

# JOURNAL ENTRY

LIFESTYLES AND EXPERIENCES OF MICHIGAN'S YOUNG PROFESSIONALS

Vol. 1, Issue II

www.journal-entry.com

July/August 2002

## *SPECIAL INTEREST ARTICLES*

- Dining and Entertainment
- Up North Golf Preview
- Travel Book Ratings
- Staying in Michigan as a Young Professional
- Teaching in Detroit
- Running for State Office
- Local Campaign Management
- Community Involvement
- Planning Your Wedding
- The Tall Chef Journal

*Contact Us At:*  
[rmali@journal-entry.com](mailto:rmali@journal-entry.com)



## MICHIGAN'S GOLF MECCA

By Roger Mali with research by Aimee Desautels

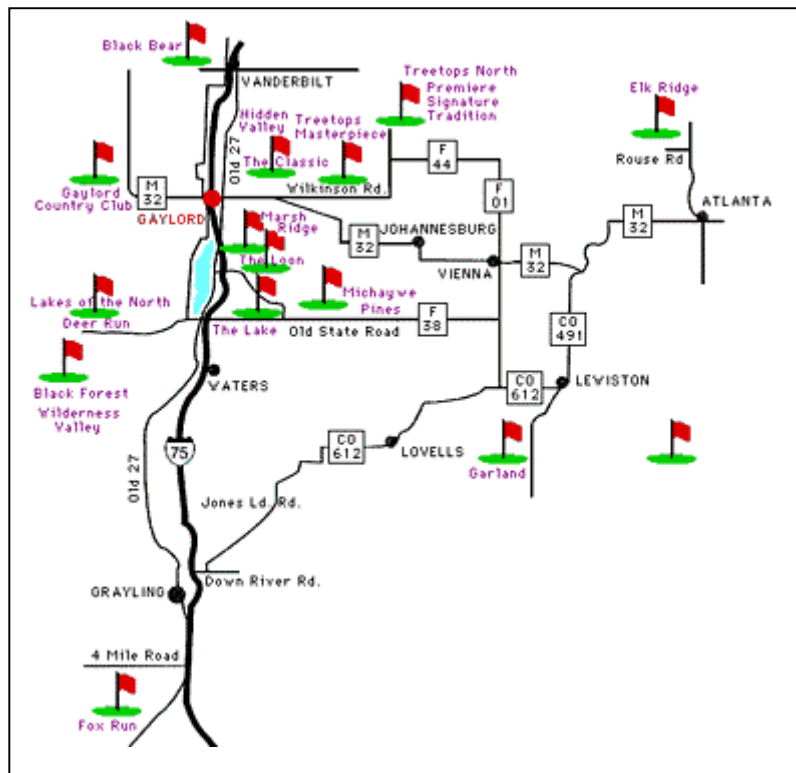
If you are like most Metro-Detroiters, then going Up North every other weekend is a normal part of your life. It has become almost a local pastime to travel to Northern Michigan in search of recreation and relaxation. With so much to do and with so many beautiful places, it is no wonder that Up North is such a popular destination. Now, where exactly is Up North? Ask a group of Detroiters this question and you will surely get a different answer from each one. It all depends on what you like to do and how you wish to spend your leisure time. Although I am thoroughly convinced that Up North lies somewhere along the Au Sable River, I have been told by many golfers that Up North is centered right around Gaylord, the capital of Michigan's Golf Mecca.

First, what is a Golf Mecca? Well, if you have been in a hole for the last five to ten years then you probably are not aware that golf is now one of the fastest growing sports in the country (thanks Tiger!). Michigan is right on par with the rest of the nation, in that new courses are being built in just about every county and metro-area in the state.

(continued on page 5)

## GAYLORD'S COURSES

\*\*Description on courses taken from the clubs' home pages and from [www.gaylordgolfmecca.com](http://www.gaylordgolfmecca.com)\*\*



### OTSEGO CLUB



Formerly Hidden Valley Resort, Otsego Club is a 4 season resort in the center of Gaylord. This winter ski haven transforms into a full service golf resort in the summer, equipped with lodging, restaurants pro-shops, conference center and concierge. Its four courses are among the best in Michigan. Not to mention the club's facilities and restaurants are also top notch. The courses, which roll through woods, lakes and marshes, have some of the most picturesque holes in all of Michigan.

### Otsego Club Courses

- *The Classic Course* - Designed by William H. Diddel, The Classic became the founding course of the Gaylord Golf Mecca. The signature hole, #16, is a par four measuring 310 yards from the back tees and offers panoramic views. Sweeping fairways throughout. Good for all levels of play. Prices: Summer Weekends: \$-/\$59, weekdays: \$-/\$59. Twilight available.
- *The Loon* - This course is located between Marsh Ridge Resort and Michaywe' golf development on the west side of Gaylord. It's a par-71 course that plays to 6,800 yards from the championship tees. Prices: Summer Weekends: \$45/\$84, weekdays: \$30/\$55. Twilight available.
- *The Lake* - Voted the third best new golf course in America when it opened in 1987, The Lake Golf Club features beautiful views and water on 10 holes. Plays to 6,508 yards. Located on Opal Lake Road, 6 miles south of Gaylord. Difficult water and marsh holes. Excellent views and scenery. Prices: Summer Weekends: \$35/\$69, weekdays: \$30/\$50. Twilight available.
- *The Tribute* - New Signature Championship Golf Course designed by Rick Robbins and PGATour Professional, Gary Koch. It's an 1,100 acre tour of the majestic Sturgeon River Valley. Rated one of the twenty best new courses in 2002 by *Sports Illustrated*. Playing 7,347 yards from the tips, the Tribute offers stunning 20 mile vista views from #3 and #4 tees. Very difficult. Experts and advanced golfers only. Prices: The Tribute - Summer Weekends: \$-/\$105, weekdays: \$-/\$105.

For additional information or to make reservations for Otsego golf and/or lodging, call 1-989-732-5181, or log online to [www.otsegoclub.com](http://www.otsegoclub.com). Located on E-M32 2 miles East of I-75.

(Courses continued on page 3)

## WILDERNESS VALLEY



Perfect for a day when the larger clubs are backed up. Two wooded course of varying difficulty. The Valley Course is our personal favorite in the area. There are no onsite accommodations.

### Wilderness Valley Courses

- *Black Forest* - Architect Tom Doak has brought his experience from the top 100 courses of the world to Gaylord in his design of the award-winning Black Forest course. This traditional layout meanders over 400 acres of forested meadows and valleys. The large undulating greens are the some of the most challenging in Michigan. Black Forest is a pure golf experience that is found on several national rankings of the best modern courses in America. Golfweek Top 100 Modern Courses, Golf Digest 4th Best Public Course, and Golf Magazine Top 10 Resort Course. Prices: Summer 18 holes: \$65, twilight rates available.
- *The Valley Course* - This Valley course features large greens and tree-lined fairways. A beautiful afternoon course. The course is forgiving at the right times. A good course for all levels of play. Prices: Summer 18 holes: \$27, 9 holes: \$15, twilight rates available.

For additional info or to book tee times, call (231)585-7090 or log on at [www.blackforestgolf.com](http://www.blackforestgolf.com). Wilderness Valley Course and Black Forest are located 12 miles east of Mancelona along C-38 (Mancelona Rd, or 15 miles SW of Gaylord).

## MARSH RIDGE RESORT

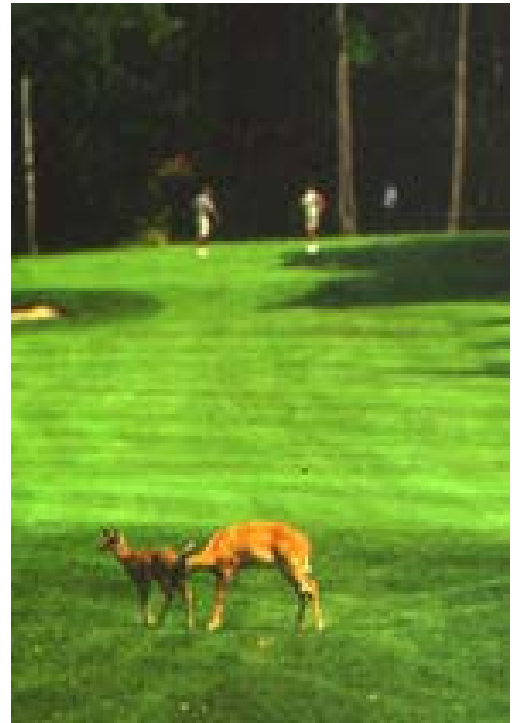


A full service club with lodging and dining facilities. The rooms range from Jacuzzi suites to chalets. The rates also range, so call ahead for details. Food in the main restaurant is quite good.

### Marsh Ridge Courses

- *Marsh Ridge* - Formerly Old Norden Hem Resort, Marsh Ridge opened in 1992. The course features rolling hills and marshy areas, with water hazards on 12 holes. The par-72 course plays to 6,700 yards. Lighted driving range available.

For additional information and to make reservations for Marsh Ridge golf and/or lodging, call 1-800-743-PLAY, or visit their website at [www.marshridge.com](http://www.marshridge.com). Located 2 miles south of I-75(exit 279) on Old 27.



## SYLVAN TREETOPS RESORT



Treetops' special features distinguish it as one of Michigan's finest four-season resorts. Perched high over the Pigeon River Valley, this modern Alpine gateway offers an incomparable view of one of northern lower Michigan's most stunning landscapes - an undulating terrain with thick stands of hardwoods and pines. A full service resort with all the amenities including lodging, restaurants pro-shops, conference center and concierge.



### Treetops Courses

- *Rick Smith Signature* - The Rick Smith Signature design brings together the beautiful features of Northern Michigan with some of the unique design features found overseas in Ireland. GolfWeek Magazine ranked the Smith course #17 (1st in Michigan) on the "America's Best Modern Courses". The stunning lay-out travels up and down through a series of elevated holes with views of up to 30 miles. Prices: Summer walk-on: \$99, houseguest: \$85, twilight rates available.
- *Rick Smith Tradition Course* - This course is designed for walking only and is built to National Audubon Society specifications. Caddies are available, but not required. One of the best courses in northern Michigan. Prices: Summer walk-on: \$75, houseguest: \$60, twilight rates available.
- *Robert Trent Jones Masterpiece Course* - This challenging course at Sylvan Resort was designed by Robert Trent Jones. It's very hilly and wooded, with many elevated tees and greens. Water comes into play on four holes. From championship tees, it plays an imposing 7,046 yards. It's 6,399 from back tees. Prices: Summer walk-on: \$99, houseguest: \$85, twilight rates available.
- *Tom Fazio Premier Course* - The course was designed by Tom Fazio. Fazio, an internationally acclaimed golf course designer, said the Treetops course "should rank with my best work." Prices: Summer walk-on: \$99, houseguest: \$85, twilight rates available.

For additional information and to make reservations for Treetops Golf and/or lodging, call 1-800-444-6711, or visit online at [www.treetops.com](http://www.treetops.com). Treetops is located 6 miles east of I-75 in Gaylord (Take M-32 3mi to Wilkenson, turn left, go 2 miles).



## GAYLORD GOLF MECCA

Continued from page 1

Nowhere has the development of golf courses been more apparent than in Otsego County, which includes Gaylord. There are dozens and dozens of top quality courses all within minutes from downtown Gaylord. Because of the high concentration of courses, this area has been nicknamed Michigan's Golf Mecca.

If it has been a while since you have played golf Up North or if you are new to the sport, then you will be pleased to know that almost all of the area resorts have improved their older courses. To keep it interesting, the major area clubs have also been quick to build more challenging new courses. Across the spectrum though, there is at least one course in the Gaylord area to suit every level of play. From the first timer to the almost professional, you will have no problem finding a course that fits your skill level.

When most of us go Up North, the main focus of our trip is not centered strictly on playing golf. Squeezing in a round of nine is something we try to do before hitting the lake. But a weekend golf getaway can be a much needed outlet after a stressful week in Detroit. A weekend on the links is deal for couples who want to get away and spend some time together. But if your significant other is not into the whole golf thing, then grab 15 of your closest alcoholic friends and spend the weekend reeking havoc on Gaylord's golf courses. Either way is sure to be enjoyable.

For more information on Gaylord golf and for links to all the courses go to [www.gaylordgolfmecca.com](http://www.gaylordgolfmecca.com).



The Loon at Otsego Club

## GAYLORD GOLF ACCOMMODATIONS AND PACKAGES

♣ **OTSEGO CLUB** - If you have time for a midweek jaunt, Otsego Club is currently offering the following packages based on your choice or combination of course. Prices based upon per person, double occupancy. For booking call 1-989-732-5181.

QUICK 18 HOLES	54 HOLE BLOWOUT
1 Night Lodging	3 Days / 2 Nights Lodging
1 Round of Golf	3 Rounds of Golf
From \$69	1 Complimentary Dinner in the Duck Blind Grille
	From \$183

♣ **TREETOPS** - Treetops offers onsite accommodations ranging from standard rooms with 2 double beds up to 4 bedroom resort homes. Prices are from \$115 per night. For booking, call 1-800-444-6711

### *Stay and Play Packages*

Select any one of the 4 championship golf courses offered and have one nights lodging included with your greens fee for one 18 hole round of golf. Also a 10% discount coupon at Treetops Pro Shop or Edelweiss Shop. Prices based on course: Jones \$135, Smith \$135, Fazio \$135, Smith 99.00

### *Tee for Two*

Includes one night deluxe accommodations, dinner for two in one of the Top of the Hill restaurants and choice of golf for two on any of our award winning 18 hole courses. Bottle of champagne on arrival. Price \$375 per couple

♣ **OTHER ACCOMMODATIONS** - There is an endless supply of hotels and motels in Gaylord. Even on busy weekends you will probably be able to find a room in town. In addition to some very nice privately owned motels, other accommodations include:



## TIPS FOR THE NEWCOMER TO GOLF

If you are not already playing golf then you must immediately begin your indoctrination. Golf is an excellent social outlet and as we get older it seems that everyone is playing golf. Some key tips for the newcomer:

- **Lessons.** Take a lesson from a PGA professional. This is the fastest way to learn, and most importantly a golf pro will teach you correct form before you start into bad habits. There are PGA pros available at most courses, and some pro shops (try *Carl's Golfland, Bloomfield Hills*).
- **Etiquette.** Very important dimension to the game of golf. The only way to really learn etiquette is to play and ask people who know the rules of the game. Critical to being a worthy golfer is to always watch your speed of play. Be ready to hit your ball when it is your turn. Try to keep the pace as fast as possible without disturbing your game (spend no more than 10-12 minutes on each hole on average). Also, try to be courteous with other golfers; let people play through and watch noise levels at all times. Most courses have dress codes so call ahead to see what is acceptable attire. Don't forget to tip the beverage cart girl and bag drop kid.
- **Equipment.** To play golf you need golf clubs. If you are not sure about how you will like this sport, then don't spend too much money on clubs and extras. For your first few times, it is best to borrow a set of clubs or to pick up some used ones. This will let you at least get a feel for the equipment before you buy. Once you do decide to buy, it is very important that you shop around for the set of clubs that best suits you.
- **Tobacco and Alcohol Usage.** Talk about an award winning combination: beer, cigars and golf. One of the greatest reasons to pick up golf is that this may be the only sport in which it is not out of the ordinary to find fellow players half in the bag before 10:00 a.m. The "It's gotta be noon somewhere," rule applies on most public courses. Try not to get too sloppy to the point where you are lagging or disruptive (that is bad etiquette). But do use all the nicotine you wish - golf courses are smoker friendly. And if you don't smoke, well then this may be the perfect time to start. Pick up all your butts! Littering equals bad.
- **Tee Times and Play.** As a beginner you will probably be more comfortable golfing when there are less people on the course. Courses are generally more relaxed later in the day. Call ahead and check on numbers. Also, bring lots of golf balls, as you will surely lose every one in your bag.
- **Relax.** It's just a game. Don't be intimidated by pushy know-it-all type golfers. And don't worry if you think you look stupid or if you think you suck. I will put you at ease -- you do look stupid and you will probably suck for about the first two years. Stick with it though, it gets a lot easier after you have played a while.



### NINETEENTH HOLE

In the Gaylord area try one of these local restaurants to keep it rolling after a full day of golf.

*Big Buck Brewery* (Gaylord, off of I-75 at exit 282) - A microbrewery with a delicious selection of hand-crafted beers. The beer sampler is a must. House special are the fatty burgers. Me gusta el burger muy gordito.

*Otsego Club* (Gaylord) - Located in the main lodge, try the *Duck Blind Grill* for traditional pub fare. Friday nights is fish fry night with all you can eat fish and chips. For fine dining the *Pontresina* is a solid choice, also located in the main lodge. At the top of the Classic course is the *Logmark*. "Liquid Louie" is there all summer pouring the stiffest drinks in town.

*Diana's Delights* (Gaylord, Main Street) - The best diner in town. Sandwiches and farmer's style breakfast. Good, fast and cheap. No alcohol.

# YOUR NEXT VACATION'S PERSONAL TOUR GUIDE

By Aimee Desautels and Roger Mali

After months, maybe even years of deliberation, you have finally picked your next vacation location. It has been a long time that you have wanted to go. And now, with some money in the bank and some time off from work you will be flying off to a distant exotic paradise. Good for you! The first step to organizing your trip is to square away the air travel. So get online, go to your travel agent, call the airline and just buy it. When you get the price you want grab it. Now pack your bags and await departure.

But wait, with all the excitement you have missed a few minor details. Like, where are you going to stay? What are you going to do? And, how are you going to navigate through this foreign land? Don't stress, travel guide books hold the answers to all of your questions. Think of them as your own personal tour guide. If you pick the right ones, you will enhance your overall travel experience as these books will lead you to the best sights, hotels, restaurants, attractions, entertainment and shopping in a particular area. Not to mention, that mostly all of the guide books have extensive details on travel arrangements within your destination country, making your navigational duties a little more manageable.

Before you purchase anything it is important to know generally where you want to go. Otherwise, thumbing through the hundreds of guide books to pick a destination can be overwhelming. Once you have booked your air travel the guide books serve to fill in the blanks. The largest and best selection of quality travel guides can be found on the second floor of the Borders Bookstore (*Birmingham, Woodward Ave.*). Keep one thing in mind, try to pick a guidebook that is as specific to your area of travel as possible. For example, if you are planning on traveling to Ireland, a guide book covering all of Europe will probably not have the detailed information you will want on Ireland. Likewise, a travel book focusing only on Dublin will most likely not give you the information you will need if you are planning on seeing the whole of Ireland.

Also, while you are in the travel section at Borders, check out the maps. Purchasing a map of your destination area can be a tremendous help in planning your trip's itinerary. Stay away from maps that are overly colorful or are animated with drawings of the tourist attractions. These maps tend to be not as detailed and may not have necessary street names.

The following is a list of some of the better overall travel guide books:

*Fodor's*: The people at *Fodor's* live up to their reputation of showing you the best of the best. In all my travel experiences *Fodor's* has been right on time with its hotel and restaurant selections. Although its picks tend to be priced on the higher side, there are always listed some premium budget choices as well. Following these guidebooks will not necessarily take you off the beaten path, but the highlights on side excursions and day trips will help to mix up your itinerary. *Fodor's* has guide books available on almost every major city and country. Each book is in the same format, organized by geographic location, with detailed travel information A to Z. Also, try [www.fodors.com](http://www.fodors.com) where you can read past travel experiences on the listed hotels and restaurants.

(More ratings on travel books continued on page 11)

We need your comments and feedback!  
Visit us on the web at [www.journal-entry.com](http://www.journal-entry.com)



# DINING

## Best Cheap Eats

*Noble Fish Market (45 E. 14 Mile Rd. at Main Street, Clawson)* - When you absolutely must get your sushi fix, try this little gem. Located in the back of a Japanese grocery market, there is nothing typical about this place. At *Noble* you will find no frills, no waiters, no daily specials, no sake, and no overpriced super Godzilla combo roll. Just fish, a counter, some tables and miso soup. The simplicity is superb, and the prices are below those of any of the local sushi restaurants. Not to mention, the sushi is outstanding. The bar has seating for only a dozen patrons so it can get a bit busy during peak lunch times. Best to go before 11:30 a.m. or after 1:30 p.m. Also, open for dinner until 7:00 p.m. Closed Mondays. Suggestions: Alaska Inside out roll (Salmon and avocado).

*Little Italy (Erie Street, Windsor, Ontario)* - Did you know that our cousins across the river have more to offer us than just their quality selection of professional hockey players? Windsor is home to a robust Italian community, located just minutes from the tunnel. In this Little Italy you will find some of the finest Italian cuisine this side of the Atlantic Ocean. Erie Street is lined with dozens of Italian restaurants, bakeries, grocery markets and pizzerias. The restaurants are mostly family-owned establishments which serve traditional Italian dishes; always fresh, always homemade. Most of the restaurants do not have lobbies and hostesses, so when you enter you really feel as though you are walking into someone's home dining room. Also, with the exchange rate you will literally be able to have your filet and eat it to. My favorite place is *La Contessa Ristorante (780 Erie Street, (519) 252-2167)*. It is a smaller, family-owned place. The food is absolutely divine. My suggestion is that when you go there, tell your waitress to just bring you a selection of Italian foods, and to keep it coming until you are stuffed to the gills. It is way too difficult to order off the menu because it all looks just too good. Call ahead for reservations. Open for lunch 11:30 a.m. to 2:30 p.m., for dinner 5:00 to 10:00 p.m M-Th, and 5:00 to 11:00 p.m F-SA. Beer, wine and liquor available. *La Casalinga Ristorante (653 Erie St., (519) 258-9979)* is also known to be very good. For more information on all the restaurants go to [www.eyesonwindsor.com/guides/dining/ethnic/italian](http://www.eyesonwindsor.com/guides/dining/ethnic/italian). To get to Erie Street, turn right after you clear customs at the tunnel, and just sort of follow the river. You'll find it.



*Beirut Palace (Main Street at 11 Mile Rd., Downtown Royal Oak)* - Not just another Middle-Eastern restaurant. This is the best meal in downtown Royal Oak. Although the menu is identical to every other Middle-Eastern pita joint in town, the homemade touch and freshest of ingredients make *Beirut Palace* stand out. All the traditional favorites are available - hummus, falafel, shish kabob, tabouli, and the likes. Perfect for a quick carryout meal, but there is also a dining room. Raw juice bar available for those of you who are into that sort of thing. Suggestions: De-boned chicken dinner with hummus; Chicken Shwarama Pita.



## Sunday Brunch

It's Sunday morning. You just woke up. As is the routine with Sunday morning you have a hang-over from hell and you are already promising yourself that you will never drink again. Starving to death, you open your refrigerator only to find a bottle of ketchup, half of an onion, a swill of old orange juice and one egg staring you right in the face. Sound familiar.

Before you try to turn this sad exhibit of food into breakfast, think about how much better you will feel nibbling on some tasty eats, being waited on in a restaurant, maybe even having a fruity cocktail. The following is a list of some better Sunday brunch spots in the area:

*Lilly's Seafood (Washington Ave., Downtown Royal Oak)* - This restaurant is back on the list with its live jazz brunch. In addition to the usually lunch choices, *Lilly's* is serving up the likes of Crab Cakes and Eggs, Eggs Crustaceans (Poached eggs on toasted English muffins with sautéed shrimp, scallions and garlic), and Salmon Hash. There are also weekly brunch specials which are extremely well put together. You can even get a scallop stuffed lobster. Why not? After all Sunday only comes once a week. The topper are the \$3.00 mimosas and bloody Mary's all day. Entrée prices from \$6 to \$12. Brunch from 11:00 a.m. to 4:00 p.m. Beer, wine and liquor available.

*The Breakfast Club (236 S. Main Street, Clawson)* - Traditional breakfast favorites with a flair. For the omelet connoisseur this is the place. Try a portabella and asparagus combination, a spinach and feta mix, or stick with the western original. The French toast is like nothing you have ever tasted before, oven baked and topped with raspberries, blueberries, strawberries and streusel. This is must eat breakfast food. Also available are salads and sandwiches. Open seven days a week from 7:00 a.m. to 2:00 p.m. No alcohol.

*Monty's Grill (Woodward Ave. at 11½ Mile, Royal Oak)* - Need we say anything about this long-standing local tradition. It's small, it's greasy, it's cheap, and it's good. Exactly what you would expect from a greasy spoon. Try the Joseph Campau Omelet, four eggs stuffed with every imaginable vegetable and Kielbasa sausage. And for the big boys, try the Neutron Burger. Not enough room in this newsletter to list all the ingredients to this burger, you just have to see it for yourself. No alcohol.

*Como's (Woodward Ave. at 9 Mile Road, Ferndale)* - *Como's* is doing brunch. Although we have not tried it yet, if it is anything like their dinners it is sure to be good. \$14 for brunch buffet. Beer, wine and liquor available.

### Just Good Food

*Holiday Market (Main Street at 10 Mile, Royal Oak)* - If you are planning a dinner event or just feel like some good eats for yourself, then stop off at *Holiday Market*. No matter which ingredients you are looking for, the selection and quality here are of the best you can find. Notable is the cheese counter. Almost every type of gourmet cheese from every corner of the world is available. The butcher counter is quite impressive, as well, with its wide array of choice beef, pork and lamb cuts. The butchers will be pleased to select the perfect cut for your upcoming barbeque. In addition there are some unique store made sausage combinations, such as sun-dried tomato and pesto chicken sausage, wine and cheese flavored beer brats, and basil infused lamb sausage. Lastly, the wine and beer selection is top-notch. When you are there, ask for Brian who will guide you to picking out the perfect wine to go with your meal. You can also special order wine by the case. If you are particular to a specific bottle of wine, it is generally cheaper to order in bulk.

## ENTERTAINMENT



*Detroit Symphony Orchestra Summer Concert Series at Meadowbrook* - Before you dismiss classical music as boring, let me assure you that this is one of the coolest events in the Metro-Area. Unlike the stuffier bow tie events down at Orchestra Hall, the Summer Concert Series is a very casual, very relaxed, and oh so very entertaining. Chill out to the popular classical works under the stars at Meadowbrook Theatre. You will be surprised at how many of the tunes you actually recognize. And if you get bored, well then the lawn seats are a perfect place to take a nap. Unlike other concerts you can bring in your own food, and on select nights your own alcohol

too. Concerts run every Friday, Saturday and Sunday, starting now through the end of August. Highlights include: Boldly Beethoven - July 13<sup>th</sup>, Mozart in the Meadows August 3<sup>rd</sup>, and Tchaikovsky Spectacular - August 9<sup>th</sup> and 10<sup>th</sup>. Most shows have firework displays either after the show or accompanying the music. Prices range from \$18 on the lawn to \$56 in the Premier Pavilion. For more information and to purchase tickets go to [www.detroitssymphony.com](http://www.detroitssymphony.com).



*Cirque du Soleil Presents QUIDAM* - This Montreal based circus production is nothing like the red top your mother dragged you to as a kid. Olympic caliber gymnasts perform some of the greatest feats of human strength and coordination. Highly impressive and more entertaining than a shock video show on FX. The shows are

not just a series of stunts. Rather, the performers act out a full drama showcasing their talents, all set to a music background. Performances are held at the Palace of Auburn Hills, now through July 14<sup>th</sup>. Prices range from \$65 to \$165. It is well worth paying a little more and getting closer to the action. For more information and to purchase tickets go to [www.cirquedusoleil.com](http://www.cirquedusoleil.com).

*Summer Beer Festival at Frog Island Park* - Nothing goes better with summer than beer. And if you can't find enough around here then you may want to trek over to Ypsilanti for the Fifth Annual Beer Festival, sponsored by the Michigan Brewers Guild. Sample over 100 beers from the best microbreweries and brewpubs in Michigan. If you would rather play the role of the designated drinker, then leave your car at home and catch the charter bus leaving from Lilly's (Royal Oak). Price is \$45 per person, which includes round trip transportation, admission, munchies and beer samples. Straight admission without the transport is \$20 in advance, \$25 at the door, which includes 12 tokens. The event is scheduled for July 27<sup>th</sup>, from 1:00 to 6:00 p.m. in the Historic Depot Town, Ypsilanti. For more information go to [www.michiganbrewersguild.org](http://www.michiganbrewersguild.org).



## TRAVEL BOOKS

Continued from page 7

*Frommer's*: A similar layout to the *Fodor's* guide, but not as simple to follow. I have never personally used this brand of guide book, but it appears to be complete with all the necessary information to get you around. One neat feature, *Frommer's* has books with set prices (i.e. Europe on \$70 a day), which may be useful if you are on a budget. Guidebooks available on most major travel destinations.

*Lonely Planet*: The most comprehensive and complete of any travel guide available. Specifically written for the budget minded backpacker, these books are an excellent resource to finding cheap travel deals. *Lonely Planet* guide books are available for almost every country in the world. Particularly, if you are traveling to Australia or Asia, the *L.P.* guide books are the authority for that side of the world. Although most of us are well beyond staying at hostels, *L.P.* is also a great guide for locating hiking trails and camping excursions. Be weary though, following the *L.P.'s* picks too closely can lead you in and out of backpacker bars and clubs, which can get a little annoying. For more information log on at [www.lonelyplanet.com](http://www.lonelyplanet.com).

*Access*: Although the *Access* books are not complete travel guides, they do have some top notch choices for attractions, entertainment and dining. If you are going to a very particular region or city on your travels, then this line of guide book is perfect to pack with you. A great resource to keep on your person while you are trekking through the town. Very detailed and easy to use maps in every book.

And finally for those of you who are the more adventurous types, the ones who don't need no stinkin' guide book to get you around. Well then, my words to you - have fun making phone calls from the train station.

## A PERSONAL LOOK AT PHILANTHROPY IN METRO-DETROIT

By Jon Calcott

Between a couple of jobs and the MBA, I have found some time to get involved in some philanthropic and charitable groups in the area. Although time is pressed, I feel that my participation in these functions has given my life, as well as the lives of the recipients, a positive spin.

After fighting testicular cancer over the last 8 months, I have gotten very involved with Karmanos Cancer Institute (which I highly recommend to anyone going through such a terrible disease). I have become very close with the oncology nurses through my treatment. Today, the nurses email me when they have a new patient (primarily a young adult) and I visit the patient to introduce myself and provide support and encouragement. This has been an extremely rewarding experience for me, and I truly feel that these young men and women are able to relate to my age and my fight. If you are interested, Karmanos is always accepting such volunteers, even if you have never experienced cancer in any form.

Along the same lines, I recently joined hands with the American Cancer Society. I am participating in the Pontiac Relay for Life to raise money in the fight against cancer. Also, I accepted a generous offer from the owners at Baja Fresh in Troy to throw a fundraiser at their restaurant as a donation in the relay. I have experienced 2 different relays in the past, and it is truly a heart-warming feeling to see so many good people coming together for a common cause. I have also met a couple wonderful people, one of which I have kept in touch with through email.

I was recently asked to speak to a high school hockey team in Livonia about testicular cancer. Although this is sort of a new thing for me, I am excited to get involved in public speaking and group education as well.

I must admit that it takes a lot of time to make such events and functions work. But, in my eyes, I certainly feel better about myself knowing that I am able to make a little bit of a difference. It is true that experiencing cancer made it a little clearer and easier for me to get involved in cancer-related community groups, but I have found such groups welcoming to anyone and everyone. If you are thinking about getting involved in the community, feel free to contact me at [joncalcott@hotmail.com](mailto:joncalcott@hotmail.com).

## A GATSBY WEDDING FOR THE TWENTY-FIRST CENTURY

By Kristin Mushovic

When I announced my engagement and began the lengthy process of planning my wedding, the two things I heard most were, "you're too young to get married" and "you're going to be so stressed out." In retrospect I admit that I occasionally pondered the possibilities that I was too young to marry, but I went on with the planning and did my best to keep stress levels to a bare minimum.

I inevitably began to feel the stress, though, about three months into the engagement. With my mother constantly reminding me of the huge commitment of marriage, my then-Maid of Honor screaming obscenities at me in public, and my in-laws-to-be scaring the hell out of me every time I went to visit them, you could say I was wavering in and out of sanity most of the time. And, of course, the stress culminated the very first day I went to try on bridal gowns at Julie's Bridal Salon in Birmingham with my mother. A little old woman was forcing me into and out of dresses and giving me so much unsolicited fashion advice that the minute she left the room to search for more dresses I told my mom we had to leave immediately. My heart was racing, my palms were sweating and my arms were shaking—I was definitely having a panic attack.

Luckily, I refused to see the attack as an omen dissuading me from marriage. Rather, I promptly made an appointment with my doctor and got a prescription. All I can say is that a little pill saved my life at least six times throughout the wedding process. It kept me from losing it at bridal showers, engagement parties, the rehearsal dinner and on the all important Big Day. If there is one thing you do while planning a wedding, get your hands on some benzodiazepines – you'll thank me for it later.

As is true with all women, I had been planning my wedding in one way or another since I was about seven years old. I wanted it to be extremely elegant, very classy and most importantly, lots of fun. In a nutshell, I wanted people to feel like they were partying with Jay Gatsby.

The three things people remember most about weddings, I am told, are the food, the music and the details. The first thing I did was hire a Big Band – so we could hear the tunes of Frank Sinatra floating off the walls. An absolute *must* if elegance is what you're after. The flowers were easy. I just told the angry little man that I wanted pastel flowers everywhere and that is what he did.

Since I had secured things on the music front, I went straight for food and drink. I insisted the bar be open all night. If we're talking Gatsby here, liquor and champagne are mandatory. I wanted everyone to be greeted with a Kir Royale when they walked into the reception, but things didn't quite work out that way. Most of our friends went straight for the hard stuff. Hey it's a wedding! My fiancé and I picked about eight different appetizers for the cocktail hour, ranging from shrimp cocktail served in martini glasses to mini potato pancakes with sour cream and caviar. For dinner we opted for a green salad to start, a duet of filet mignon and sea bass for an entrée, and a raspberry sorbet intermezzo to cleanse the palette. Cleansing the palette is a luxurious and necessary step for any imitation Gatsby party. If you have the means, I highly recommend it.

Next came the details. The first thing I did was choose a color scheme. Since the bridesmaids' dresses were pink, I chose pink, white and silver for my colors. I knew we had to have matches since all of our friends smoke. So out came white matchboxes with pink lettering that read "Kristin and Nick June 8, 2002." The cocktail napkins were basically done the same way, only we had a lyric from one of our favorite songs printed in the top left corner of each napkin. The place cards were white with little white organza bows stuck in the center of each one. Peeling off the adhesive back of each of those little bows was a horribly tedious task, but in the long run, they looked very nice lined up on one of the tables just outside the ballroom. The detail most people probably remember from that night was the ceiling decoration over the dance floor. There were swags of white gossamer everywhere with tiny little white Christmas lights layered in between. It really created the atmosphere I was looking for by instantly transporting people to Gatsby's Blue Lawn.

(Continued on Next Page)



## WEDDING

Continued from previous page

We had so much fun at our wedding that it is still exciting to talk about. The food was excellent, the decorations were great and the company was fabulous. In the end, a party is memorable because of who was there, not because of the band that's playing or the food that is served or the type of matches you light your cigarettes with. While those things are important, the people definitely make the party and I'm happy to say that when we got all of our friends in one room that night, it was a room filled with the finest people in the world.

## VENDORS IN THE AREA

*Flowers:* Breath of Spring (248) 851-5335

*Ceiling Design:* Mandel Display and Design (248) 351-0800

*Cake:* The Townsend Bakery (248) 644-6506

*Invitations, Place Cards:* Lee's Specialty (248) 646-6700

*Big Band:* Rhythm Society Orchestra (313) 882-0655

*Wedding Gown:* Marshall Field's Bridal Salon in Oakland Mall (248) 816-4033

*Bridesmaids Dresses:* Nicole Miller (248) 433-0393

*Shoes:* [www.myglassslipper.com](http://www.myglassslipper.com)

## Kristin's small guide to successful planning

- DO book your reception hall at least one year in advance—they fill up quickly.
- DON'T hire anyone you're not comfortable saying "no" to.
- DO tear out everything you like from bridal magazines and keep them in a folder.
- DON'T wait until the last minute to reserve the church and/or officiant; this is the first thing you should do, since it is the most important.
- DO take dance lessons—they'll pay off in the end.
- DON'T forget to tell your photographers to be non-intrusive (read: not annoying) during the reception.
- DO get a hold of some mild sedatives about a month before the wedding day.
- DON'T hire a band without listening to a demo tape.
- DO order your dress at least six months prior to the Big Day.
- DON'T wait until your wedding day to see how your hair and makeup are going to be—make appointments for trials about two weeks beforehand.
- DO buy comfortable shoes
- DON'T let the photographers/videographers take pictures of you smoking or drinking.
- DO have an excellent time!!!!



# KEEPING YOUR ROOTS IN MICHIGAN

By Jeff Hillman



My friend Graham Edwards nicknamed me D.C. for "Dual Citizenship." The reason for this is that 9 times out of 10 when people ask me what I am doing all weekend, my standard response is, "I am going to Toronto." After spending 10 unreal summers at Camp Tamakwa as a kid, I managed to remain extraordinarily close with the Canadians who attended as well. Now, with lifelong friends, keys to their homes on my key ring, and the addition of two Godchildren over there, Toronto has become more than just a second home. It IS home. My closet has more ROOTS CANADA clothing in it than the store on Maple Street. And during the last Winter Olympics, my peers constantly asked me who I was cheering for in the finals, USA or Canada. For clarification of that, of course I cheered for the United States but it was a win/win situation.

So the question appears...WHY NOT MOVE THERE??? The truth is that I would move there if the right opportunity presented itself. However, the fact remains that if I were to pack the U-Haul and head up the 401, it would be for the same reason that I have stayed in Detroit all of these years. That reason being...ROOTS! Not the clothing store, although it would be a huge personal perk. I am talking about real roots. Historical roots. Binding roots. A sense of belonging. A firm foundation in the city.

I remember vividly the night I called my parents from my Christmas Vacation in Breckenridge, Colorado after my first semester Sophomore Year at Michigan State. My father pushed a slew of questions over the phone. "How was the trip out? How are your friends? How is the snow?" I systematically responded, "The trip out was fine. All the guys are great. We had 12 inches of powder dump while we were sleeping. And, um...I am leaving MSU and moving home." That is when it began. I had to trace back to that moment to be able to write this article.

I moved home and ended up graduating from Wayne State University. The next several years were not typical. I ended up working more than I attended class. I began working at the Old Woodward Grill as a doorman, which was by far the greatest job on the planet. Being at the bar at 19 years old and being able to say hello to everyone had its advantages. One of these people, David Costa, ended up being my boss for the rest of my college experience and remains a friend and mentor to me now. David and I worked out of town quite a bit. I finished up at Wayne by faxing homework in and taking tests early. We hit seven different cities that semester, working very hard and also playing very hard. It was a time I will never forget because of who I worked with and how our friendship has strengthened through the years. The same goes for that smelly old bar. I ran into a fellow doorman last month who is now in his 30's and working for Pepsi, and it was like we were back checking ID's again.

I probably have a thousand stories from the last decade like the one above, and if I had enough time I would probably tell each one. The point of these stories is that they all have to do with people and places and what they have to do with each other. Everyone has their own opinions about Detroit and everyone deals with them differently. People move all over the world. Some because they "have to get out of this town." Some because they can't stand living in such a small society. Some because the weather is terrible. Whatever it may be, it is their option. My reasons for staying reach back to the stories of my own past here. I started early here and have been around the block in this town. I have seen a World Series victory in 1984 and several Stanley Cup Championships from our sports teams. I have lived to see three mayors in Detroit, during whose tenures have produced two stadiums, three casinos, new roads, and new development. And during the past decade, I have met more people than I can remember and usually link them to a certain place in Detroit.

(Continued on page 16)

## WORKING WITH YOUNG PEOPLE IN DETROIT

By Jay Sole

This past year was my first year teaching high school. I taught Science and Special Education at Detroit Henry Ford High School. Since I don't have a teaching certificate, I started off as a substitute. Because of the need, I quickly became a permanent sub.

Before I go any further, I want to dispel a couple of myths about Detroit Public Schools. The first thing that people say when they hear I am teaching in Detroit is, "Oh, that must be such a hard job". The second is, "That's very noble of you to do that." Now maybe people are just trying to be nice to me by saying that (which I appreciate very much), which is why I am going to address both points now.

If hard means dealing with a lot of difficult people and painful feelings, then teaching in Detroit is not hard. Almost everyone that I have dealt with was extremely nice, not to mention welcoming. I am referring to students, teachers and administrators. Teaching the subject matter can be a challenge, but that is another story. Secondly, there is nothing noble about teaching in Detroit. It is just a job, like any other. You have responsibilities and you take care of them.

Now with that out of the way, I can get to the good parts. I had a lot of fun in the school. I didn't walk in with the notion that I had the ability to change lives or the school. My expectations were to just do what was asked of me and do it the best I could. If someone were to walk in with a expectation of changing everything they saw, not only would they not have any fun, but they would probably go crazy. So I was content to take Henry Ford High for what it was and enjoy what there was to be enjoyed.

The best part is the students. There is a lot of personality walking through those halls. Getting to know those personalities is hard because students don't have any initial respect for teachers. I had to show them that I respected them as men and women, not just as students, before I could talk to them. Once that was accomplished (and it certainly did not happen with every student), they treated me with the same respect and we were able to get to know each other.

My favorite group was my 5<sup>th</sup> hour Special Education English class. A lot of the students in that class were not necessarily there because they were learning disabled, but rather, because they were emotionally impaired. This meant that they could do high school level work when they got motivated. They were not motivated every day and even on the days they were, the class was still chaotic. But we still got things done and had nice moments.

My favorite moment of the year came in early April. In that fifth hour class, there was a guy named Dyshawn. He's confined to a wheelchair because he was shot in the lower back and paralyzed from the waist down. He is different because he isn't depressed like a lot of the other wheelchair kids. He makes the best of it and enjoys what he is able to do. Anyways, we were reading this short story called "The Singing Turtle," which was a little below the student's maturity level and therefore a bit boring. We got to the part in the story where the turtle sings his song. I asked a girl named Jennifer to read, but before she could start, Dyshawn jumped in and says, "Let's rap the song. I'm gonna rap the song! Someone lay me a beat!" Sure enough, two other guys started thumping on the desks and Dyshawn proceeded to rap half a page of lyrics.

Some teachers might not tolerate these types of outbursts, but you have to be able to roll with it a little. Bottom line to me was that we read the story, everyone was listening and I'm pretty sure that at least some of them got something out of it. A lot of days were like that.

I don't have any heart warming stories about making a difference in a kid's life or any *Lean on Me*/Joe Clark stories about cleaning up the school. I hope that isn't a disappointment to you. I had a good time. I did my job and I am looking forward to going back next year!

## DETROIT ROOTS

Continued from page 14

I hear a lot of complaining about how small this town is and I have two things to say regarding that:

- If you are one of the people saying it is too small around here, you are in the same place too often with all the same people. Get a little wild and take one night somewhere else. And I am not talking about skipping 220 to go to *Streetside*. I mean leave the immediate area. Go to the East Side. Go to Dearborn. Go Downtown. Go Downriver. Go to Novi or Northville. A million people have moved there since 1990, so there must be something you can find there to do!

- While I also complain that it is small here, meaning socially, I find the size of this town soothing at the same time. It is personal. It is protective. Basically, I feel personally rooted here. I always know that if I am walking over to Big Rock, my favorite joint in town, I will be greeted and seated by Lou upstairs whose greeting of "How are you tonight sir?" is always a pleasure to hear. Great friends and great times are always a plus.

As I said before though, people have different opinions. I am sure my friends living in NYC or Chicago have their familiar places as well. I simply choose to do it in Detroit. My history is here. My family is here. My roots are here. And my home is here.

GO WINGS!!! And if the Wings are not in it, GO MAPLE LEAFS!!!



## RUNNING TO LANSING

By Josh West, Candidate for Michigan State Representative

During World War II, my grandfather served as chief petty officer of the USS ARGONAUT. He served his country during a great time of need – we had just been attacked at Pearl Harbor. He never regretted his decision for one moment. He fought during the entire war and retired from the Navy at its conclusion.

While I have not chosen the path of military service, I feel compelled to serve my country and my state by running for office. These are turbulent times much like the era surrounding World War II. We are again at war with an enemy that hides throughout our streets and takes refuge behind corrupt governments.

As many of you already know, I am running for the Michigan House of Representatives. My district includes the cities of Royal Oak and Madison Height. The primary election is August 6, 2002. The general election is on November 5, 2002.

I feel as though I can make the most difference in my life by getting involved in the state legislature. There are many issues including education, roads, and health care which need to be addressed. I believe that education will be the number one issue facing the new legislature in January. Moreover, I want to serve the people. I will not be one of those politicians who goes to Lansing and forgets who he serves. I will never lose sight of the fact that my bosses are the citizens of Royal Oak and Madison Heights.

Another reason for running is that our generation needs representation both in Lansing and in Washington. I think it is important for the next generation of leaders to get involved in the process. The only way to effectuate change is get involved.

If elected, my first priority is to serve the people of Royal Oak and Madison Heights. I will work endlessly to achieve this goal.

If you live in Royal Oak or Madison Heights, please consider going in the right direction on November 5, and **GO WEST**.

*EDITORS NOTE: For more information on the Josh West campaign, please visit [www.joshwest.info](http://www.joshwest.info) or email Josh at [joshwest@joshwest.info](mailto:joshwest@joshwest.info)*



# THE CAMPAIGN MANAGER

By Nikki Ruddy

To begin, I am not a politician nor do I necessarily aspire to be one. However, for the past eight years or so, I have been involved in numerous campaigns in Oakland County, from David Gorcyca's campaign for Oakland County Prosecutor to Bill Urich's bid for Mayor of Royal Oak to my current work with Daniel Patrick O'Brien, who is running for Oakland County Circuit Court Judge.

I originally became involved in campaign work out of "family obligation." (David Gorcyca at the time of his campaign was married to my cousin Carol.) During his "grass-roots" run for Prosecutor I learned the ins and outs (or at least tried to) of politicking. In addition, I met numerous people involved in the political arena and from here my involvement began.

People often ask if I'm a "staunch Republican, or Democrat" because of my involvement with politics. I work campaigns not based on party affiliation but based on the candidates themselves. If I believe in their mission, their ethics and what they stand for, then I support their candidacy. While my support has generally been with one party, I have supported candidates on both sides of the ticket.

I have been approached by candidates I have never met before to work their campaigns. While I am flattered by their request, knowing the candidate is of utmost importance to me. Being able to convey to others - "The VOTERS" - my confidence in the candidate is what I believe is the necessary element in working on a successful campaign.

Getting involved in campaign work, especially at a local level is actually quite easy. Sometimes a simple phone call to the candidates themselves expressing interest is enough to get you started. Any help a campaign can get is always appreciated. Normally work is done on a volunteer basis but in a rare occasion paid positions are available.

Campaign work generally involves everything from fundraising to poll-working and numerous tasks in between. Having a lot of dedicated people delegated to these areas is what it takes to run a successful campaign.

I am currently working on Daniel Patrick O'Brien's campaign for Oakland County Circuit Court Judge. He is running for one of the two seats created by the Michigan legislature to try and help alleviate a busy 6<sup>th</sup> Circuit docket.

Dan is considered a young candidate at 35. However, he has seen the courtroom from many aspects of the bench. Dan was a former Oakland County Assistant Prosecutor, a Former Research Attorney for the Honorable Robert Templin and currently a City Prosecutor while maintaining his own practice. He will bring a solid work ethic, common sense approach to the bench. So don't forget to vote on AUGUST 6<sup>TH</sup> FOR DANIEL PATRICK O'BRIEN!



# THE TALL CHEF JOURNAL

## "What-the-Hell Summer Grill Party"

By Jon Nicols

I know I told you last month I was going to teach you how to properly set the table for your upcoming dinner party. But I have been busy with getting journal-entry.com running and trying to keep my garden watered on these hot sunny days. So I'll have to do the table setting tutorial some other time. Since the weather has been so nice, I am going to toss a few easy recipes your way that will make you say; "What-the-hell, let's have a summer grill party".



### Drink Ingredients:

3 oz. Bourbon  
1 glass filled with crushed ice  
6 fresh sprigs of mint  
1 tsp superfine (confectioner's) sugar  
Splash of club soda (optional)

### Salad Ingredients:

Fresh baby spinach - stemmed, rinsed, and dried.  
Strawberries - sliced thinly lengthwise  
Gorgonzola - typically I use the drier domestic because it crumbles better.

### Mint Julep

To ensure great complements on your food, slide a few of these minty fresh cocktails towards your guests before, during, and after you eat.

### Directions:

Lightly muddle 4 of the mint sprigs on the bottom of the glass. Almost fill the glass with crushed ice. Add the sugar, bourbon and club soda to the desired strength. Stir. Add a short straw and garnish with mint sprigs.

Note: Mix larger quantities of this cocktail in a pitcher and then pour into ice filled glasses. The longer you let the mint infuse in the pitcher, the stronger the mint flavor will be. Just be careful not to add too much ice to the pitcher, if any, because it will melt and water it down.

### Spinach, Strawberry, and Gorgonzola Salad with Honey Mustard Dressing

Fresh spinach and strawberries will be showing up shortly at your local farmer's market. Food is all about fresh ingredients so visit your local growers. It's the sweat from their brow that will make your salad rule.

### Honey Mustard Dressing:

¾ cup	Peanut Oil
1 ½ tbsp	Dijon Mustard
2 tbsp	Honey
1/2 tsp	Garlic, minced
¼ tsp	Cayenne
1 tsp	Ginger
grated	Root,
2 tsp	Lemon Juice
2 tbsp	Tarragon Vinegar
¼ tsp	Black Pepper
½ tsp	Salt

8-12 Lamb Loin Chops,  
excess fat trimmed off. (2-  
3 per person)

### Marinade Ingredients:

½ cup	Dry Red Wine (Australian Grenache/Merlot mix)
½ cup	Apple Cider Vinegar
¼ cup	Olive Oil
1 tbsp	Sugar
1 tsp	Salt
2	Bay Leaves
2 slices	Onion
2 sprigs	Parsley
2 sprigs	Thyme
1	Garlic Clove, minced
pinch	Nutmeg

### Directions:

Combine all the dressing ingredients, besides the oil, in a bowl, processor, or blend. Whisk, process, or blend while slowly adding the oil. Taste and adjust seasonings.

Add the dressing to spinach and toss to evenly coat. Plate salad and garnish with strawberry slices and crumbled Gorgonzola.

## Marinated Grilled Lamb Chops

This marinade produces an excellent Lamb chop. I find the key to good lamb is a long marinating period, usually between 24-48 hours. Every time I make this somebody says, "I usually don't like lamb but this is good". I think marinating longer helps tone down some of the strong lamb flavor that turns a lot of people off.

### Directions:

Mix all the marinade ingredients together and combine with the lamb in a gallon ziplock bag. Refrigerate for 24-48 hours turning the bag over whenever you visit the fridge. Remove from refrigerator 1-2 hours before you plan to grill the chops.

Grilling is more of an art than a science. Heat the grill up to medium-hot, whatever that is. Grill chops to desired doneness. I'd say 6-7 minutes a side will be mid-rare to medium, maybe less maybe more depending in thickness and initial temperature of the chop. Use a thermometer (140F for medium) or cut them with a knife to really check for doneness.

## LETTER FROM THE EDITOR

Judging from the number of responses I received, I think that it is safe to say that the first issue was a success. It is only the second issue and already this little newsletter is gaining popularity. I want to thank everyone for their comments and criticisms. All of you have been instrumental in bringing this second issue to life. Also, a very special thanks to the contributing writers. Your articles have been truly reflective of the Michigan young professional experience. When I asked people for articles, I had no idea there would be so many of you willing to write!

The two most frequent questions I received were, "What made you decide to do this?" and "Where do you think this journal will go?" The answer to the first question speaks to the very essence of the young professional experience. Creating JOURNAL ENTRY was an attempt to pursue something which I had always wanted to do - writing and publishing. After all, isn't this period in our lives characterized by trying out new ideas and pursuing abstract dreams? Well, when I returned to Michigan four years ago, I quickly realized that I was surrounded by some of the most interesting and eccentric people in all the world. Each of them had amazing stories, ideas and perspectives on life. A newsletter style magazine would be the ideal forum for this group of people to share their experiences. With law school behind me and turning another corner in my life, I felt that now was the perfect time to put my own idea in motion.

Who really knows where this project will lead? People have suggested pursuing sponsorship or advertising. Possibly, even a subscriber list. It's all about trial and error. I am sure this publication will stumble along the way and maybe it will even fail. For now, I will just sort of let it go where it may.

I actually have some plans for the last two days in July which may keep me from doing any editing in the near future. The next issue is scheduled for September 2002. As always, I hope you will enjoy this newsletter. Please keep your comments, responses and articles coming.

Roger Mali

## JOURNAL ENTRY

### LIFESTYLES AND EXPERIENCES OF MICHIGAN'S YOUNG PROFESSIONALS

EDITOR ROGER MALI

RESEARCH AND DEVELOPMENT AIMEE DESAUTELS

WEB DESIGN AND TECHNICAL SUPPORT JON NICOLS

SPECIAL THANKS TO CONTRIBUTING WRITERS

JON CALCOTT, JON NICOLS, NIKKI RUDDY, JEFF HILLMAN, JOSH WEST,

JAY SOLE, AIMEE DESAUTELS, KRISTIN MUSHOVIC

SPECIAL CREDITS TO

WWW.GAYLORDGOLFMECCA.COM FOR ITS INFORMATION ON GOLF COURSES, AND TO WWW.TREETOPS.COM,  
WWW.BLACKFOREST.COM, WWW.MARSHRIDGE.COM, AND WWW.OTSEGOCLUB.COM

SEND US YOUR RESPONSES, STORIES, IDEAS, COMMENTS, AND ANY OTHER THOUGHTS CONCERNING  
YOUR LIFE AND EXPERIENCES

Visit our website at [www.journal-entry.com](http://www.journal-entry.com)  
Email comments to [rmali@journal-entry.com](mailto:rmali@journal-entry.com)

Journal Entry is a product of Journal Entry, Inc.