



SEASONS GREETINGS

WINTER NEWSLETTER 2020

Presidents Message

I hope each of you and your family members are doing well during these tedious and stressful times.

There certainly have been a lot of ups, downs and jumping through hoops for the Association of Lifelong Learners this year. Zoom Programs were initiated in March and a number people were trained in how to use this internet-based tool. Then, we were able to restart some small group classroom Programs, however, then that opportunity disappeared. It is uncertain as to when we may again offer in-person classroom experiences. We will let you know when we find out more.

One thing certain is that our Zoom Livestreaming programs have continued, enabling a number of Presenters to share their knowledge and experiences with ALL members and guests. Additionally, many of these Programs have been placed on our YouTube channel so you can watch them anytime.

We want to keep you informed of our Programs as best we can within our capability. We have restarted mailing program listings out on a monthly basis plus we have continued our weekly emailing of program connection information. We recognize that some of you do not have the equipment or skillset to use the electronic devices you need to access our Programs. If you have any suggestions on how we can improve or help you in that area, please let us know.

Moving on to some **Great News**. A large number of Members and others donated over \$5400 to ALL for

Giving Tuesday! Additionally, an anonymous donor provided \$3000 in recognition of our capability to continue programming via the internet. This will help offset our 20% loss in Membership and inability to have fundraisers, such as our annual Spaghetti Dinner and Auction. **Thanks to everyone!**

So again, a **Great Big Thanks** to those who donated two years ago to "Presentation Equipment Upgrade Project", last year to our "Office Equipment Upgrade Project" and this year to our "Continuing Operations Project". Without these past and current efforts, we would not be able to do our Zoom Livestreaming or Remote Office operation.

It goes without saying that we need to continue to say **Thanks to Judy Hompstead**, ALL Office Manager, for maintaining the Office at her home and in the Briggs Center as rules changes. It is difficult to keep a focus on all the activities that need to happen to keep the ALL organization functioning during these times.

With that, thanks to all our Board Members and to each Member for continuing to support ALL.

Regards and Stay Safe,

Richard (Dick) Bremer

ALL Board President

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McFalda Law Office, PLC, Rogers City, MI
(989) 734-4486
THANK YOU, JUDY!**

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A Good Time Was Had By “ALL” at the December 10th Happening -

There is nothing normal about 2020 and it wasn't any different for the December Annual Friendship Room Happening. Due COVID they are not able to serve their guest in the dining area which required ALL to cancel the Annual December Happening.

The board recognized that our members had a desire to gather in person, but safely, so they planned a December outdoor bonfire with hotdogs and whatever else you wanted to bring or cook over an open fire. Apparently, Sue Nagy cooked a Peanut Butter and Jelly sandwich and S'mores for her lunch.

The weather that day was beautiful and 10 hardy members showed up and had a great time. There were some games and lots of laughs.

A big thank you to Judy and Randy Hompstead for making their yard, with a big firepit, available for the event.



Wishing You a Very Happy New Year

The Board of Directors
Thanks you for your generosity
on Giving Tuesday.
Your support makes it possible for ALL to
continue to provide enlightening and
entertaining programs.
\$5400 Raised in 1 day
THANK YOU

MEET ALL's NEWEST BOARD MEMBER –JUDY NICHOLS



The ALL board is pleased to welcome Judy Nichols to the Board of Directors. She joined the ALL board in June and has jumped in and gotten to work on the Curriculum Committee.

Judy is a local girl; she was as they say “born and raised” in Alpena. She graduated from Alpena High School and went on to Michigan State University where she graduated. While at MSU she met her husband Mike. After graduation and while Mike was serving in the Army, she got a special certification to teach Junior High School. While teaching she was also the Assistant Wrestling Coach, in her words she was not much for knitting and she loved sports, still does, and the Wrestling Coach needed help.

When they began their family, Judy became the Household CEO and was active in their children’s activities. During this time, she also volunteered at the local hospital, which ultimately lead to her joining the Michigan Hospital Association (MHA) as a lobbyist. She is most proud of the work she did drafting the document people use to designate an advocate once the Medical I Durable Power of Attorney legislation passed in Michigan.

After retiring from the MHA, she was the Part-time Director of the Eaton Rapids Senior Center. She also was a volunteer for Hospice.

After her husband Mike retired, they moved back Up North and settled on Lake Avalon, in Hillman. Judy’s family has been on Lake Avalon for 150 years, her Grandfather was one of the original landowners on the lake. Her Grandmother had cabins that she rented to families in the summers. She has a lot of history with Lake Avalon.

Judy enjoys crafting and music, she plays the piano and the ukulele. She taught the ALL ukulele group until the classes had to stop due to the pandemic.

I asked Judy what the biggest challenges have been for her during the pandemic she said, “worrying about the safety and health of family”. She has missed being involved in music programs in the community and socializing with friends. Her husband Mike coordinates the Music at the Mill, the open mic program at the Brush Creek Mill.

Judy and Mike have 2 children and 5 grandchildren, the oldest just graduated from college and the other 4 are all in college (virtually right now). She and Mike love living at the lake and being involved in their community.

RECIPE - Danish Pastry from Judy Nichols

This recipe was given to me as a wedding shower gift from my then soon-to-be mother-in-law. She was a caterer, and her recipes were sacred! Lightly spray a cookie sheet with PAM.

Preheat oven to 350 degrees

Ingredients

2 cup flour (divided)
2 stick butter or margarine (divided)
1 cup + 2 TBSP water
1 tsp Almond Extract
3 eggs

Directions

Cut 1 stick of butter into flour as you would for pie crust. Add 2 T water and mix well then divide the dough into two balls. Pat each ball into a rectangle about 15" x 6" on the cookie sheet. Set aside

Bring 1 stick butter or margarine to a boil in 1 cup water. Remove from heat and add 1 cup sifted flour immediately to keep from lumping.

Add 1 tsp. almond extract then beat in 3 eggs one at a time, mixing well with each addition. When mixed, divide in half, and pat each half on top of the first dough. Be sure to press egg mixture out to the edges of the base dough.

Bake 350 degrees 50 minutes till lightly browned on top.

Frost with **butter cream frosting** and decorate with sliced pieces of red & green Maraschino cherries and slivered almonds. To serve, cut lengthwise then in approximately ¾" strips.

Butter Cream Frosting

1 cup powdered sugar mixed with 2-3 TBSP butter or margarine. Add 2 TBSP milk and ½ tsp almond extract



Meet New Member – Judy Cooper



ALL welcomes Judy Cooper, we are so glad you decided to join. Judy joined ALL about a year ago at the suggestion of Ben Granlund, but before retiring she had been a program presenter. One program was about travel tips for people planning to travel to Germany, and the other was about the European Union currency. Now that she is a member, she hopes to get more involved once we can return to normal operations. We will welcome her involvement.

Judy grew up in the Metro Detroit area but spent many summers coming Up North on vacations. She always thought she wanted to move up here. It took a couple career and life changes to get here but she finally accomplished that about 23 years ago. She moved to

Alpena to teach German at Alpena High School and retired about 3 years ago after teaching for 19 years.

While she was teaching, she worked to get exchange students to Alpena. She believed that coming to Northern Michigan versus a big city gave students the opportunity to experience real life in America. She is proud of the experiences her students had while living with Alpena families. She also provided opportunities for AHS students to experience the German-speaking world through guiding trips there every two years and study abroad scholarships.

She has especially enjoyed the opportunity to watch the ALL Zoom presentations that she missed on YouTube. Having the presentations available when she had the time to watch them has been great.

Judy believes that the pandemic has given us an opportunity to stop and appreciate the many things we took for granted. Socializing with her circle of friends has taken some creativity but they have found ways to still get together and stay safe. Though she looks forward to being able to dine out with her friends again. Having access to the many outdoor activities available to us has made staying safe easier to tolerate.

Part of Judy's love of Northern Michigan is the ability to be outside and her favorite time of the year is winter. She is an avid cross-country skier and likes snowshoeing and winter hiking. The recent snowfall provided opportunities to do her favorite activities. She also enjoys summer hiking and kayaking.

Judy has always enjoyed traveling and experiencing different languages and cultures. She particularly likes trips that take her off the beaten path. She, like many of us, is looking forward to being able to travel again.

Dad's Hardy Soup

(Serves 6-8)

Ingredients

3 lbs. ground chuck
1 onion, diced
3 stalks celery, diced
1 large can V-8 juice
1 large can water
1/2 cup pearl barley
1 package frozen hash brown potatoes
1 package frozen mixed vegetables
3/4 tablespoon salt
1/2 tablespoon pepper

Instructions

Brown the ground chuck, onion and celery and strain off the fat.
In a large soup pot mix the V-8 juice, water and pearl barley. Bring to a boil and add in the meat. Cook this for 1/2 hour.
Add the potatoes, vegetables, salt and pepper. Cook until done, about 10 minutes.