946 classic "It's a Wonderful Life." The movie directed by Frank Capra and starring Jimmy Stewart, Donna Reed and Lionel Barrymore is still seen more often by more people on TV than any other holiday movie.



Frank Capra's 1946 classic "It's a Wonderful Life" still ranks as the top Christmas movie of all time.

Here are some other interesting facts about Christmas traditions, songs and movies:

Lancaster, Pa. is among a number of cities that claim to be the first place in the U.S. where a Christmas tree was erected. According to legend, a Hessian soldier erected a tree in Windsor Locks, Conn. in 1777 while he was imprisoned at the Noden-Reed House. It is also reported that German immigrants erected a Christmas tree in Easton, Pa. in 1816.

It takes seven to 10 years of cultivating to produce a saleable Christmas tree.

What was the first company to capitalize on Santa as a sales representative? Coca-Cola, of course. Many companies quickly followed suit.

The word Christmas comes from Cristes Mæsse in Old English, a contraction of Christ's Mass.

A man named August Imgard, a German immigrant living in Wooster, Ohio, is the first to popularize the practice of decorating a Christmas tree. In 1847, Imgard cut a blue spruce tree from a woods outside town, had the Wooster village tinsmith construct a star, and placed the tree in his house, decorating it with paper ornaments and candy canes. Imgard is believed to be the first person to put candy canes on a Christmas tree. (The candy canes of the day were all white with no red stripes.)

If you received all of the gifts in the song "The Twelve Days of Christmas," you would have 364 presents.

There is a distinction between a Christmas carol and a Christmas song. A Christmas carol has a fairly rapid, regular beat, which would, therefore, exclude a meandering, crooning song such as "White Christmas."

Christmas trees are grown in all 50 states, including Hawaii and Alaska.

"Jingle Bells" was originally entitled "One-Horse Open Sleigh" and was written for Thanksgiving, not for Christmas.

The world's most famous Christmas carol is "Silent Night."

There is a common misconception that the use of X in Xmas is a way of taking Christ out of Christmas. Actually, in the Greek X means Christ and that is how the word Xmas became part of the English lexicon.

Rudolph" was actually created by Montgomery Ward in the late 1930s for a Christmas promotion.

Ninety-eight percent of all Christmas trees are grown on farms.

More diamonds are sold around Christmas than any other time of the year.

CHARLEVOIX COUNTY RECORDS: DECEMBER 23, 2009

District Court

The following cases were recently decided in the 90th District Court for the County of Charlevoix:

Brandon Jon Bergeron, 19, Pellston. Minor in possession of alcohol. Sentenced to pay \$300 in fines and costs and to 40 hours of community service work.

Paul Earl Shafer II, 27, East Jordan. Domestic violence. Sentenced to pay \$650 in fines and costs and to 93 days in jail with credit for three days, serve 15 days on work release, 75 days held in abeyance, and one year on probation.

Richard Henry Towns Jr., 26, Boyne City. Driving without an operator's license. Sentenced to pay \$200 in fines and costs.

Sean Patrick Torres, 37, Boyne Falls. Driving without an operator's license. Sentenced to pay \$200 in fines and costs.

Circuit Court Sentencing:

The following cases recently received sentencing in the Charlevoix County Circuit Court:

Riley Felton Agee, 60, Boyne City. Larceny. Sentenced to 18 months to five years in prison.

Kevin Scott Gruszczynski, 25, Gaylord. Controlled substance possession. Sentenced to 90 days in jail.

Assumed names:

The following businesses recently filed with the Charlevoix County Clerk's office for an assumed name for doing business:

Three Left Feet Dance Instruction, 124 E. Crozier, Boyne City by Paine Press LLC, by Christopher Faulkner, President.

Bear River Woodworks, 5833 Padgett Road, Boyne Falls by Tim Schlappi. Errand Runners 4 U, 825 Earl St., Boyne City by Sharon Harrington.

Marriage Licenses

The following people have recently filed for marriage licenses with the Charlevoix County Clerk's office:

Richard Lee Olson, 45, Charlevoix and Sharon Lucille Jennex, 45, Charlevoix.

Brandon Shavne Billings, 41, Boyne City and Brandy Ann Anderson, 35, Boyne City.

Harold Wayne Moore, 38, Boyne City and Jessica Marie Corbin, 32, Boyne City.

John Byron McCutcheon, 55, Charlevoix and Michele Marie Montague, 57, East Grand Rapids.

Scott Joseph Harmon, 25, East Jordan and Heather Michelle Grenke, 24, East Jordan.

Erik Michael Adams, 24, Austin, Texas and Tiffany Lynn Weber, 25, Charlevoix.

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The Comeback Kid

Danbert makes big splash for Lancers in first week back from hip surgery

Ellsworth senior Jared Danbert, in just his second game back from hip surgery, scored 16 of his 25 points in the fourth quarter with four 3-pointers to help the Lancers beat league rival Wolverine. (photo by Mike Dunn)

By Mike Dunn

ELLSWORTH – Ellsworth boys basketball coach Tex Drenth has seen some pretty good athletes wearing the uniform of the Lancers through the years. Drenth, a good athlete himself while playing for Ellsworth in the late 1970s, ranks sweet-shooting senior Jared Danbert among the best.

So it was no surprise to Drenth, or to anyone else familiar with Danbert, when the senior started stroking the net in the fourth quarter of Thursday's Northern Lakes Conference opener on the home floor against Wolverine. Danbert scored 16 of his game-high 25 points in the quarter as the Lancers came from behind to edge Wolverine 61-57.

It wasn't a bit surprising that Danbert shined on the hardwood; he's been doing that as a four-year starter for Drenth and he played a major role in last year's magical run to the Class D quarterfinals. It was surprising, though, that Danbert did so well so soon after returning from late summer hip surgery and the lengthy recovery period that kept him sidelined for months.

"It's great to have him back," Drenth said with a smile on the day after the big win over the Wildcats. "Jared is the kind of player who makes everyone around him better. He's the whole package."

Even though he is still far from 100 percent, Danbert provided inspiration and perspiration while helping Ellsworth to elevate its game at a critical juncture just before Christmas break and against a talented league foe. Danbert, who plays forward, recorded eight rebounds, six steals and four assists in addition to his 25 points. Point guard Jordan Muma also helped the cause, draining a key 3-pointer late in the game while scoring 11, and backcourt mate Robert Gruce put up good numbers as well, hitting for 10 points with six rebounds and six assists. Senior Nate Peterson, like Danbert a returning starter from last year's team, was a strong presence in the paint, pulling down 10 boards to go with eight points.

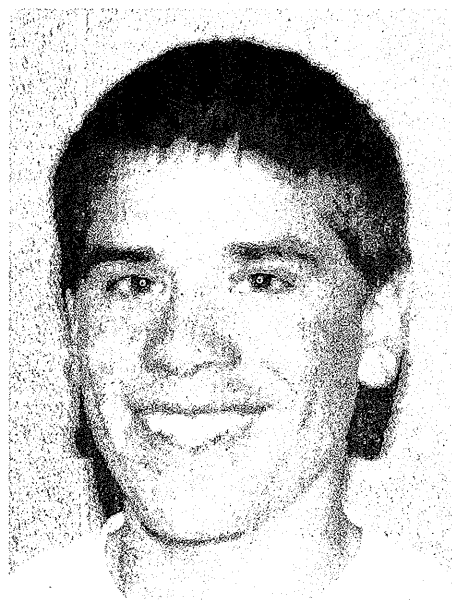
"It was an important game for us, especially coming off the loss to Harbor Light," Drenth said. "We definitely didn't want to go into Christmas break with a

winless record."

Now that Danbert has helped the Lancers to close out the calendar year on a winning note, he will have the chance to rest a bit over the holidays, which should help speed along his recovery even more.

Danbert, an All-State football player for Central Lake, was projected as the top individual player in the Ski Valley Conference prior to the start of the 2009 gridiron season. After amassing 1,385 yards rushing and scoring 29

"It's great to have him back," Drenth said with a smile on the day after the big win over the Wildcats. "Jared is the kind of player who makes everyone around him better. He's the whole package."



Jordan Muma



Nate Peterson



Robert Gruce

times as part of the Central Lake-Ellsworth squad in 2008, great things were anticipated from him as a senior.

Unfortunately, the young man never got the chance to take another handoff or make another kick return for coach Adam Grybauskas. In August, Danbert found out he needed immediate hip surgery. He had actually injured the hip months before, in the third game of the 2008 season while making an "awkward tackle."

"I knew something was wrong but I didn't think that much of it at the time," Danbert said. "I thought it would be OK."

Danbert finished out the football season and then played the entire basketball season without realizing the damage his hip had suf-

fered. When you consider that Danbert made All-State on the gridiron a year ago and then averaged 15 points while helping the Lancers to post a 24-1 mark on the hardwood, it puts his skills as an athlete into perspective, as well as his toughness.

Danbert finally got the hip checked out over the summer. The third doctor he visited, a physician for Grand Valley State University, told Jared the upcoming football season would be the last he ever played if he didn't have surgery.

"I hated to hear that," Danbert said, shaking his head. "I wanted to play but I also knew that I didn't want to stop playing sports after high school. It was a hard decision to have the surgery when I had it but I knew it was the

right decision for the future."

Danbert learned that he had suffered cartilage damage and a fracture in his hip joint. The required surgery involved drilling holes inside his bone and he was told the recovery period would be lengthy.

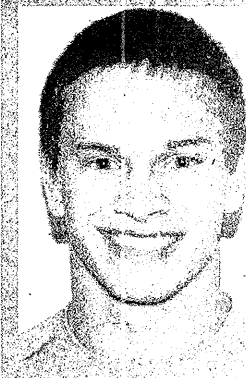
"At first they told me three months (before he could play sports again) and then they told me six months," Danbert said. "For a while, I didn't know when I would get the chance to play again."

There are advantages to being 18 and being in excellent physical condition. Danbert healed more quickly than expected and made rapid progress during therapy.

Continued on page 10

LOCAL SPORTS

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ATHLETE OF THE WEEK

Jared Danbert, Ellsworth

Danbert, in just his second game back following a long recovery from summer hip surgery, caught fire in the fourth quarter Thursday, scoring 16 of his game-high 25 points to lead the Lancers to a come-from-behind 61-57 victory over league rival Wolverine. Jared also had eight rebounds and six steals in the game.



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Announcing upcoming events

The Charlevoix County News offers readers a forum for announcing upcoming events. Send information about upcoming basketball tournaments, fundraising events, hockey tournaments, wrestling tournaments, youth events, etc. and the News will get the word out in Sports Briefs.

Include the date, time, location, registration fee and contact information (phone number, e-mail address and/or Web site) and send to sports@charlevoixcountynews.com or via fax at (888) 240-5499.

The Comeback Kid

Continued from page 9

So ... he was finally able to make his return to the hardwood for Ellsworth quicker than anyone expected.

For the Lancers, looking to turn things around against Wolverine after suffering losses in the first two games of the season, Danbert's return couldn't have been more timely.

He did see some floor duty in a 65-47 loss to Harbor Light earlier in the week but it wasn't until the Wolverine game that Danbert began to feel more like himself.

"I'm still getting into shape," he said. "It was hard at first getting back into the flow of the game but I knew it would take some time. When things finally started coming together against Wolverine, it was a great feeling."

Danbert's primary goal after the holiday break is to help the Lancers to play at a high level once again. Even with the loss of All-Staters Tyler Ingalls and Jarod Steenwyck to graduation, Danbert believes the Lancers still have the makings of a team that can make some noise during the season and put together another good playoff run.

As for personal goals, Danbert is preparing to play sports at the next level. He doesn't know yet if he will play football or basketball in college but he'll be content either way. If it's football, Danbert is hoping to play for Grand Valley, though other schools have also expressed interest. In basketball, Alma College is one of the schools interested in having him.

"My main concern is to show colleges I can still play," he said.

The performance in the fourth quarter against Wolverine on Thursday is an indicator that the senior from Ellsworth still has lots to offer.

"As far as I'm concerned, there hasn't been a kid with more natural ability who's come through the doors here," Drenth said. "And he's not just a great athlete. He's a great student and a great kid."

GIRLS HOOPS

Rayders rally but fall to Gaylord

Poor start dooms Charlevoix in 70-51 defeat to Blue Devils

By Mike Dunn

CHARLEVOIX — A poor start was too much of an obstacle to overcome for the Charlevoix girls basketball team on the home floor on Tuesday, Dec. 15. After falling behind by 16 in the first quarter, the Rayders eventually bowed to high-powered Gaylord 70-51 in a non-league contest.

Taylor Storm, Sarah Potter and Madison Way led a balanced Charlevoix scoring ledger in the game. Storm stormed the nets for a team-high 13 points while Way and Potter each hit for 12. Potter was also a physical presence in the paint, pulling down 13 rebounds.

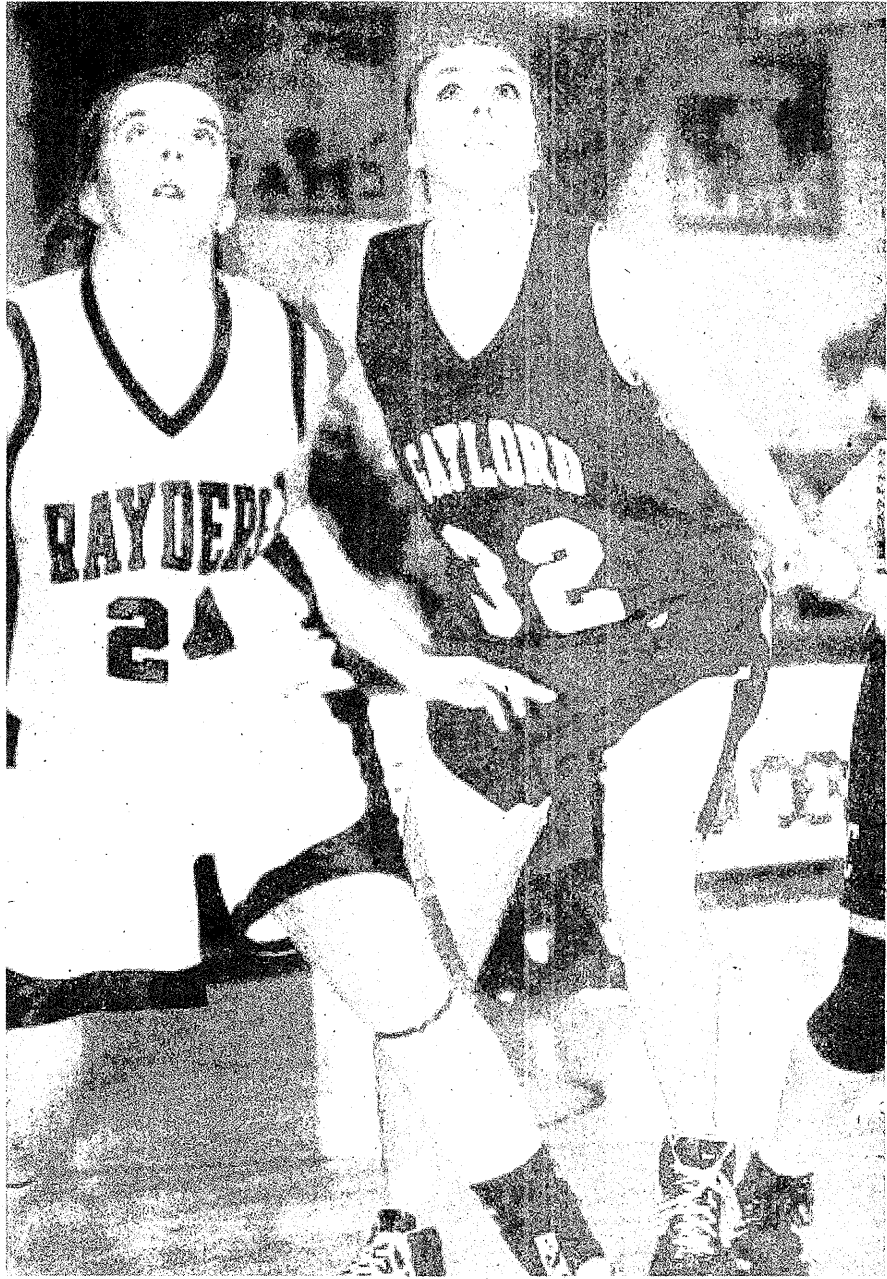
Gaylord senior center Brooke Arnold paced the visiting Blue Devils with 18 points while junior guard Jenna Zaborowski tallied 13 and slick ball-handling point guard Brittney Deerfield put 12 on the board.

Charlevoix opened Lake Michigan Conference play on the road Saturday evening against Traverse City St. Francis and lost by a 54-36 margin.

Harbor Light 42, Ellsworth 40

ELLSWORTH — The Lancers suffered a heartbreaking loss to Harbor Light Christian on the home floor Friday in Northern Lakes Conference action. Kaila Schutte of the Swordsmen drained

BELOW: As Gaylord's Brooke Arnold looks toward the basket, her view is obscured by Charlevoix defender Sarah Potter as Madison Way also defends for the Rayders. (photo by Diana Deerfield)



ABOVE: Lynzie Gotshall of Charlevoix, left, prepares to battle for a rebound with Hilary Buttrick of Gaylord during Tuesday's game. (photo by Diana Deerfield)

one in the final seconds to break a tie and lift the visitors to a tense 42-40 victory. Harbor Light improved to 3-1 overall and 3-0 in league play while Ellsworth slipped to 1-1 and 1-1.

Ellsworth, fueled by offensive output of Jalyn Ingalls and Sarah Kearney, rallied from eight points down to forge a 40-40 tie before Schutte hit her critical bucket.

Ingalls finished with 19 points and 10 boards for a double-double and she also covered the floor like a fresh coat of wax defensively, recording seven steals. Kearney scored eight with six rebounds.

Ashley Dominic topped the Harbor Light scoring ledger with 18 points and Schutte hit for nine.

Earlier in the week, Ellsworth opened league play with a 64-42 victory at Boyne Falls. Ingalls hit for 17 in that one and Haley Drenth put 12 on the board.

Kristen Matelski hit for 20 to pace the Loggers while Katie Fraser found the net for 12 and Emily Matelski notched five assists.

Boyne Falls 54, Alanson 47

BOYNE FALLS — The Loggers rebounded from a league loss to Ellsworth earlier in the week by outscoring another league foe, Alanson, 54-47 Friday on the home

floor.

Katie Fraser was on fire from the floor in the fourth quarter, scoring six of her team-high 15 points to pace the Loggers. Emily Matelski and Kaitlan Deming were also in double figures for the victors with 11 points apiece and Kristen Matelski hit for seven to go with 13 rebounds. Deming was dominant down low as well, pulling in nine rebounds.

Emily Kent paced the Wildcats with 12 points.

East Jordan 72, Grayling 46

EAST JORDAN — The Red Devils jumped to a 17-2 first-quarter lead and never looked back in the Lake Michigan Conference opener with Grayling on the home floor Friday night.

Tanner McCune was hotter than Texas chili for East Jordan, making the twine dance to the tune of 24 points, and Maribeth Poindexter and Shaina Peters also helped the cause, pouring in 12 points apiece. Poindexter was powerful inside as well, pulling down 10 rebounds for a double-double and McCune was into piracy on defense, notching seven steals.

Abby Thoms led the way for Grayling with 11 points.

Kalkaska 66, Boyne City 27

BOYNE CITY — High-powered Kalkaska pushed its perfect record to 5-0 Friday with an impressive 66-27 triumph at the court of Lake Michigan Conference rival Boyne City. Kelli Guy, who is just a freshman, paced the Blazers with 20 points.

Maddie Moeke topped the scoring ledger for the Ramblers with 10 points.

Earlier in the week, the Ramblers used a strong second-half surge to outscore visiting Cedarville 47-32 in non-league action.

Sweet-shooting sophomore Rachel Butler had the range, rocking the iron for a team-high 16 points, and Moeke was not far behind, putting 13 on the board.

Jillian Collins hit for eight points to lead Cedarville.

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WRESTLING ROUNDUP

Calo brings home gold in JV tourney

Charlevoix, BC do battle in tri-meet at Grayling

By Mike Dunn

PETOSKEY – Boyne City participated in the Petoskey JV wrestling tournament held on Saturday and made an impact. Three Ramblers earned medals, including Jon Calo at 152 pounds, who went unbeaten and brought home the gold. Zach LaDere at 112

and Jacob Looze at 215 were silver medalists.

Calo was a Crusher in his four bouts, ending three of them early. After earning a 5-0 pin over rugged Tyler Garrett of Petoskey in the opening match, Calo went on to pin Colton Avram of Onaway in the first period (1:22) and both Michael Mittitello of Onaway (2:55) and Corey Nuckles of Kingsley (2:56) in the second period.

LaDere had two pins, whipping Keith Reamer of Kingsley in 1:40 and taking down the Sault's Mark Hoffman in 19 seconds. His lone loss was to Ryan French of Kingsley.

Looze was a load at 215, taking out Cody Myers-Thomas of T.C. West in 3:32 and putting Harry Lunceford of Onaway to the mats in 1:07. Looze lost in the final seconds to Onaway's highly regarded Matt Sensabaugh and lost to Eric Stowell of Manton.

Ramblers, Rayders battle

GRAYLING – Boyne City took part in a tri-meet on Wednesday, Dec. 16, against Lake Michigan Conference rivals Charlevoix and Grayling on the Vikings' home mats.

Senior Drew Nohel of Boyne City pushed his personal record to 10-1 with a pair of victories at 171, and Joakim Brander, the Finnish Fire Storm at 215 pounds, earned a grueling 9-7 decision over Clay Heise of Charelvoix in a thrilling, seesaw battle that went to the wire.

“He’s been working hard, getting better every match,” said Boyne City coach Don Nohel said of Brander. “He

made some mistakes, but hung in and got the win.”

Zach LaDere (119) also earned a victory for the Ramblers.

For Charlevoix, Chris “Lightning” Levens was a lethal force at 189 pounds, earning an impressive victory over Boyne City's Bryan Wonski in 1:58, and Jacob Roach was a hammer at heavyweight, defeating the Ramblers' rugged Dylan Nelson.

In a spirited match at 135 pounds, the Rayders' Mark Durkee got the better of Boyne City's Zach Bush.

Rayders' Ryan Penfold (130), Alex Waha (152) and Chris Heise (160) also hand their hands raised.

Grayling, a perennial league power on the mats, won both matches.

DNR REPORT Snowmobile trails open for riding

State permit fee has increased to \$35 to offset costs for trail maintenance and law enforcement

With recent heavy snowfall across much of the state, state snowmobile trails are ready for riders in many locations, the Department of Natural Resources announced today. “As a result of early, significant snowfall, trails in portions of the Upper Peninsula and Lower Peninsula are already in

great shape due to the hard work of the many snowmobile clubs who have packed down snow and developed a good base for grooming,” said Steve DeBrabander, DNR State Trails Operations and Construction supervisor. “With cold temperatures in the forecast, trails should be in great condition for the holidays.”

Up-to-date snowmobile trail conditions can be found online at www.trailreport.com or by checking with local DNR field offices or convention and visitor bureaus.

One change snowmobilers should be aware of for the 2009-2010 season is the increase in snowmobile trail permits from \$25 to \$35. At the request of snowmobilers, the Michigan Legislature passed an increase in these fees as a way to close a \$1 million budget gap in the 2010 Snowmobile Trail Improvement Fund, which pays for trail maintenance and creation along with law enforcement. The legislation was signed

into law by the Governor in January 2009.

Funding to support the Snowmobile Trail Improvement Fund comes from the annual snowmobile trail permits, a portion of the snowmobile registration fee and a portion of state gas tax revenue. The Snowmobile Trail Improvement Fund is constitutionally protected and can only be used for the snowmobile trails program.

The 6,500-mile designated snowmobile trail system is a statewide network of signed and groomed trails that extends from southwest Michigan, up the west side of the Lower Peninsula, in the thumb area and throughout the northern Lower Peninsula and Upper Peninsula. This network of trails is on both public and private lands. According to snowmobile industry estimates, snowmobiling in Michigan is a \$1 billion economic impact to the state.

Questions about the program may be directed to Steve DeBrabander at (517) 241-3687. For more information on Michigan's snowmobile program, please go to www.michigan.gov/snowmobiling.

BOYS HOOPS
Rayders bow in LMC opener

TCSF outscores Charlevoix before huge Saturday-night crowd in T.C.

By Mike Dunn

TRAVERSE CITY – Sweet-shooting sophomore Keegan LaBlance continues to shine in the early going for the Charlevoix boys basketball team, but LaBlance's hot hand was not able to keep the Rayders from falling at the court of powerful Traverse City St. Francis on Saturday night.

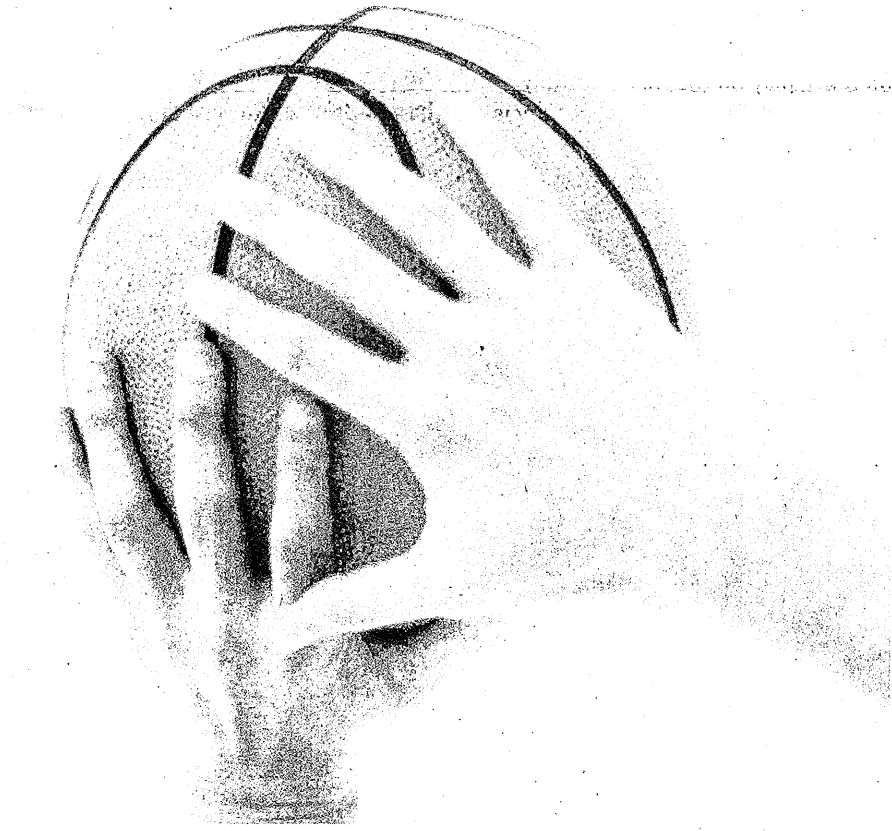
Playing before a crowd estimated at 2,000, St. Francis pushed to an impressive 68-54 victory over the Rayders in the Lake Michigan Conference opener for both teams. Charlevoix, coming off a shootout victory at Gaylord, fell to 1-3 overall and 0-1 in the league while the Gladiators improved to 3-1 and 1-0.

LaBlance, one of Keith Haske's talented underclassmen who shows a world of promise, scored 15 to pace Charlevoix in the game Saturday. The St. Francis defense was able to keep the potent Rayder attack under wraps for the most part, however, limiting the visitors to an uncharacteristic 34 percent from the floor.

Max Bullough tallied 19 to pace the Glads while Luke Popp popped in 11 and Sean Sheldon hit for 10.

On Tuesday, Dec. 15, the Rayders traveled to Gaylord came away with an exciting 89-84 victory in a fast-paced, up-and-down contest. LaBlance was a key factor for the Rayders in their lone win to date, draining all four of his free-throw attempts in the final minute and hitting for 23 points in all.

LaBlance wasn't the only hit making critical baskets, though. After Gaylord rallied to take a two-point lead in the fourth quarter, Andrew Plude found the bottom of the net from be-



yond the arc to enable the Rayders to reclaim the lead. They would not lose it again.

Dylan Putman rocked the iron for 16 points while Ben Meyers and Plude each hit for 10 and Casey Helstrom was a hammer inside, pulling down eight boards.

Kurtis Dutcher paced the home team with 27 points and fellow senior Dustin Mastej all lit it up, hitting for 26 points.

Andrew Potter tallied 16 for the Rayders in a narrow 48-46 loss in the JV game.

In the freshmen game, Charlie Hamilton was honed into the hoop big time, accounting for 20 points in a 64-39 loss to the Blue Devils.

Kalkaska 83, Boyne City 64

BOYNE CITY – It was a case of too much Travis Schuba for the host Ramblers on Friday in Lake Michigan Conference action. Schuba, a prolific scorer for Kalaska, scorched the nets for 40 points and surpassed the 1,000-point plateau for his career as the Blazers prevailed 83-64.

Schuba, dailing long distance all night, made seven connections from beyond the arc.

Caleb Roberts paced a balanced Rambler scoring ledger with 14 points

while point guard Nick Young hit for 12 and junior Kolbi “Swish” Shumaker hit for 11.

Loggers split during week

BOYNE FALLS – The Loggers won one and lost one last week, both in Northern Lakes Conference play. On Tuesday, Dec. 15, Boyne Falls got the best of Alanson 75-30 and on Friday at home against Harbor Light, the Loggers dropped a tight 55-49 decision. At the end of the week, Boyne Falls' record was 1-2 overall and 1-1 in the league.

Josh Puroll and Reggie Fiel each hit for 16 points to pace the Loggers in the Harbor Light game. The Swordsmen (2-1, 2-0), coming off an impressive win over defending league champion Ellsworth, were led by Collin Hewitt's 22 points with Nate Cook adding 15.

In the 75-30 win over Alanson, it was the Missile and the Pistol sparking the offense. Jared “Missile” Mathers and Josh “Pistol” Puroll combined for 35 points, with Mathers stroking the nets for 18 and Puroll for 17. Fiel was firing on target as well, notching 16, and Thomas Rahn poured in 12.

Thomas Williams tallied 12 for the visiting Vikings.



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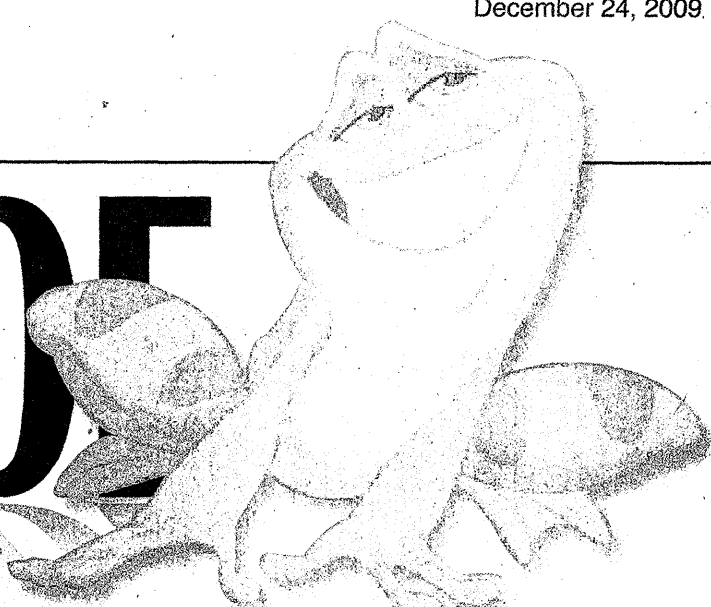
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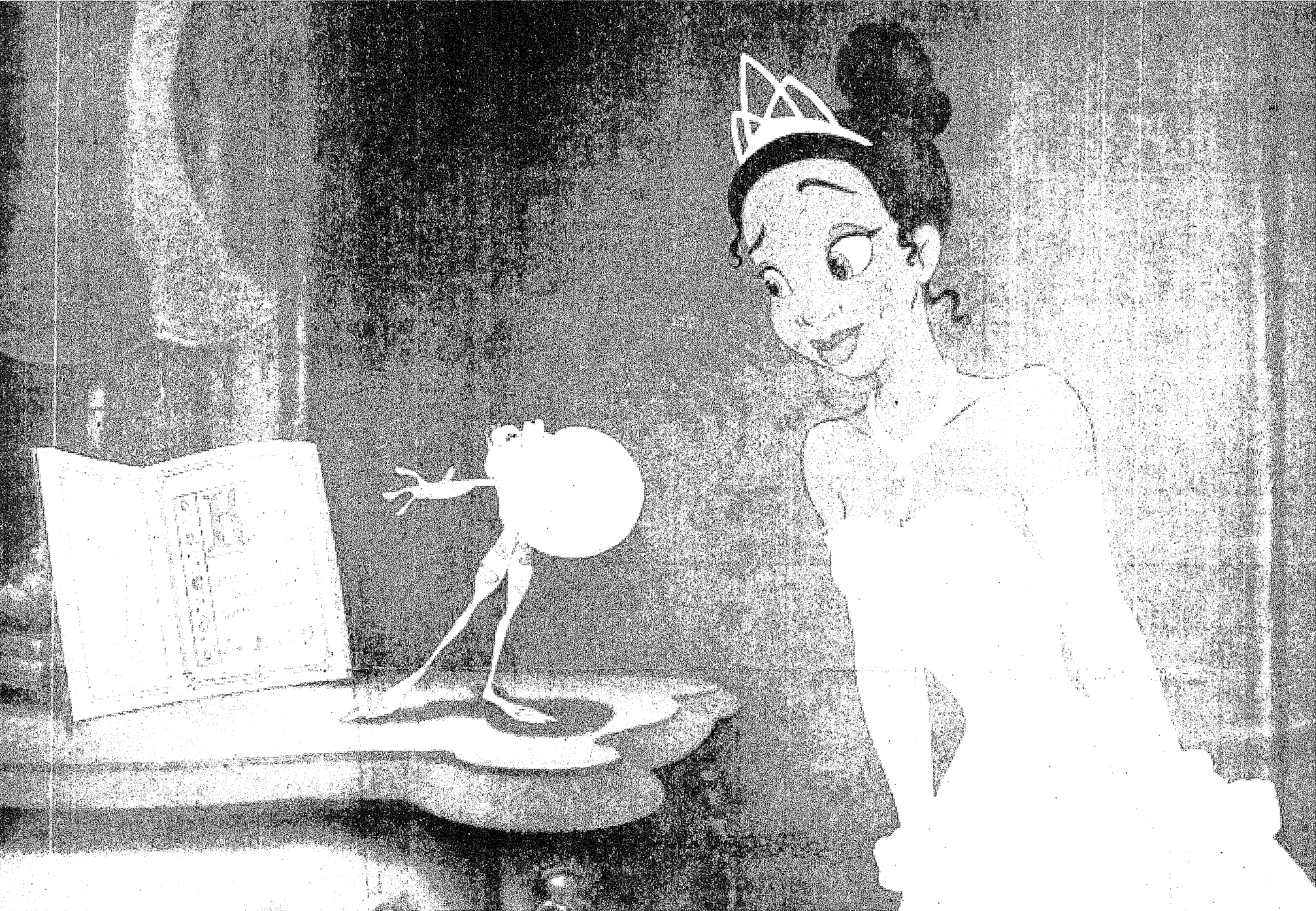
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MOVIE GUIDE



A “Ribbiting” Fairy Tale

Princess and the Frog Shines in Timeless Disney Animation Style



MOVIE REVIEW

By Jim Akans

Life can be so simple in a fairy tale world. A young maiden need only find the proper frog, give it a little kiss, and her Prince will emerge from the slimy amphibious confines to sweep her off her feet and into a world that glitters of Camelot.

And that is the basic premise behind Disney's 49th animated feature, *The Princess and the Frog*. Based on E.D. Baker's novel, *The Frog Prince*, and the Brother's Grimm fairy tale that just about everyone heard at least once during their toddler years, *The Frog Prince*, Disney has injected a few fresh twists to add excitement to an age-old story.

The Princess and the Frog is set in the bustling city of New Orleans, back in a time when riverboats and jazz music brought the town to life, streetcars rattled past magnificent mansions in the gorgeous Garden District, and voodoo spells sometimes seeped into the air from the “other world.”

The heroine of *The Princess and the Frog* is Tiana, a young lady who has dreamed of owning her own restaurant in the “Big Easy” ever since she was a little girl. A handsome Prince Naveen comes to town, tangles with the voodoo evil of the notorious “Shadow Man,” and ends up turning into a frog, a fate soon to be shared by Tiana.

Most of the film's one hour and thirty-five minute run time centers on Prince Naveen and Tiana as the pair struggle to regain their human form. Along the way they are befriended by a giant, trumpet playing alligator named Louis, and Ray, a bayou-wise Cajun firefly.

The journey is fast-paced, humorous, and has just enough suspense to ensure youngsters in the audience won't get fidgety.

The musical score, written by veteran songwriter Randy Newman, is absolutely wonderful, evoking shades of jazz, ragtime and



Zydeco, getting the toes of both children and adults tapping during the musical numbers.

In an animation world dominated by 3D computer generated graphics, it is nice to see a more traditionally based, hand-drawn animation feature again. While the process does involve scanning the artists pencil and paper drawings into computers, and most of the visual effects were digitally created, this production has the soft, warm look of such vintage classic Disney films as *Lady and the Tramp*.

The Princess and the Frog is rated G...right on cue for the holidays. This is a wonderful way to introduce children to a ageless fairy tale, and a joyful return to a timeless Disney animation look.

EXIT COMMENTS;

“I liked the talking frogs,”
Savannah – Gaylord

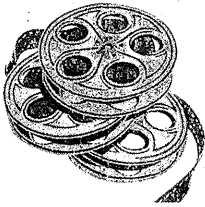
“Awesome, cool & funny,”
Olivia – Grayling

“The music was very good,”
Teresa – Grayling

“A very good time, liked the
New Orleans setting.”
Candy, Mark and Mason – Alden

WHICH DID YOU PREFER?

Movie;
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Popcorn;
5%



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Featured Property

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Country Ranch on Two Acres is Move-in Ready

By Jim Akans

'Tis the season for fantastic real estate deals, and this "move-in ready" country ranch on two acres just south of East Jordan is a bargain not to be missed.

Originally priced at a very reasonable \$129,000...this has recently been reduced to just \$99,900...and it is a value that must be seen to believe.

First, the home has 1,350 square foot of main level living space with an additional 400 square feet of finished area in the basement. That's a lot of room for a growing family and includes three good-size bedrooms, full bath, combination kitchen and eating area, large living room with a cozy stone fireplace, and an enormous main floor laundry room.

Another very important feature of the main level of this home is that it is handicap accessible.

Downstairs, there's plenty of room to play in the finished recreation area that even comes with a pool table. There's also lots of additional storage space in the basement, so the new owners can feel confident that their tools and toys will have a place to stay in their new home.

And for outside storage needs, the home has an attached one-car carport, plus plenty of additional space is just a few feet away from the back door in a huge, heated pole barn ...the value just keeps growing.

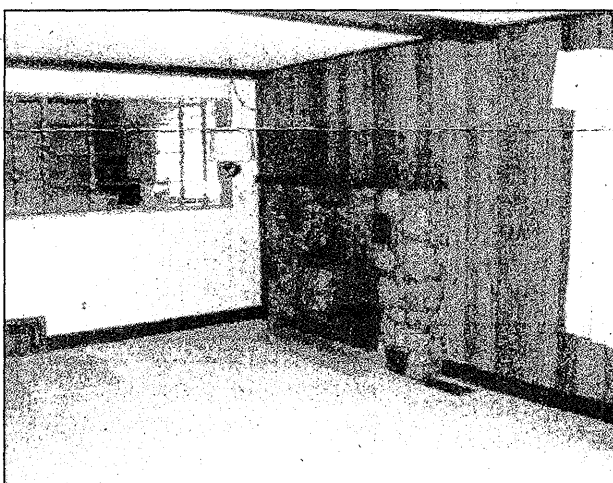
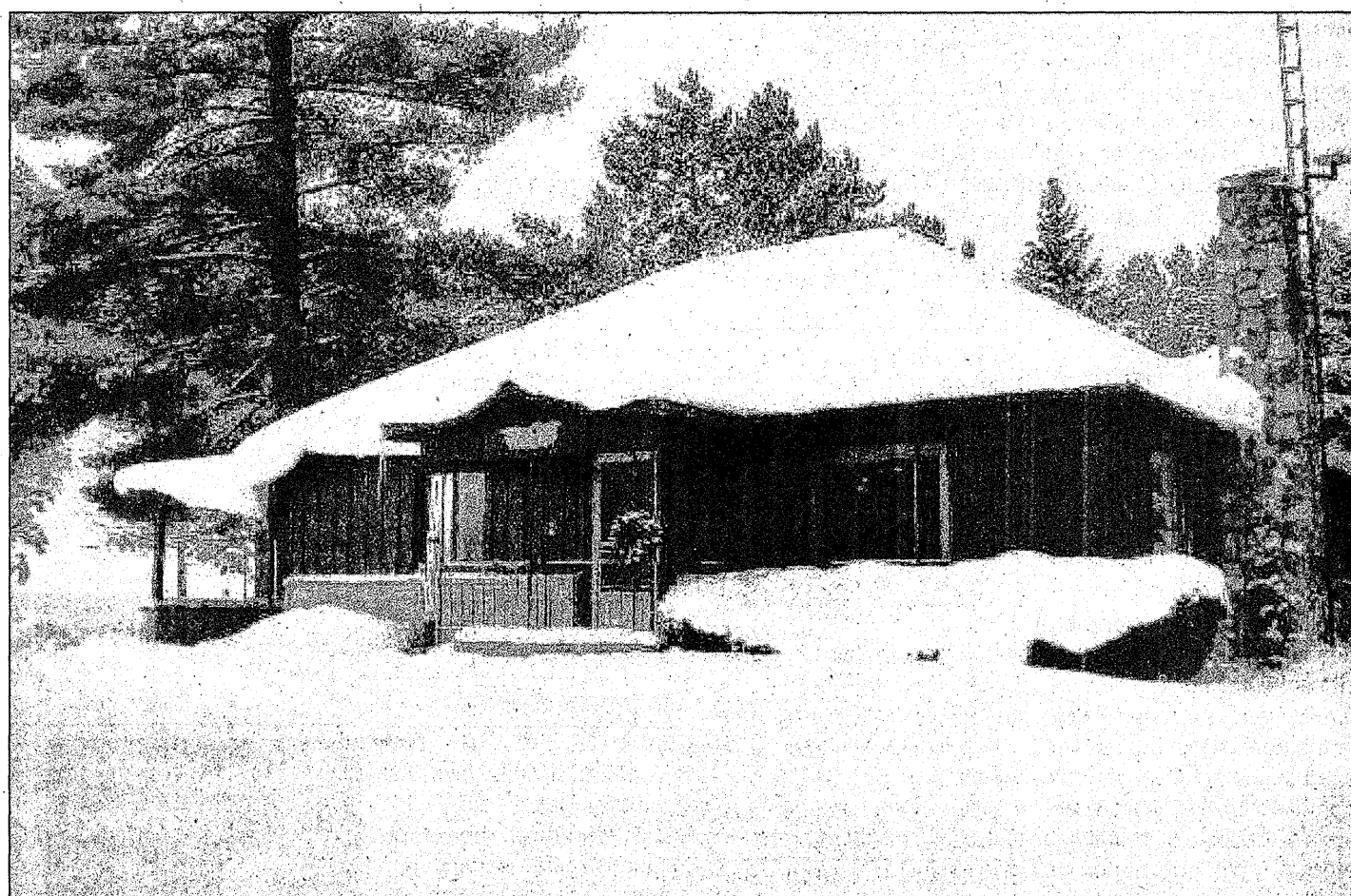
Several appliances are included, such as dryer, range, and refrigerator. The home also has a security system, energy efficient double-pane windows, and a forced air heating system.

Close to East Jordan, yet in a peaceful, two acre country setting, this home also offers excellence in location... a top consideration in determining real estate value.

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Announcements

ATTENTION LOCAL NON-PROFIT ORGANIZATIONS. Earn money for your group selling subscriptions to the new Charlevoix County News. Call Dave 1 at 989-732-8160 or e-mail Office@CharlevoixCountyNews.com.

COMMUNITY NEWS. You can be a local news reporter. We are looking for people to submit local information from your community to be published in the Charlevoix County News. Submissions should be made by e-mail. We distribute the Charlevoix County News throughout East Jordan, Boyne City, Charlevoix, Boyne Falls and Ellsworth. E-Mail local NEWS BRIEFS, SPORTS BRIEFS AND BUSINESS BRIEFS to Office@WeeklyChoice.com.

Retired Sheriff George T. Lasater, author of the book Charlevoix County's Contribution to World War II, is nearing completion of his second book, Charlevoix County's Contribution to World War I. The next publication project is Charlevoix County's Contribution to the Korean War. Any citizen with information on family members in either WWI or the Korean War are encouraged to contact George at his home: 231-582-7001. There are a few copies still available of the WWII publication at local book stores. The proceeds from the sale of the books are being donated to war memorials in Charlevoix County.

COMMUNITY PHOTOS. You can be a local photo reporter. We are looking for people to submit local photos from your community to be published in the Charlevoix County News. Submissions should be made by e-mail. We distribute the Charlevoix County News throughout East Jordan, Boyne City, Charlevoix, Boyne Falls and Ellsworth. E-Mail local NEWS Photos, SPORTS Photos AND BUSINESS Photos to Office@CharlevoixCountyNews.com.

LOCAL SPORTS PHOTOS. You can submit your photos of local sports teams to be published in the Charlevoix County News. Submissions should be made by e-mail. We distribute the Charlevoix County News throughout East Jordan, Boyne City, Charlevoix, Boyne Falls and Ellsworth. We want to include information from every community, every week. E-Mail local NEWS Photos, SPORTS Photos AND BUSINESS Photos to Sports@CharlevoixCountyNews.com.

Arts & Crafts

ORDER ROCK TUMBLERS now for Christmas. Alley Cat Bead, downtown Gaylord. 989-705-2733

FRESH WREATHS, Garland, grave blankets for your Holiday decorating. Twigs & Blooms, 4469 Old 27 South, Gaylord. 989-732-4493

Apartments for Rent

1 BEDROOM APARTMENT. MANCERONA. \$400 per month, all utilities, snowplowing and trash removal included. 231-590-0229

Auto Parts

4 TIRES, P225-70R-16. Pathfinder all season, like new, \$150. 231-582-5598, 231-675-877 5

LOTS OF 1965 MUSTANG parts for sale. Call 989-344-9700

FUNNEL COVER and chrome pipe running boards for 2005 Chevy Colorado crew cab, \$100 each. Call Chet, 989-939-7399

Automobiles

I BUY CARS! Wrecked or in need of mechanical repair, 1995 and up. Gaylord area. 989-732-9362

2002 PONTIAC BONNEVILLE, excellent condition, must see to believe, \$8,000. 989-731-2664

2006 CHEVY COBALT, 63,547 miles, well kept, clean, \$8,000. 989-448-4224

ALL UNWANTED AUTOS, non-running, wrecks and junk. Higher pay for late model wrecks and non-running. Please call 989-344-9040

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6 OUTBOARD BOAT MOTORS. 3.5 - 10 HP. \$100 - \$350 or best. 989-732-2192

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1971 CHEVELLE MALIBU. Call for information 989-344-9700

FOR SALE: 1940 FORD PICKUP. 231-348-7066

Commercial Property

BUSINESS OPPORTUNITY. Northern Michigan Pallet, includes building, machinery and 21 acres. Call for details. \$279,800. MLS #259432. Call Front Street Realty in Mancelona. 231-587-0291

WELL ESTABLISHED SPORT SHOP turning a profit. Good turn over on inventory. Lots & lots of retail floor space. Plenty of room to expand or turn upper floor into living quarters. Lots of possibilities here. A sportsman's dream. Sell guns, bows, canoes, boats, etc. Located on the main drag. Security system installed. \$249,500. MLS #260178. Call Steve Hutchinson at Coldwell Banker, Northern Lakes, Indian River. 231-238-9336 ext. 15

Computers & Office

COMPUTER GIVING YOU HEADACHES? Call Dave the Computer Doc at 989-705-9326 for in-your-home or business repair, service, upgrades, virus and spyware removal, training.

Firewood & Woodstove

Burt Moeke Firewood. Cut, Split, Delivered. 231-631-9600.

2 - 3 FOOT SECTIONS OF 8 INCH INSULATED STOVE PIPE WITH LOCKING RINGS. Used only 3 months, \$100. 989-370-3384

WANTING TO COME TO YOUR HOME, cut and split your semi-load of logs. **SO CHEAP** that you will even be able to make money on it. Call today and I'll tell you how. **989-858-1736**

Free Items

HAVE SOMETHING TO GIVE AWAY? Free items classified ads run free of charge in the Charlevoix County News. Call 989-732-8160 or e-mail your ad to Office@CharlevoixCountyNews.com.

Combination Poker Table, Bumper Pool Table and regular Table. Needs some minor work. 989-448-8487

Fresh Food

FRESH CHRISTMAS TURKEYS. Biehl's Circle B Turkey Farm 231-587-9580

Garage & Yard Sales

HAVE SOMETHING TO SELL? Sell it with a classified ad, just \$2.00 for 10 words. Why bother with a Garage Sale? Sell it the easy way, in the Charlevoix County News.

Guns

8mm Mitchell Mauser M-48 700 round ammo, \$350. SKS 220 Rounds ammo, \$350. 231-546-4497

300 Winchester Mag. with 7x2 Leupold Scope \$1,200 OBO. 989-348-5068

50 CALIBER MUZZLE LOADER, \$100. 989-732-5878

Help Wanted

Drivers/CDL Career Training w/Central Refrigerated. We train, Employ w/\$0 down financing. AVG \$35k - \$40k 1st year! 800-525-9277, ext 508

WORK FROM HOME contacting local businesses in Boyne

City, East Jordan, Charlevoix and Northern Michigan. We have a position open for an independent worker who would like to make some extra money working from home. If you are good on the phone contact the Weekly Choice at 989-732-8160 or e-mail your resume to Office@WeeklyChoice.com.

LOCAL SPORTS REPORTERS for Boyne City, East Jordan, Charlevoix, Boyne Falls, Ellsworth and Petoskey sports events. Must have computer, digital camera and be able to attend and write exciting local sports reports. E-Mail samples of work to Dave 1 at Office@CharlevoixCountyNews.com.

SALESPERSON - BOYNE CITY, CHARLEVOIX, EAST JORDAN. Sell advertising in the Charlevoix County News. We have an opening for our growing newspaper business in Charlevoix County. Independent Sales position earns a great commission. Work your own hours. Must have computer, reliable transportation and cell phone. E-mail qualifications to Dave 1 at Office@CharlevoixCountyNews.com.

Salesperson Wanted

Stay at your job. Supplement your income selling quality factory-direct windows, siding, roofing and doors.

Call Ray Today

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MANCERONA: PART-TIME Advertising Sales. **IMMEDIATE OPENING** for sales position now available in Mancelona. Work 1 - 5 days a week, your choice! Independent Salesperson earns 20% commission. Contact Dave 2 at 989-350-9233 or e-mail Dave2@WeeklyChoice.com.

Homes for Sale

For Sale, Lakes of the North Chalet, 3 Bedroom, new carpet, new windows. \$69,000. Land Contract possible. 989-732-4325

LAND CONTRACT, MANCERONA. 3 bedroom, 1 bath, 1 car attached garage. \$40,000. \$1,000 down, \$390 per month, 10% interest. 231-590-0229

FSBO - 912 WEST ST, GAYLORD. 3 bedroom, 1 bath, attached 2 car garage, new furnace, landscaping, central air, finished basement, 12x16 deck, 8x10 shed, re-finished hardwood floors. \$114,900. Call for appt. 989-390-0925

NEED ROOM FOR AN OFFICE or just need that extra space? You could have that with this 6 bedroom 1 bath home on 1 acre and a 12x12 pole building to out your play toys in. It needs some finish work. Located just outside the Village of Mancelona, close to everything but far enough away for privacy. Take a look! \$60,000. MLS #262450. Call Front Street Realty in Mancelona. 231-587-0291

Household

DESA GAS FIREPLACE, direct vent, brand new, \$245. 586-295-8582

HELP WANTED

OUTSIDE SALES POSITION

We are currently seeking a few good people for our outside sales department.

We will provide training for the right candidate. Flexible hours, even work from home.

If you are looking for a new career in advertising please send your resume to: **dave2@weeklychoice.com**

This is a straight commission position with an earning potential of 40K plus in the first year.

Help Wanted

LOCAL SPORTS REPORTERS

for Boyne City, East Jordan, Charlevoix, Boyne Falls, Ellsworth and Petoskey sports events.

Must have computer, digital camera and be able to attend and write exciting local sports reports.

E-Mail samples of work to Dave 1 at **Office@CharlevoixCountyNews.com.**

7 PERSON HOT TUB, excellent condition, \$3,895.

6 PERSON HOT TUB, barely used. \$1,200 obo. 586-295-8582

Land & Property

117 ACRES. Well wooded parcel, mostly maple trees located across from state land on a seasonal road. Good deer country. \$352,980. Call Koske Realty in Gaylord. 989-732-1012.

80 acres, state land on 2 sides. Private dead end road 7 miles from Black Lake. Partially wooded. \$139,900 #259787 Owner would consider selling in smaller parcels.

Two parcels in LAKES OF THE NORTH with a 30 X 32 pole barn with concrete floors and electric. Clubhouses, pool, 2 lakes, golf course, riding stable, restaurant, snow trails and an airport. Excellent place to plan for a vacation get-away or year round home. Close to downhill skiing and golfing. Visit www.lakesofthenorth.com. MLS #261976. Call Carol Steiger at Cardinal Real Estate, Onaway. 989-733-9947

Lost & Found

LOST SOMETHING? Found something? Lost and found ads run free in the Charlevoix County News. Call 989-732-8160

Manufactured Homes

1999 14X76 MOBILE HOME, 2 bedroom, 2 bath with new furniture and appliances. Boyne City Lakeview Village on lot. Call 231-675-8306

1995 16X70 Schultz Mobile Home. 1,050 sq. ft. In excellent condition, 3 bedroom, 2 bath with appliances. \$16,900. For more info call 989-732-5482

LEWISTON MOBILE HOME on three lots with Moon Lake access. All offers subject to court approval. \$15,900. M-1649 (mls#263015). Call Detrich Realty in Mio. 989-826-6100

PRICE REDUCED AGAIN! Recreational delight! Neat and Tidy Mobile Home on large lot with 2 1/2 car partially insulated garage for all the toys. Stick built mud room and utility room. Hop, skip and a jump to Otsego Lake on one side. Or jump the other way to golfing and trails galore. \$39,900 MLS #257788 Call KDR, Keith Dressel Realty in Gaylord. 989-732-1707

1990 MOBILE HOME 2 bedroom, 1 bath, Wolverine on 1.3 acres. \$29,900 just finished. 231-238-4402 or 248-408-5136

Miscellaneous

2 WESTERN SADDLES, 14 & 15 inch, 2 bridles and 2 Indian blankets, \$175 or best. 989-732-2192

FOR SALE. BUTCHER HOGS, LAMBS & GOATS. Hay and straw 989-463-1562

50 INCH MITSUBISHI high definition, 1080 pixels, 5 years old, \$495. Just in time for Christmas. 989-732-1403

CHRISTMAS TREES. U-Cut Spruce & Fir, \$10. 935 South Camp 10 Road. 1 mile North of Alba Rd

CROSSWORD SOLUTION

1	C	L	A	M	5	B	A	B	E	9	S	P	E	N	T
12	R	A	G	A	15	A	M	E	S	16	C	R	I	E	R
17	A	D	A	M	18	J	U	D	O	19	H	O	R	A	E
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70	T	A	S	T	E			71	A	S	E	A		72	R

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12	13	14	15	16	17
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- ☐ Classic Auto
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- ☐ Commercial Property
- ☐ Computers & Office
- ☐ Crafts
- ☐ Farm
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- ☐ Logging & Lumber
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- ☐ Music
- ☐ Personals
- ☐ Pets
- ☐ Produce & Fresh Food
- ☐ Recreational Vehicles
- ☐ Rental Equipment
- ☐ Resort & Vacation Property
- ☐ Restaurant
- ☐ Services
- ☐ Situations Wanted
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- ☐ Snowmobiles
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- ☐ Thank You
- ☐ Tools
- ☐ Trucks
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NORAD Web Site to keep a Watchful Eye on St. Nick's Progress this Christma Eve

By Jolly Old Jim

Ever since 1955, the North American Aerospace Defense Command (NORAD), and its predecessor, has helped excited children world-wide track Santa's Christmas Eve journey. It's a fascinating adventure watching Santa make his way south from the North Pole in an airborne sled full of toys led by Rudolph and his eight reindeer pals.

You see, NORAD's main job is to monitor the airspace and maritime area covering the United States and Canada using some very powerful satellite and radar equipment called the North Warning System. NORAD helps to keep us safe, and on one very special night each year, they provide a peek at the journey of a very special, and extremely busy person; Santa Clause.

At first, the radar system lets NORAD know when Santa leaves the North Pole to begin his journey. Then, satellites detect the heat given off by Rudolph's red nose. As every child knows... where Rudolph goes, Santa and the rest of the reindeer are certain to follow.

But Rudolph isn't the only one who is a little bit "nosey."

NORAD takes an even closer look at Santa as he makes his journey by using ultra-cool high speed digital cameras that have been located all around the world. Every so often on Christmas Eve, these cameras are sure to capture Santa and his sleigh as he makes his way around the world.

The best part is; NORAD has set up a special web site, www.noradsanta.org, where children can watch all of this activity as it takes place on Christmas Eve. The web site even has a "Countdown to Track Santa" clock, so don't wait until Christmas to stop by for a visit.

Oh, and rumor has it that certain "Representatives from the North Pole" have secured Charlevoix Municipal Airport as a potential refueling station for a "Special Air Transport Carrier" on Christmas Eve or early Christmas morning. Beyond the normal refueling requests, the representatives have asked the airport to prepare 9 bales of hay, 9 bushels of carrots, 18 sugar cubes, and have several packs of cookies ready.

Ho, ho, ho...sounds a bit like someone I know...

Have a very, merry Christmas!



As winter blows across the north, our hearts are again warmed by thoughts of all the wonderful people in our lives. Our friends and families, our clients and community have enriched us profoundly.

We watch 2009 draw to a close with deep gratitude. Once again Pat O'Brien and Associates has had a productive and successful year. This is the perfect time to give credit where credit is due: To you. Your support of our business, and your hand of friendship are what keep our doors open and our hearts full.

May you have a joyous Christmas, and a safe, happy and prosperous New Year!



Pat O'Brien
Broker/Owner



Tim Manchester
Sales Associate



Gary Mellow
Sales Associate



Martha Mishler
Sales Associate



Don Toffolo
Associate Broker



Brett Binkley
Sales Associate



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