

# Cadillac's heart

by Mardi Suhs

(Reprinted from the Cadillac News)

"We know the economy is in the tank. We know there are home foreclosures and high unemployment. We have read the statistics.

"But the statistics became real last Saturday when Cadillac witnessed hundreds of men, women and children line up to get fifty pounds of free food.

"Bill Cooper, who is running for Pete Hoekstra's congressional seat, is sponsoring truckloads of free food to cities in West Michigan as a way to get acquainted with potential constituents.

"When Cooper arrived here with his truck full of food on Saturday, August 29, he started getting to know us.

"When I came around the corner last Saturday, I had tears in my eyes," he said of the sight before him — hundreds of families in our city park lined up in the cold rain holding empty laundry baskets. Cooper's truck held 10,000 pounds of food, enough for 200 people. There were 546 families standing in line.

"But Cooper came here to get to know Cadillac — and when he met our volunteers, he started to see what Cadillac is made of.

"Before he arrived, Cooper asked the Rotary Club to help distribute the food. Rotary volunteers were there to greet him Saturday morning to unload the truck, set up tables and pass out five tons of food. That's what they were asked to do. But they did much more.

"When the volunteers saw there wasn't enough food to go around, they didn't throw up their hands and say, oh well. They instantly decided that sending 350 people home empty-handed was NOT an option. They promised to get more food. And they started issuing vouchers to everyone in line knowing that it would take two more truckloads of food to fulfill that promise.

"Headed by Rotary president Bruce DeRuiter, the group pledged \$800 for a second truck while private citizens pledged the second \$800.

"I have to be honest," stated Rotary member Bill Rzepka. "Last week when Bruce called and asked me to help, I didn't think we would even have 200 families. Holy smokes, we had 550 families. I had to tell 350 people they couldn't have food, and the people were just fabulous. There were absolutely no disruptions or grumbling. It was unreal because it was raining and an eye-opener about our community. We do have the highest unemployment in the state."

"For me to look and see so many people waiting in the cold and rain — it was such an eye opener," agreed Rzepka's wife Janine. "We know the statistics and then when you see the faces, it's a whole different experience."

"This was a quick band-aid to a very big problem," added volunteer Linda Kimbel, who helped take names and give vouchers. "We have a lot of people hurting. We had people



coming in from all over."

"What struck me the most," stated DeRuiter, who helped distribute the food, "it took us until noon to register everyone for vouchers, and they were thankful and patient. It tugged at your heart and hit home that there is such a tremendous need in our community. In that kind of weather, most of us would have given up and gone home. These people must really need help when you put up with that kind of weather."

"On Tuesday, one hour before the second truck arrived, people lined up according to their voucher numbers with laundry baskets, coolers, shopping bags and cardboard boxes. And this time, more than 50 community volunteers showed up to help.

"Cooper stood off to the side momentarily, shaking his head in amazement. He was witnessing the heart of Cadillac, committed citizens who embraced the chance to help.

"Volunteers crowded the parking lot to meet the truck and help with distribution. The Cadillac High School tennis team and coaches were there to help carry food back to the cars. There were doctors, lawyers, businessmen, teachers, retirees and housewives, plus students of all ages — all there to help. As the lines started moving around the truck, where tables were full of fresh produce, yogurt, milk and orange juice; there was laughter and polite conversation. There were hundreds of heartfelt and appreciative 'Thank you's'. And there were many moist eyes behind those tables, eyes filled with emotion for the privilege of being part of something that would help so many.

"The final truck arrives on Thursday. The final vouchers will be filled. Cooper estimated that once Thursday's truck is empty, nearly 2,000 people will have received about 30,000 pounds of food.

"On Thursday, promises will have been kept. And our eyes were opened to our great need. The Rotary Club has pledged to help bring more trucks full of food back into our community. And one aspiring politician had the chance to get to know the true heart of Cadillac." •

## Thanks to the Fruitport fire and rescue personnel

### Letter to the Editor

I would like to take this opportunity to thank all the personnel of the fire and rescue department who assisted me and Mr. Ralph Edlund during horrific conditions on the night of August 9, 2009 at 44 N. Seventh St. Fruitport.

Your response time was commendable during what must have been impossible conditions to get through all the downed trees and wires.

You all worked professionally and tirelessly to help. As you know, we lost Ralph that night. That was God's decision. He is in a better place, walking around and free again.

I would also like to thank the "man on the motorcycle" who stopped and worked so diligently to help before fire and rescue could arrive. You said you lived behind me; but I still did not get your name. I will never forget you.

Thank you to all!

Mary Van Wert  
Terry Edlund  
Tammy (Jeff) Grossenbacher •

## Accounting firm opening fulfills lifelong dream

(Submitted by Forrest Tax and Accounting Services)

Forrest Tax and Accounting Services is now open in Muskegon. Forrest Tax and Accounting Services offers small business and individual accounting and tax services such as accounts payable, accounts receivable, payroll, monthly tax reporting, quarterly tax reporting, end-of-year tax reporting, accounting and/or tax consultation, income tax preparation, etc.

Forrest Tax and Accounting Services is a lifelong dream and vision of the president of the company, Ashley Forrest. Ashley has been doing taxes since 2003. She has always wanted to open a tax and accounting firm so that she can offer small businesses as well as individuals professional and accurate services at affordable rates. It is the vision of Forrest Tax and Accounting Services to be not only a business in the community but to impact the community.

Forrest Tax and Accounting Services is located at 173 Clay Avenue. You can reach her by calling (616) 332 - 6617 or on the web at [www.forresttaxandaccountingservices.com](http://www.forresttaxandaccountingservices.com). •

## No terrorists in our prisons!

### Letter to the Editor:

I feel allowing the prisoners from Cuba to come to our prisons in Michigan is absurd! I agree with Representative Dave Agema and his stance on this issue.

Being a veteran of the first Gulf War and of the current OIF, I have a good sense of how terrorists feel about us here in America. To have a \$13-an-hour guard in Muskegon or anywhere in Michigan is not going to cut it as far as holding these people. These kinds of people are only looking out for their opportunity to cut our throats any chance they can get. One minute they act like our friends; the next, they are stabbing us in the back. That is how it is in Iraq and Afghanistan now and will be in the foreseeable future.

Terrorists are one-track minded, and have a purpose in life and that is to take our lives. They have no government and answer to nobody but themselves who make up the rules as they go along.

Jim Sutton  
Spring Lake

## Food stamp crisis

### Letter to the Editor:

I had the opportunity to talk to Director Loren Snippe on the phone about an issue that has arisen in the Department of Human Services.

It appears that as the economy becomes more unstable with the loss of so many jobs, this dramatic increase in layoffs has also increased the number of families needing assistance from the D.H.S.

Director Snippe let me know that they have also had a recent change in computer systems that has caused a bit of a hassle for their employees. Trying to keep up on their daily jobs with the new computer system has caused part of the trouble for many families already receiving benefits having to re-apply and not receiving their benefits.

I have been reassured that the crisis will not last long. They are working as fast and as diligently as possible to get the problem solved. Hopefully, we can get the problem at hand fixed before something irreversible happens.

Also, let's take a moment to pray that our economy is fixed as soon as possible so our families can get back to work. I believe that our new president can fix the problems left at his doorstep from the previous administration in office.

Harry Wojahn  
Fruitport area

## Fruitport library now open longer to serve you

by Mary Weimer

A recent change by the Muskegon Area District Library board means extended library hours at the Fruitport Branch Library.

The library will now be open an additional two hours on Wednesdays.

Library hours are: Monday through Wednesday, 11 a.m. to 7 p.m.; Thursdays, closed. Friday, 11 a.m. to 5 p.m. and Saturday, 9 a.m. to noon. •

## Friends group to hold book sale at the library

by Mary Weimer

The Friends of the Fruitport Library will be holding a book sale on Saturday, October 10, 2009. Books will be sold for \$2 per bag, with newer hard cover titles sold for \$1 each. The Friends group will provide the bags, and the sale will be held in the Werschem Community Room at the library.

Donations of books for the sale are currently being accepted at the library during library hours. •

## Pajama Party at Fruitport Library

by Mary Weimer

The Fruitport District Library branch will be holding a special Family Story Time pajama party for preschoolers ages 3, 4, and 5. on Tuesday, October 27 at 6 p.m.

Pajama-clad preschoolers will enjoy a story, snacks, and other special activities.

The regular preschool story time is held every Tuesday morning at 11:15 a.m. for children ages 3, 4, and 5 with Ms. Allison.

For more information, please call the library at 865-3461. •

## First annual family health expo

(Submitted by West Shore Lutheran School)

West Shore Lutheran School, 3225 Roosevelt Road in Roosevelt Park, is sponsoring a family health expo fundraiser on Saturday, November 14, 2009, from 9:30 a.m. to 4 p.m.

The event will feature local farmers, natural doctors, health care vendors and breakout style workshops. Included is a silent auction and a healthy lunch will be available for purchase. •

## Central Michigan University graduates three from area

(Submitted by Central Michigan University)

Central Michigan University held its spring graduation ceremonies in May which included three graduates from our area.

Kendra Mason earned a Bachelor of Science degree; Peggy Hamlin, a Master of Science in Administration and a graduate certificate. Nunica resident Jaelene Claessens also earned a Bachelor of Science degree. •

## Cucumber cooler

by Judy Brandow

- 1 can cream of celery soup
- 1 Cup milk
- 1 small cucumber (diced, about 1 cup)
- Dash of hot sauce
- Salt and pepper to taste
- 1 Cup sour cream
- Blend all but sour cream for 2 minutes.
- Stir in sour cream and chill for at least 4 hours. •

## Homemade canned grape juice

by Judy Brandow

Grapes should be dead ripe — sweet and picked after several frosts. Destem and wash. To each quart jar, add the following:

- 2 Cups concord grapes
- 1/3 Cup sugar
- Then fill the jar with boiling water. Put on lids and process in hot water bath for 10 minutes.

## Red raspberry jam

by Judy Brandow

- 2 Cups blended green tomatoes
- 2 Cups sugar
- 1-3 ounce package raspberry Jello
- Boil tomatoes and sugar for 10 minutes. Remove from heat and stir in Jello. Can be refrigerated, frozen, or canned. Black cherry or strawberry Jello can be substituted. Store in the refrigerator. •

## Impossible zucchini tomato pie

by Judy Brandow

- 2 Cups chopped zucchini
- 1 Cup chopped tomato
- 1/2 Cup chopped onion
- 1/3 Cup grated fresh parmesan cheese
- 1 1/2 Cups milk
- 3/4 Cup Bisquick®
- 3 eggs
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Heat oven to 400°. Grease 10-inch quiche dish or pie plate. Put vegetables and cheese in the plate. Beat the remaining ingredients until smooth or blend in blender for 15 minutes. Pour into the plate. Bake 30 minutes or until knife inserted comes out clean. •