



An inside look at our area businesses

New Open

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AVAILABLE!**



In Bulk:

Top Soil • Dairy Doo • Stone

Mulch

Natural • Cedar: Red, Gold Black,
Lt Brown Dark Brown

Local **Corn**

**Peaches • Apples • Squash
Cabbage • Indian Corn**

**Pumpkins • Gords • Corn Stalks
and Straw Bales**

Hardy Mums

Flowers • Produce • Baked Goods

Local Beef • Farm Decor

Hunters:

Carrots • Shelled Corn • Ear Corn

Sugar Beets • Apples

Flavored Salt Blocks • Apple Trees

Food Plot Seed: Rye Rape Turnips, etc.

NEW OWNERS: Formerly Grassa's Farm Market

HOURS: 8am-6pm Daily; Corner of US 10-31 & Stiles Rd.





The Market's commitment to local covers all types of produce from asparagus to zucchini, and extends further to meats (they order from a family-owned farm in Reed City), to baked goods supplied by the baking team at West Shore Market, and to plants.

They sell flowers, flower baskets, trees and bushes, mulch, Dairy-Doo compost, and other gardening supplies.

"Our market doesn't maintain a farm of its own. Rather, we focus on a large front-end operation to offer as much to the community as possible," Logan Larsen said back in 2019. "We even have a selection of country furniture and décor."

Larsen along with his parents Bruce and Karen bought the business last year from the previous owners Al and Joyce Grassa. "Over the last couple of years, I came to realize Grassa's needed some upgrades and began looking for just the right owner. I personally reached out to the Larsens, as I knew they were just the buyer to carry on what I have created while bringing in a new perspective," Al said. "I'm very excited with their plans of keeping much of what made Grassa's great, but updating the look and adding new products."

Check out their Farmhouse Decor section - offering the Farmhouse chic and unique products that will bring each shopper's space to life! From painted signage and antique furniture, to decorative planters and fun accessories, their items are hand-picked to bring their customer's home or garden to life.

Their vendors offer a unique taste of Northern Mich-



igan with local jams, pickled asparagus, honey, baked goods, spice mixes and more.

Their local staples are always available and don't go out of season during the year, but they may sell out because quantities are limited.

The Market also offers a selection of feed and seed for birds native to this area whether they are carnivores or of the nectar-eating variety. They also carry bird feeders/shelters, posts and more.

Later in the season, The Market will feature pumpkins and squash, bales of hay and other October surprises. They will close up shop in mid-to-late December, after offering up fresh-cut Christmas trees and a variety of Holiday decorations. The store reopens for the season in April.

Items like the fall décor have become available and are already going fast. Check out The Market's Facebook page for updates about items and sales.

Every day of the week one can find staple items that never go out of need, plus gardening essentials and much more.

They have essentials such as toilet paper, bug spray, beverages, and other every day items that one may need no matter what time of year it is.

And if for nothing else, come on in, grab a cup of fresh coffee and experience The Market!

The Market is open seven days a week between 6 a.m. and 8 p.m. Visit them online at www.experiencethemarket.com.





BY MARY BETH CRAIN
SHORELINE MEDIA WRITER

When we say that Up North Farm Market has a little bit of everything under the sun, we're not kidding. Fresh produce, high quality meats and cheeses, wine, craft beers, fresh baked goods, a deli...

Wait. The list goes on. Artisan jams and condiments, exotic spices, kitchen ware and pottery, unusual mobiles, stuffed animals, live animals...

Live animals?

Why not? Grab some sandwiches at the deli and wander out to the petting barn, where you can take a lunch break with the kiddies and feed yourselves and the llamas, alpacas, kune pigs, horses or whoever happens to be around, cozing up to you for a snack.

Up North is a welcome alternative to the big supermarkets for several reasons. It's dedicated to providing the best of local produce and products. It's full of surprises. And it's family run, in the tradition of the Blackmers, who have been in the family-owned farm and grocery business for generations.

"I grew up in Elbridge, where my grandpa and grandma had a pickle farm and station, and a market," says owner Mike Blackmer. "Everyone knew Blackmer Store. I was raised on a farm and in the store, so it's in my blood. I always wanted to have a farm market. Growing things and watching them come to fruition is very rewarding. We live in such a great county with such a variety of fruits and vegetables. I have had so many customers and farmers who have supported me in my business, and it's neat to be able to buy from them and support them."

Up North carries produce from over 20 local farmers. "We try and stay local as much as possible," says the friendly, soft-spoken Blackmer. "We're very united with our farmers. We do business with Greiner Farms, Inc., Aebig Farms, Klotz and Aerts Apple Orchards, among others. We get green beans, peaches, pickles and tomatoes from Evans Farms. My Aunt Marsha owns Golden Stock Farms, and until this year picked all our asparagus for us. Mrs. Hovey gets

us our raspberries. Our blueberries come from Carini Farms. The blueberries are kind of hard to come by; the growers have 'you pick your own,' but it's tough to find people who will pick them for the markets. We're lucky to have great blueberries."

Indeed, Up North seems to have great everything. The bell peppers, for instance, are huge and positively radiant in their bright fall colors of red, yellow and orange. The lemons are almost the size of oranges, the cukes are big and beautiful, the peaches and apples at their peak. At Up North, you know you're not only buying local—you're buying the freshest produce around. Best of all, the prices are extremely competitive.

"We try to run things so that we can keep our prices reasonable," notes Blackmer. And they've succeeded. Their baked goods, for instance, come from three local bakeries—Woodland Market, The Bakery on the Corner and Merten's Farmhouse Market—and you'll pay pretty much the same at Up North as you would from the bakeries themselves. "We buy enough from them so that we don't have to charge more than they do in their stores," Blackmer explains.

Another Up North vendor is Sanders Meats. "They're a wonderful partner," Blackmer enthuses. Up North features a variety of items from Sanders. The sandwiches in the deli feature Boar's Head meats and cheeses. But while Sanders' and Boar's Head products are on the higher end, you won't pay an arm and a leg for them at Up North, where you can get a plump Sanders' hot dog for a remarkable \$2, and the

generous Boar's Head sandwiches are in the \$6 price range.

"The most popular items in the deli are the sandwiches," says Blackmer. "We also have pasta salads and other salads. Everything is made in the kitchen. The girls make our brownies, and casseroles."

Country Dairy is another supplier of cheeses, as well as ice cream. "We get cheeses from Lipari Foods as well. And we get Michigan-made products from Cherry Capital."

What's in the future for Up North?

"We're always trying to tweak things," Blackmer smiles. "We want to make our deli bar bigger. And we're going to add to our beer cooler."

How has the coronavirus pandemic affected Up North?

"Actually, we were able to get off to a great start this year," Blackmer admits. "The market was able to stay open because we're considered a grocery store. So a lot of people came here instead of going to the bigger supermarkets. They felt safer. We've gotten so many nice comments about how much they love coming here and how much they appreciate our being in the area. We've lost a lot of the mom and pop stores over the years, and our market really has the feel of the old-fashioned kind of store."

And what would a friendly, old-fashioned kind of store be without a petting barn? It's a somewhat unusual addition, you have to admit. But it's actually an extension of Blackmer's private life.

"All the animals are owned by me and Kristy Sauser," he explains. "We both have

hobby farms at home. We bring our favorites here. Every year you'll see some new faces."

This year's new residents include two goats, a rabbit and a couple of calves, who were orphans. "We bottle fed them," Blackmer grins.

Natalie Salazar is the employee in charge of the petting barn. The vivacious 32-year-old loves all of her charges, although she admits she has her favorites. "Freddie, the Nigerian Dwarf goat, is my guy," she admits. "He's very loving. I love the goats. When one of them is bleating, I know who it is, just by the sound!"

Up North is also home to two alpacas, Bo and Freddie; two sheep, Cherokee and Sheriff; two cows, Lucky and Honeybun; two miniature horses, Honey and Nickel, who got his name because he was born on 5/5/05; one donkey, Summer, a rescue from Texas; two Kune Kune pigs, Trixie and Odie—"They're fuzzier than the potbellies, and a lot cuter," Natalie notes—two llamas, Branson and Marceau; one rabbit, Twix...

And the goats. There are the two pygmies, Flower and Bambi—"They're escape artists—they can jump a lot higher than you think"—the

four Nigerian Dwarfs, Bel-lamy, Franklin, Freddie and Maurice, and the two boars, Spot and Hottie, short for Hot Shot.

All the livestock are "very good animals," according to Natalie. They all have their own personalities, and Natalie is a bit partial to Branson, because "he's just got a bad attitude—he loves to spit on people;" Marceau, whom she'll go to "when I want a cuddle;" and Freddie the alpaca, because "he loves to give kisses and has very beautiful eyelashes."

Blackmer's own farm is a microcosm of heaven, where all creatures of our God and king exist in perfect harmony. "All the animals get along," he reports. "Horses, pigs, goats, alpacas—they all eat together. There's no rivalry or fighting over food." At Up North, however, there's a bit more attitude where food is concerned, and all the animals try to get in on the act. Not to worry, though—they'll greet you with plenty of affection.

"The animals are all very tame, because they get so much attention from the girls," Blackmer observes. "They'll be really friendly—providing you've got a treat!"



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BY SHARON HALLACK
SHORELINE MEDIA WRITER

Merten's Farmhouse Market, located at 230 E Polk Rd, just 5 miles East of Hart, will be completing its first full year of business this October. However, the market really got its start when co-owner Lindsey Merten set up a lemonade and baked goods stand at the age of eight years old to earn money for the fair. "Growing up I watched my parents work hard and build a family where we all were

an important part. We have a saying, 'It's not work, it's family time'. That statement drives all we do," said Merten.

Merten, who was employed by Gales IGA for over 18 years, has always wanted to own her own business. After her job at Gales ended, she and her family explored many options, from buying land and building a farm market, to purchasing an already established commercial space. Then one day they realized the perfect spot was sitting

right in front of them, their own yard. The Mertens had a small bakery and produce stand installed last year and haven't looked back since.

Merten's Farmhouse Market is becoming well-known for its "from scratch" bakery and local produce stand. They take great pride in their cakes, cupcakes, muffins, pies, bread and more. "Cookies are our main focus. We use old family recipes that have been passed down from grandmothers and great-grandmothers. Lindsey's mom, Jill, and her sister Whitney, can be found most days in the bakery filling orders of every type. But neither of them are new to home-based businesses and roadside sales. Lindsey's parents, Tom & Jill, have owned and operated a maple sugar bush from their farm for over 20 years. Whitney and her husband Zack Hintz, own and operate Hintz Farms near Walkerville; supplying all the salad greens, spring mix, head let-

tuce and spinach for the market. Lindsey's brother Ethan has taken over the operation of the maple sugar bush for the most part; from planting new tree stock, and installing new harvesting and processing equipment to developing new products and marketing. "We couldn't do any of what we're doing, without each other," said Merten.

"We are glad we can partner with other local farmers to provide almost everything Oceana County can produce. At the stand, we're nearing the end of canning tomatoes, but apples, cabbage and cauliflower are all coming on. In a few weeks we will have all sorts of fall gourds, squash and pumpkins," Merten said. The market also features local honey, pickled asparagus, asparagus relish and of course Merten syrup. Currently the market is undergoing an expansion so they can offer even more local goodness. Soon a new building will replace the

small produce stand and will afford Mertens the space to offer more produce and gift items, as well as Christmas trees and wreaths at Christmas time. Speaking of the holidays, plan now to attend their second annual Christmas Open House in December! Merten's Farmhouse Market is open daily from dawn to dusk. Stop anytime to pick up deliciously fresh, in-season, local produce and mouth-watering baked goods. Baked goods can be ordered at any

time by contacting Lindsey at 231-742-0594 or stopping by the bakery. Smaller orders, (a small cake or batch of cookies) require 24-hour notice. For larger orders (sheet cakes, special event items), at least a week or more is appreciated, depending on the season and what is being ordered. Be sure to check out and "like" Merten's Farmhouse Market LLC on Facebook. There you will find the most up-to-date product and event information.



Merten's Farmhouse Market

FRESH FROM THE FARM

Peaches • Cantaloupe • Sweet Corn • Yellow Squash • Zucchini
Broccoli • Cauliflower • Watermelon • Candy Onions • Tomatoes
Cherry Tomatoes • Cabbage • Green Beans • Head Lettuce
Salad Greens • Green Peppers • Red Potatoes
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Fall Decor, Christmas
Trees & Wreaths



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and
Produce**



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Open 7 days a week 8 am - 9 pm



food stores.

Gourmet Mushrooms has been in Scottville since 2013, and it plans to continue to be a part of the community.

“Local families deserve locally grown produce,” said Pamela Scharich, sales manager and logistics coordinator. “It adds pride for your hometown area. It supports local business, and it becomes completely sustainable. You’re sustaining jobs to sustain the community.”

The company also aids and donates upon request to Meals on Wheels, Feeding America West Michigan division, Lakeshore Food Club and the Mason County Food Council, helping promote healthy foods and food education

to community members in need.

Mycopia’s website has a wealth of information about edible fungi. In July they started a new blog series highlighting their employees. The first of these posts featured employee Jesus Martinez, as he is one of the longest serving employees on staff.

ABOUT THE COMPANY
Gourmet Mushrooms is

under the Mycopia Specialty Mushrooms brand, where they grow Alba Clamshell, Brown Clamshell, Trumpet Royale, Forest Nameko, Velvet Poppini, Nebrodini Bianco and Maitake Frondosa. The mushrooms are organically grown, organic and kosher-certified in Scottville and sold locally at Biercamp Market, Hansen Foods, Big Hart Brewery, Orchard Mar-

ket and M-37 Meatshack. Soon they will be available at SpartanNash stores as well.

WEEKLY MUSHROOM SALE

Each Friday, Gourmet Mushrooms has a sale from 1 to 3 p.m., at 101 S. Bean Road, Scottville.

For more information about Gourmet Mushrooms, visit www.gourmetmushroomsinc.com.

SCOTTVILLE — ing, where mushrooms are grown, harvested and packaged on-site. The buildings house incubator and growth rooms, and each room is 110 feet by 25 feet wide with 12-foot ceilings, so mushrooms can be grown and harvested 365 days a year.

Currently, there are approximately 75 employees working at the two plants, divided into a north building, where production is done, and a south build-



Gourmet Mushrooms

*Organically Grown in
Scottville, Michigan and sold locally:*
Biercamp Market (downtown Ludington)
Hansen Foods (Hart)
M-37 Meatshack (Bitely)
Orchard Market
(Ludington & Free Soil)





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www.rennhackmarket.com



“We grow it for you, and do gift baskets, too!” is the tagline for Rennhack Orchards Market at 3731 West Polk Road in Hart, owned and operated by Joann and Dave Rennhack. From their small start in 1984, when they sold a few of their farm-grown cherries in July, they have expanded to a large, bright market which allows for a much expanded inventory and are open from early June through December 23.

The Rennhacks and their son-in-law Jeremiah Palmer, are the fourth and fifth generation owners of Rennhack Orchards, the Oceana County farm started by Joann’s great-grandfather, just around the corner from Rennhack Orchards Market.

“We grow nearly all of the fresh produce we sell at our market, and that really separates us from most farm markets,” says Dave Rennhack. “We grow our own tree fruits—more than two dozen varieties of apples, including SweeTango, Honeycrisp, and EverCrisp, and several varieties each of apricots, grapes, plums, peaches, and nectarines. We also grow our own sweet corn, tomatoes, tomatillos, cucumbers, peppers, melons, summer and winter squash, eggplant, and pumpkins. Growing it ourselves helps us maintain the high quality that we are known for.”

In addition to fresh local produce, Rennhack Orchards Market specializes in local and Michigan-made foods, gifts, and gift baskets. Their market offers locally made baked goods, milk, cheese, Moochies, ice

cream, frozen fruit, and pantry items including maple syrup, raw honey, snacks, dried cherries, salsas, grilling sauces, salad dressings, pickled asparagus, canned fruit, canned tomatoes, and more. The rest of the displays show an extensive selection of useful and unique kitchen items, handwarmer mugs, gift bags and baskets for all budgets, and their “Cause Comer” supporting Women At Risk, International (to reduce human trafficking).

2020 has been an interesting year. “Before our market season started, we planned for how to meet the challenges of COVID-19,” says Joann Rennhack. “In addition to the high quality and friendly, knowledgeable service that we have always worked to provide, we needed to add safety measures so our staff could stay healthy and customers could safely shop with confidence at our market.”

Staff in retail areas now wear fabric masks in fun fruit and vegetable prints. Custom plexiglass shields separate customers from open containers of fruit, and are also at the checkout stations. Displays allow for more social distancing, and high-touch surfaces are frequently sanitized. Expanded hours give at-risk populations the opportunity to shop from 8-9 a.m., and curbside service is available by calling 231-873-7523 during market hours (8 a.m. to 6 p.m. Monday through Saturday).

One state-mandated change because of the pandemic

is that this year we are prohibited from offering free samples. We have always offered free samples of our fresh fruit, and it is so much fun to see people try something for the first time, or discover new favorites. We hope that next year we will be back to normal, and in the meantime, our staff are available to answer specific questions about characteristics of unfamiliar produce.

Rennhack Orchards Market accepts EBT, P-EBT, Double Up Food Bucks, Project Fresh, Senior Market Fresh, credit cards, & cash. For more information about Rennhack Orchards Market, visit their Facebook page or website, www.rennhackmarket.com.





BY SHARON HALLACK
SHORELINE MEDIA WRITER

Kistlercrest Farms, located at 4049 S Pere Marquette Highway south of Ludington, is a fourth generation farm that has become known throughout West Michigan and all over the United States for their 100% pure maple

syrup. "While the process has been modernized, our ingredients remain the same -100% pure maple sap from own sugar maple trees, a pinch of pride and a lot of hard work," states Kistlercrest Farms website. "We've been making the same great-tasting syrup that's been enjoyed by thousands for 125

years and are committed to our trees, our community and to bringing the best sweetener that nature has to offer - Maple Syrup that is free from impurities and additives."

Sue and Ron Kistler are now the fourth generation of Kistlers to own and work the farm that Ron's great grandfather, John, started back in 1895. When the time comes, they will be passing it on to the next generation, just as Ron's grandfather, Maurice, and Ron's father, Daniel, did. "We are proud to be a family farm with deep roots in this area. Now our newly-married daughter, Jesse, and her husband, Dan, live nearby and have some of their own ideas for the farm going forward. We are excited to see their interest in continuing the family legacy. For decades we've sold maple syrup and maple syrup products out of a retail shop in our basement. We added online ordering in 2018. Besides the shop at the house, we attend farmer's

markets in the summer and keep busy with Christmas gift baskets during the holidays," said Sue. The only other commodities the farm sells are cherries and apples in season. Both of those are sold at a roadside self-serve stand that is open 24 hours a day, 7 days a week during each fruits' respective seasons.

Kistlercrest Farms maple syrup, is available in both value-priced, quart jugs as well as decorative glass containers. They also offer a variety of delicious maple products from maple pecans and almonds, to maple butter and granulated maple sugar. "Our son-in-law Dan recently developed a line of all-natural dog bones that include maple syrup. They've been a huge hit at the farmer's markets this summer. We are proud 'made in the USA' producers and consumers and we're happy to offer another locally made product," said Sue.

Why not try a Maple Apple Crisp this fall, which com-

bines Kistler's fresh off the farm apples and delicious maple syrup? Mix 5 cups prepared apples with 3/4 cup maple syrup and place in an 8x8 baking dish. Next combine 1/2 cup oatmeal, 1/2 cup flour, 1/2 cup brown sugar and a pinch of salt; then cut in 1/2 cup butter until mixture is crumbly. Sprinkle crumb mixture over top of apple mixture and bake in a 375

degree oven for 35 minutes. Serve warm with vanilla ice cream and Kistlercrest Maple Syrup drizzled on top.

Visit Kistlercrest Farms website at www.kistlercrest.com, by calling 231-843-3032 or 231-690-2275, emailing kistlercrest@gmail.com or stopping by 4049 S. Pere Marquette Hwy, Ludington. Personal or Group Tours are available upon request.



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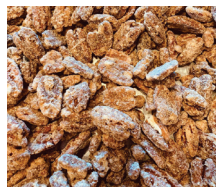
Today, Ron and Sue Kistler carry on the tradition of bringing you some of "Michigan's Gold."



Five generation Farm - Family owned since 1895.



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231-843-3032



Lewis Adventure Farm

NEW ERA — The fun and events just keep coming at Lewis Adventure Farm & Zoo on M-20 just east of U.S. 31 in New Era.

One of the big draws in the autumn continues to be the six-acre corn maze.

The Apple Express will again be ready to take guests on a special fall tour where they might encounter witches, fairies and other friends in the enchanted forest.

Lewis Adventure Farm & Zoo takes pride in growing fruit, fun and memories.

For people who are there for the day, or just a few hours, there are activities that will keep them and their families entertained.

There are wagon rides, jumping pillows, pedal carts, school tours, gem mining, a pumpkin moonwalk bounce house and more.

Last year, Lewis Adventure Farm & Zoo opened up their "corny barn."

"It's a giant corn swimming pool. It's a 40 feet by 80 feet barn with 2,500 bushels of corn to play in," said Jenny Ferels, the brand ambassador for Lewis Adventure Farm & Zoo in New Era. "There's buckets to use

like sand. There's a slide in there. People are burying themselves in corn like at the beach. It's quite the thing."

Lewis Adventure Farm & Zoo also hosts dog shows on weekends and has pig races, face painting, musicians, a pumpkin chucker and apple cannons.

A big draw is the petting zoo. There are many different animals in the petting zoo, including goats, donkeys, chickens, rabbits, peacocks, wallabies, llamas, mini-horses, fallow deer, lemurs, and Jeffrey the Camel.

It hosts its fall festival in September and continuing through the end of the season in late October. During the fall festival, Ferels said, there are pig races, Frisbee-catching dogs, a magician, a stilt walker, live music and the candy cannon.

At Lewis Adventure Farm & Zoo, visitors can browse the gift shop, purchase bakery treats, visit the U-pick pumpkin patch or make their favorite apple dishes with the farm's fresh apples. Lewis Adventure Farm & Zoo opens in May each year and the season runs through Oct. 31.



Dr. Flynn's Organic Granola

Dr. Flynn grew up in Pentwater where she attended Pentwater Schools, graduated from MSU medical school and is a board certified MD.

While finishing her residency she began looking for a tasty and nutritious way to start the day. While practicing medicine during the week and baking on weekends, Dr. Flynn perfected the granola recipe.

It was first sold at the bustling Farmers' Market in downtown St. Petersburg, Florida. Eventually the business was moved to the Starting Block incubator kitchen in Hart where her parents joined the business.

Dr. Flynn's granola is USDA certified organic. Only quality organic ingredients are used. This hand-turned slow roasted granola is full of nuts, fruit, and flavor—not just oats and sugar.

Gone Nuts is loaded with almonds, ca-

shews, macadamias and pecans.

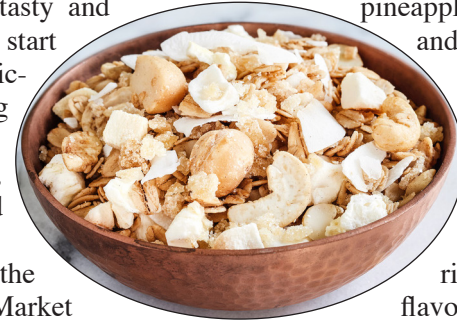
Chocolate Contagion is the perfect combinations of dark chocolate chips, cashews and almonds.

Tropical Fever is a wave of flavor with pineapple, ginger, macadamias and cashews.

There are many ways to enjoy this granola including sprinkled on Greek yogurt with fresh fruit, in a bowl with milk, or a snack right out of the bag. All flavors come in 10 oz. bags or handy 1.5 oz. snack packs.

Locally, you can find Dr. Flynn's Granola at the following stores: Port View Wine and Up North Market in Pentwater, Hansens Foods, Lakeside Fitness, and Rennhack Orchards Market in Hart, Red Rooster Coffee Shop and Shop-N-Save in Ludington. Gone Nuts is also available on Amazon.

We can be reached at: wbgranola@gmail.com.



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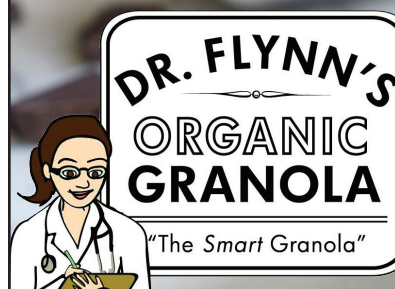
Gone Nuts • Tropical Fever • Chocolate Contagion

All flavors come in 10 Oz. Bags or Handy 1.5 Oz. Snack Packs

You can find Dr Flynn's Granola at a store near you.

Gone Nuts is also available on Amazon.

Website: wbgranola@gmail.com



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Country View Bakery

Kathryn Lambricht was raised to enjoy the blessings of making good food for friends and neighbors, and her family has baked wholesome, healthy, delicious foods, operating their family bakery for more than 30 years. It was known as Miller's Bakery then, and their products could be found in retail establishments all over western Michigan.

In 2008, Kathryn's husband, Daniel, came into the family fold, and the business, as well. The couple took over the operations and renamed the business "Country View Bakery," as it was located south of Scottville, on a rural area which overlooked the beauty of the countryside.

Together with their family, the Lambrichts launched a specialty wholesale and retail business that prides itself on wholesome, homemade, all-natural baked goods.

Their hot-ticket items include blueberry muffins, the bakery's famous giant cinnamon rolls, as well as donuts and pumpkin rolls.

"We also have carrot cake...it's very moist and has lots of carrots, pineapple, walnuts, coconuts — good stuff in it," said Lambricht.

In 2012, the Lambrichts took a leap of faith and moved their business closer to their customers to 4550 W. U.S. 10, in the Lowe's Plaza. That move allowed them to stay open year-round, which was not possible out in the sideroads of Mason County.

After five years renting the building near Tractor Supply, another

chance came for them to get closer to Ludington and their many dedicated customers by owning their own building, located at 5772 W. U.S. 10, in the building that formerly housed the Michigan Works! office.

"This has a better location and a lot more visibility," said Daniel, working away in the new kitchen.

"We (bought) it instead of leasing (which will give us a permanent space)," said Kathryn.

Hours of operation are 9 a.m. to 6 p.m., Monday through Thursday, and 8 a.m. to 8 p.m. on Friday and Saturday.

In addition to all the sweets, the bakery also offers burgers and BLTs with chips from 10:30 a.m. until 6 p.m. every day on their eat-in, take-out menu. On Fridays, from 3 to 8 p.m., they offer bar-

beque ribs, baked beans and coleslaw.

Customers can also buy natural grass-fed beef.

"My brother-in-law raises it and we are doing grass-fed beef," Lambricht said. "Pork, lamb and goat we can get too. It's frozen. A lot of people like the natural, no preservatives."

Besides all the good things to eat, the Lambrichts have solicited a variety of local artisans to provide crafts and health products for the sales floor too.

"We have lots of gift items, from woven rugs to hand-blown glass figurines," said Kathryn. "Our health products, including handmade soaps, lotions and ointments, attract a lot of attention, as they are all natural and made locally. Painted glass and home decor items are the perfect unique gift to take home to someone, or keep for yourself!"



A Delicious Destination



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It's always the right time of year for fresh apple pie

Certain foods are synonymous with particular holidays or times of year. For example, few people can imagine celebrating Valentine's Day without ample supplies of chocolate on hand. And what summer barbecue is complete without grilled hot dogs and hamburgers? While these foods and others are must-haves during certain times of the year, that doesn't mean they cannot be enjoyed whenever a craving arises.

Apples, and particularly apple pie, are a staple of many holiday season celebrations. But apple pie is just as delicious in March, April, May, etc., as it is during the weeks between Thanksgiving and Christmas. That's especially true when the apples are fresh. Whether yours is a seasonal or non-seasonal craving for apple pie, be sure to satisfy it with this recipe for "French Apple Pie" from Mollie Cox Bryan's "Mrs. Rowe's Little Book of Southern Pies" (Ten Speed Press).

French Apple Pie

Makes one 9-inch pie

1 recipe Plain Pie Pastry (see below)

Raisin Filling

2/3 cup raisins
6 tablespoons water
1/2 teaspoon lemon juice
1/4 cup light corn syrup
1 1/2 teaspoons all-purpose flour
1 1/2 teaspoons sugar

Pie Filling

2 apples (preferably a tart variety)
1/4 cup brown sugar
1/2 cup sugar
1/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons cornstarch

Icing

1 cup confectioners' sugar
2 tablespoons water
1 tablespoon butter, softened

To make the raisin filling, combine the raisins, water and lemon juice in a heavy saucepan over medium heat. Bring to a boil, then lower the heat to medium-low and cook, stirring occasionally until the raisins are plump, about 15 minutes.

Separately, combine the corn syrup, flour and sugar and mix well, then add to the raisins and continue cooking, stirring occasionally, until thick and syrupy, about 10 minutes. Remove from the heat and cool until the mixture is just warm, about 10 to 15 minutes.

Preheat the oven to 400 F. Line a 9-inch pie plate with 1 rolled-out crust.

Peel the apples, cut them into thin wedges, and put them in a large bowl. Separately, combine the sugars, cinnamon, nutmeg, and cornstarch, then add to the apples and gently stir until evenly mixed.

Spread the apple mixture in the crust in an even layer, then spread the raisin filling evenly over the apples. Brush the rim of the crust with water, cover with the second rolled-out crust, seal and flute or crimp the edges, and cut a steam vent in the center.

Bake for 40 to 50 minutes, until golden brown. Cool on a wire rack for 1 to 2 hours, until completely cool.

To make the icing, combine the sugar and water and mix well. Add the butter and mix until smooth. Brush over the top of the cooled pie before serving.

Plain Pie Pastry

Makes two 9-inch pie crusts

2 cups all-purpose flour
1 teaspoon salt
2/3 cup vegetable shortening
5 to 7 tablespoons cold milk

Sift the flour and salt into a bowl. Cut in the shortening with a pastry blender until it is the size of small peas. Sprinkle 1 tablespoon of the milk over part of the flour mixture. Gently toss with a fork and push to the side of the bowl. Sprinkle another tablespoon of milk over another dry part, toss with a fork and push to the side of the bowl. Repeat with the remaining milk until all of the flour mixture is moistened.

Press the dough together to form 2 equal balls, then flatten into disks. Roll out the crusts right away, or wrap the dough tightly, smoothing out any little wrinkles or air pockets and refrigerate for up to 2 weeks. On a lightly floured surface, roll out each ball to a thickness of 1/8 inch. Use a light touch and handle the dough as little as possible.



Stony Lake Naturals

Stony Lake Naturals is the CBD product line from Shoreline Hemp Farms in Benona Township and owned by Alex and Kimberly Felt. It is truly a "Pure Michigan," company. The family farm is certified organic and all Stony Lake Naturals products are guaranteed to contain no fertilizers or pesticides. Each product label contains a QR code that customers can scan to view 3rd party lab results. This ensures consumers truly get what they pay for.

Stony Lake Naturals is a seed to sale company which means all products are produced on-site from plants grown on the farm. The plants are hand-trimmed, and after harvest they hang to dry in a 5400 square foot processing facility located on the property. Quality plants coupled with meticulous processing produces the high-

quality CBD oil Stony Lake Naturals has quickly become known for.

Since starting the company last year the goal has remained the same; the production of superb full-spectrum hemp and CBD products at an affordable price. The line includes our signature product; Stony Lake Naturals 1200 mg. Tincture, as well as Stony Lake Naturals Balm, and Stony Lake Naturals Pet CBD. There are plans to extend the product line in the future to include gummies and additional balms.

Stony Lake Naturals can be purchased at several local businesses including: Hansen's Foods, Up North Farm Market, Shelby Floral, Oceana Golf Course, and Plant Paradise. The full product line is also available on the company website; stonylakenaturals.com. People can also follow the business of Facebook.



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West Shore Market

Remember the country stores that were prevalent in days gone by? Well, there's one of those in Scottville, on U.S. 10, about a mile west of the light.

It's not a marketing ploy or a themed gift-shop; it's authentic: a local family striving to meet the needs of their community

in the most efficient and cost-effective way possible. West Shore Market has been in existence for 11 years. It was taken over by Ivan Hershburger six years ago. Rebecca Hershburger, one of Ivan's daughters, is manager of the store.

"We had a bakery south of town, and then this came up for sale. There were four of us girls at home, so we had plenty of help to get started," she said.

"We have discount groceries, meat and cheese and local produce," Rebecca says. "Some of it right from our own gardens. We do our own baking as well.

"We make pies, bread, gluten-free bread, cinnamon rolls, coffee cake — the coffee cakes are very popular — whoopie pies

(cookies with cream cheese filling). In addition, we have a lot of health-oriented food items like chia seeds, nuts, dried fruits, anything you could want. Gluten-free flour, sugar-free candy, a wide variety of spices... We try to have something to please everybody.



"The discount grocery helps money last longer for local families. Also, there

are no bulk-food stores in this area, so we do a lot of that business.

According to its owners the West Shore Market will be moving to a new location later this fall. Currently, the store is located at 707 W. US Highway 10, but sometime in either October or November it will be changing its address to 805 W. US Highway 10.

West Shore Market has a Christian book section, a small grocery line and over-the-counter pharmacy items. They sell more than 50 different cheeses, of which they sell around 100 pounds a week. Hours of operation are 9 a.m. until 6 p.m., Monday through Friday, and Saturday 9 a.m. to 5 p.m.

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Grocery

Gluten Free Multi Grain Crackers **\$1.50** 5 Oz./Ea.
Cheese Crackers **\$2.19** 9 Oz./Ea.
Picante Sauce **\$5.39** 138 Oz./Ea.

Cooler

Thick Cut Peppered Bacon **\$6.29** 20 Oz./Ea.
Roll Butter..... **\$8.89** 2 Lbs./Ea.
Pepperoni..... **\$24.29** 5 Lbs./Ea.

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Cheese of the Month



Monterey Jack

\$4.29 Lb.

Smoked Hot Pepper

\$4.39 Lb.





Ludington residents know this produce/plant vendor through their store on Pere Marquette Highway next to the Dairy Queen. Orchard Market also has a second, larger store in Free Soil, which is also where the company farm is maintained. Growing their own produce is behind the success of Orchard Market.

"We've been family run since 1960," says co-owner Bill Sturgeon. "I married into the family. My brother-in-law and myself took over about two years ago. We have about 30 employees between the stores and the farm.

"We maintain everything equally between the two stores. Fresh produce across the board. I have to say, if it wasn't for our manager in Ludington, Janet (Andersen), we wouldn't be able to maintain that store.

With Fall now here Orchard Market has started to harvest several varieties of apples, peaches and broccoli. Plus, decorative items like pumpkins, gourds, straw bales and more are available to purchase.

Due to COVID-19 much of the Orchard Market's fall activities have been cancelled. Co-owner Bob Malkowski said that they will continue to have their corn maze and U-pick pumpkins; but the wagon rides, apple shooting cannon, games and more will not be taking place.

The farm is the heart of the operation, which preceded the two stores.

"Now, the meat," Bill goes on. "We carry Little Town Meats. That's an excellent family run business here in



Michigan as well. Their customers are important to them, as ours are to us. We carry a small line of grocery items, local jams and jellies, honey, maple syrup. There are multiple businesses we have worked with since the '60s."

Orchard Market also produces their own baked goods, maintaining a full bakery in Free Soil that delivers daily to Ludington.

According to their website's history section, "In 1960, Ed and Julia Malkowski began selling farm fresh fruits and vegetables at the corner of US 31 and Free Soil Road. The Orchard Market fruit stand was a small structure. During those early years, a snow fence was rolled across the front the market at night for security.

"By 1966, the business, originally shared with a partner, was fully owned by Ed, Julia and sons Gerald, Len, and Dan. At that time crops being raised were apples, cherries, peaches, strawberries, and potatoes. To make a more complete line of produce, biweekly trips were made to Bay City and Grand Rapids produce markets.

"By 1970, Ed retired and son Bob entered the partnership. Gerald and Len took over the farming responsibilities while Dan and Bob maintained the market operations. Through the years, several additions have been made to the original market building. In 1978, the restaurant (1978-2013) and bakery were added; and in 1986 came the addition of Orchard Market in Ludington.

"The farm, also, has evolved over the years. We continue to grow a wide variety of produce for the markets and concentrate on items like Strawberries and our local-



ly famous "Extra Sweet" Sweet Corn, early to late season Peaches and a wide variety of early to late season Apples.

"Ed and Julia worked very hard on the farm and in raising their seven children. They instilled in their family a strong Christian faith and the importance of hard work. Then and now the Malkowskis, value their close family ties. Sons Ed, Jr. and David found their life's work in education; while daughter Mary Helen managed Orchard Market's Family Restaurant and Bakery until her retirement.

"Gerald, Len, Dan and Bob have also each retired from the business. Continuing the family tradition-ownership today has been passed to Bob's son-in-law Bill Sturgeon managing the two farm markets and son Kyle Malkowski taking the reigns managing Orchard Market's 250 acre farm. Bob is never too far away-watching over day to day operations. Len, Dan and Gerald continue to offer their expertise and are never more than a phone call away!"

The hours at Orchard Market in Ludington are 8 a.m. to 7 p.m. six days a week, and Sunday from 9 a.m. until 5 p.m. The Free Soil store is open seven days a week 8 a.m. to 7 p.m. They have a website at www.orchardmarket.us



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