

ALL ARE WELCOME

Vol. 2 2019



Greetings to everyone! Hurray for summer in Northern Michigan!

ANNUAL MEMBERSHIP MEETING

June 27th 12:30 – 3:00 PM

Lost Lake Woods Club

4243 Lost Lake Trail Lincoln, MI

US 23 South to F-41 turn right. Follow F41 for approximately 5 miles to the entrance on the right. Gates will be open at 12:00 noon.

Please bring a Salad or Dessert. Hamburgers and Hot Dogs will be provided.

All members are encouraged to attend. Come have a nice outing and some good conversation with your fellow members.

SCHOLARSHIP LUNCHEON

The luncheon was held on April 11th at ACC. ALL is actively supporting a student every year. We were thanked both verbally and on video. Donations to the Scholarship Fund can be made at the ALL office.

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MCFALDA LAW OFFICE, PLC Rogers City, MI 989-734-4486

Thank You Judy McFalda!

Meet Sue Nagy



I have been a wife, married 50 years, a mother and a nurse in an inner city emergency room. The team that I worked with was called 'the gun and knife club'. I have 5 wonderful children that I am very proud of. Each one can claim part of my grey hair but now that they are all adults I have a lot of fun with them.

I am retired and do some traveling. The places that I have been, in order of most to least favorite, are; Africa, Greece, European River Cruise, Manchu Picchu, Galapagos Islands, Ireland, Costa Rico, Russia and China. I can't wait to go again.

I keep two mottos on my refrigerator. One says – LIFE IS AN ADVENTURE, RIDE IT FOR ALL IT'S WORTH. The other has been there so long it is faded and barely readable. It says – TWO WOLVES LIVE IN EVERY MAN WHO ALWAYS BATTLE. ONE IS EVIL. IT IS FULL OF ANGER, ENVY, SORROW, REGRET, SELF-PITY, RESENTMENT, SUPERIORITY AND EGO. THE OTHER IS GOOD. IT IS JOY, PEACE, LOVE HOPE, GENEROSITY, TRUTH AND COMPASSION. THE ONE THAT IS FED WILL WIN.

The recipe below is a favorite of one of my daughters.

PAN SNICKERDOODLES

½ cup + 6 T shortening	pinch of salt
1 cup sugar	Cinnamon
4 eggs	chopped nuts
1 cup flour	1 tsp baking powder

Preheat oven to 350° Melt shortening, add sugar and eggs. Stir. Sift together flour, baking powder and salt. Add to egg mixture. Spread batter in a 9 x 13 pan. Sprinkle thickly with cinnamon and chopped nuts.



Broccoli Bacon Salad (Judy Hompstead's recipe)

3 Bunches of broccoli, cut into florets (about 10 c.)
1 cup of sunflower seeds
¼ c. finely chopped red onion (or Vidalia)

1 lb. bacon strips, cooked and crumbled
1 c. dried cranberries

1 c. mayonnaise
¼ c. sugar

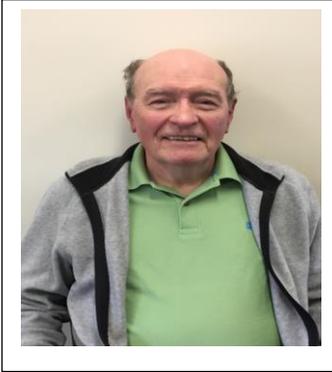
Dressing:

¼ c. cider vinegar

Combine first five ingredients in a large bowl.

In a small bowl whisk the dressing ingredients. Pour over the broccoli mixture; toss to coat. Let sit about 12 hours, the longer the better.

MEET JIM FALK



Hello, my name is Jim Falk. I was born in Monroe County, Michigan September 25, 1941. In June of 1959 my parents decided to move to Alpena. I was just about to enter my senior year in high school so you can imagine how I accepted that bit of news. However the move turned out to be good fate as in May of 1960 I was able to get a job with Abitibi where I served happily in 9-different jobs over 43-plus years until retirement in 2003. To some Alpena residents Abitibi meant the smell of wood smoke, to me it meant a warm house and food on the table for me and my family all of those years plus.

54-years ago I met and married a girl named Linda from Rogers City. We managed to raise two sons. One lives in Flower Mound, Texas along with our daughter-in-law and 3-adult grand-children. The other son lives in Alpena and is the Post Master in Spruce. Linda and I are very proud of them both.

Aside from my employment I enjoyed coaching both my sons in youth activities (that is baseball, basketball and football). I stopped coaching after the boys were grown to catch up on my yard work but missed coaching so much that I got back into it for other 5-years. In that 5-year stint I had the good fortune to manage at 15-year old state tournament runner-up and 2-years later, a 16-year old state tournament champion.

I also enjoyed bowling and playing slow-pitch softball. In fact, I may have established some sort of record when, in the span of 12-months, I held a combined bowling average of 194 in two leagues over 180-or so games, followed immediately by a 17-game slow-pitch batting average of .192. Think about it. Amazing isn't it?

I enjoyed going on Canadian fishing trips with friends. I could bring home 4-walleyes, that's 8-filets or about \$125 in restaurant-speak and that reduces the cost of the trip by about 1/3, and I like walleye, both catching them and eating them.

FOR CRAB-LEGS

You just buy them frozen, leave the frost on for moisture, wrap them loosely in foil, put 'Em on the grill for 15-minutes, turn 'Em over for 15-more minutes, take 'Em off and get cracking. I could eat 'Em 'til my forearms get all prunie.

RUSSIAN SOUP THANKS TO ESTER MENO

1-1/2 lbs. of frozen meat balls, 1-can sliced tomatoes, a bay leaf, a garlic clove, ¼ cup of brown sugar, ½ cup catsup, 2-tbsp soy sauce, 3-tbsp white vinegar, boil these contents for 5-minutes then add a medium head cabbage, 4-carrots and 1-potato (all diced) and simmer until veggies are tender and enjoy.