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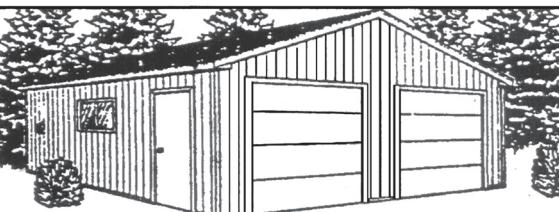
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Markets Change. Are You Prepared?

When you stop and look back at what's happened in the markets, it's easy to realize how quickly things can change. That's why we should schedule some time to discuss how the market can impact your financial goals. We can also conduct a free portfolio review to help you decide if you should make changes to your investments and whether you're on track to reach your goals.

Stop by or call today to schedule your free review.



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384 North Third Avenue Suite C
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Edward Jones
MAKING SENSE OF INVESTING

Sun Lovers Tanning has new owners and a new location

By Gerri Garber

You may have driven past the building located on the corner of Third Street and Beech in the last month and wondered what was going on. It has been empty for the last eight years, and now, all of a sudden, there is movement. There are people, cars, trucks with trailers, building supplies, and excitement! A few curious onlookers have even stopped to inquire.

Sun Lovers Tanning Salon is no stranger to the Fruitport area. It has been a part of the community for years, but maybe a little too tucked away for some to even notice. My husband Craig and I purchased the business in July and knew we wanted something bigger and better for it. We have been Fruitport residents all our lives and even though other locations were tempting, we wanted Sun Lovers to stay in the Fruitport area where we both grew up and continue to live.

We offer a relaxed environment with all of your tanning needs to help you get that bronzed, healthy glow that so many are looking for. We offer many different lotions and products to help you stay moisturized and maintain your tan. We also carry "Twilight Teeth," a new state of the art product that allows you to whiten your teeth while you tan. Who doesn't want to boost their confidence with a whiter smile?

You can choose from a variety of tanning beds, such as regular beds, stand-ups and facial beds. At Sun Lovers Tanning, we promote moderate exposure and educate people about their skin types and how to properly achieve a healthy bronzed look without burning or obtaining that leather look. Indoor tanning, for those who can develop a tan, is the sensible way to minimize the risk of sunburn while maximizing the enjoyment and benefit of having a tan. A beautiful, healthy glow is our goal. So, next time you drive by and notice all the excitement going on at the corner of Third and Beech, stop in. Check us out, get away and get tan!

We are open Monday through Friday from 11 a.m. to 7 p.m.; Saturday from 10 a.m. to 4 p.m. and closed on Sunday. •

Finger Jello

By Judy Brandow

Add 2 ½ C. boiling water to 4 (3oz) packages of gelatin. Stir until completely dissolved. Pour into 9 x 13" pan. Refrigerate until firm. Cut into squares or shapes. •

Gold Star license plates to honor fallen heroes, families

(Submitted by Michigan Department of State)

For the first time, the families of military personnel killed while serving on active duty will be able to honor their loved ones with a special Gold Star license plate.

"I don't know if any of us can understand the loss and sacrifice of these Gold Star families," said Secretary of State Ruth Johnson. "It is our hope these license plates, in some small way, will help them honor their loved ones."

Senator John Pappageorge (R-Troy), one of the sponsors of the legislation, said, "The family and friends of our fallen heroes are the ones who have to face each day without their loved one. This plate serves as a symbol of the sacrifice they have made and reminds us all that freedom is not free."

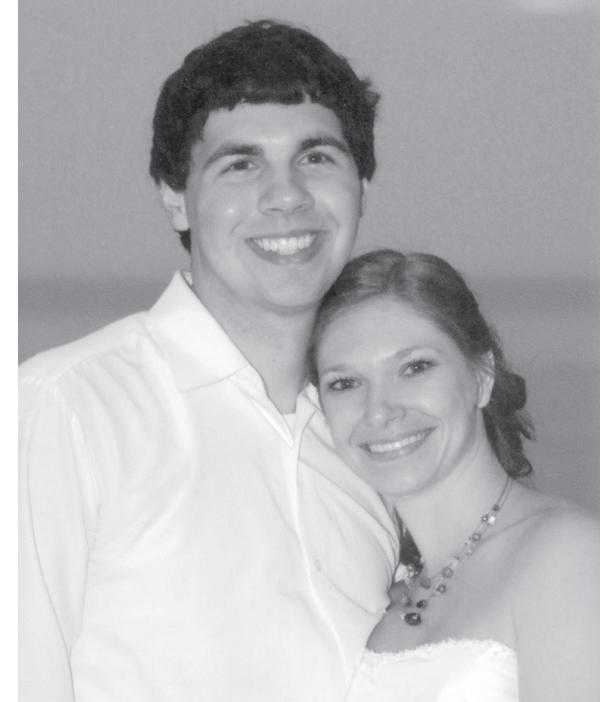
The use of gold stars to denote families who have lost sons and daughters in military service dates back to World War II. Families hung flags in their window, with each blue star denoting a family member serving in the military, and each gold star denoting a family member who had died.

Another new option for veterans is the ability to purchase license plates that feature the actual insignia, in color, of their military service branch. Those plates will feature the official seals of the Air Force, Army, Coast Guard, Marine Corps, Navy, and National Guard – instead of just the printed name of the military personnel.

Michigan offers veterans more than 20 distinct plates that highlight their service in the military and in individual wars and conflicts such as World War II, the Vietnam War and the Somalia conflict. The department also allows people to personalize their veteran plates.

The cost for a veteran plate is the annual registration fee for the vehicle, plus a one-time \$5 service fee for the standard white plate, or a one-time \$10 fee for the Spectacular Peninsulas graphic plate. Personalizing a license plate costs an additional \$30 if purchased when the vehicle's existing plate is due to be renewed. If the plate is purchased at another time, the cost of the plate is pro-rated. Renewing a personalized plate costs an additional \$15 each year.

For more information, visit the website, www.Michigan.gov/sos or visit a local secretary of state office. •



Haag — Rau wedding

Stephanie Haag and Sam Rau were married July 9, 2011 on the Lake Michigan beach in Muskegon.

Stephanie is the daughter of Roger and Sue Haag of Fruitport. Sam is the son of Jim and Jill Rau of Grand Rapids and Barb Rau of Rockford.

Amanda Vanbogelen, a friend of the bride, was the maid of honor. Friends Amanda Hansen, Maria LaPorta and Lauren Barwig, the bride's cousin attended the bride.

Groomsmen were the groom's friends, Ryan Grutter, Kevin Malone and Matt Ayers. The best man was Dan Ribbens.

A reception was held in the garden tent at Above and Beyond.

Both newlyweds work at Staples. The bride is a graduate of Central Michigan University. The groom is a graduate of Davenport University.

In September, Stephanie and Sam are traveling to Maryland for a dance company audition with a clogging troupe. •



Jewett family's newest member

Jeff and Jessica Jewett of Muskegon are pleased to announce the birth of their daughter, Katelyn Rose. She was born July 22, 2011. Her proud grandparents are Denny and Chris DeVogd and John and Dorothy Jewett of Fruitport.

Kaylee June, age 4, welcomes her new sister as well. •

Grand Rapids Ballet Company celebrates 40th anniversary

(Submitted by the Grand Rapids Ballet Company)

The Grand Rapids Ballet Company will celebrate its 40th anniversary with four special performances.

October 20, 2011 is an inside look at *Dracula* and the ballet company's first 20 years. Honored guests include past faculty, staff and board members.

On November 25, 2011, Home for the Holidays celebrates 40 years of the *Nutcracker*. Past performers, students, Mother Gingers and more are invited to a special reception following the opening matinee performance.

February 1, 2012 will provide an inside look at Amore & More, and the company's last 20 years. Ballet company donors, past and present, are honored guests.

April 26, 2012 celebrates the future of the Grand Rapids Ballet Company by honoring all past and present volunteers, including Guild and En Pointe.

RSVP's are required. Please contact Stacey Walworth at (616) 454-4771 ext. 13 or 40years@grballet.com.

Additionally, the ballet company is seeking memories! If you have photos, articles, stories or memories to share, or if you know of someone who should be invited to these special events, please contact Stacey or share on Facebook at facebook.com/grb40years. •