There’s nothing better than the aroma of backyard grilling

By Sharon Stone

Memorial Day weekend — the time we honor our veterans and servicemembers for their service and ultimate sacrifice. It’s also become a popular time for families to gather and have a barbeque.

Whether your family grills with a traditional charcoal grill or a gas grill, the list of recipes is endless. Based on what your family likes, maybe it’s time to experiment with some new ingredients for seasoning. From longstanding family favorites to new recipes, there’s something for everyone.

See GRILLING on 22

Bang bang corn

Ingredients:
- 1/2 c. sweet chili sauce
- 3 tbsp. melted butter
- 1 tbsp. sriracha
- 2 cloves garlic, finely minced
- Juice of 2 limes
- Kosher salt
- Freshly ground black pepper
- 6 ears corn, husks removed
- Freshly chopped cilantro, for garnish

Directions:
- Make bang bang butter: In a medium bowl, mix together chili sauce, butter, Sriracha, garlic, and lime juice and season generously with salt and pepper.
- Slather butter all over corn.
- Heat grill to medium high. Grill corn, turning and basting with remaining bang bang butter occasionally, until tender and charred, 10 to 15 minutes.
- Garnish with cilantro and serve.

Grilled chicken wings

Ingredients:
FOR THE WINGS
- Zest of 1 lemon
- 2 tsp. kosher salt
- 1 tsp. smoked paprika
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. dried thyme
- 1/4 tsp. cayenne
- 2 lb. chicken wings
- Vegetable oil, for grill

FOR THE SAUCE
- 1/2 c. mayonnaise
- Juice of 1 lemon
- 1 tbsp. Dijon mustard
- 2 tsp. horseradish
- 2 tsp. freshly chopped chives
- 1 tsp. hot sauce

Directions:
- Make wings: In a medium bowl, whisk together lemon zest, salt, paprika, garlic powder, onion powder, thyme, and cayenne. Pat chicken wings dry and place in a large bowl. Add spice mixture and toss to coat.
- Heat grill or grill pan to medium heat. Oil grill grates with vegetable oil. Add wings and cook, stirring occasionally, until skin is crisp and meat is cooked through, 15 to 20 minutes.
- Meanwhile, make sauce: In a medium bowl, whisk together mayo, lemon juice, mustard, horseradish, chives, and hot sauce.
- Serve wings hot with dipping sauce.
GRILLING
Continued from Page 21

Below are grilling tips from the experts at Food Network

• **Start with a clean grill.** Use a sturdy metal brush to clean the grates in between uses. This is easiest when the grill is hot.

• **Don’t move the food around.** In general, the fewer times you flip something, the better (once is ideal for most meats). If the meat is stuck to the grill, let it cook more — it will unstick itself when it’s ready for flipping.

• **Don’t squeeze or flatten meats.** That burst of sizzling flame that comes from squishing a burger with spatula is tempting, but you know what is creating that flame burst? Fat. And you know what fat is? Juicy flavor. Don’t squish meat, because you will squeeze out the taste and moisture.

• **Keep a spray bottle filled with water handy for flare-ups.** Flames are not your food’s friends — they will char it unpleasantly.

• **Buy a meat thermometer.** Unless you are a very experienced cook, it is hard to tell meat’s temperature merely by touching it. Your confidence in grilling will skyrocket with this one $10 purchase.

• **Avoid putting cold foods straight on the grill.** Letting meat come to temperature on the counter for 30 minutes before grilling will help it cook more evenly. If you are looking for a rare sear, however — like if you’re grilling tuna, for example — then chilled is the way to go.

• **Undercook foods, just slightly.** Food continues to cook after it leaves the grill. You can expect food temperature to go up about 5 degrees after leaving the grill, so plan accordingly.

• **Rest all meat!** Allow the meat to sit undisturbed (and unsliced!) for five to 15 minutes after cooking, as this will allow the juices to redistribute. The bigger the piece of meat, the longer the rest time. Resting meat is an important key to juicy results.

• **Don’t over-char to cook through meat with bones.** If you have thicker meats with bones, such as chicken thighs or legs, cook them on high heat to get a nice crust, and then move to lower, indirect heat on the grill. Or, consider par-cooking the chicken in an oven for 15 to 20 minutes before grilling. Also great to precook — ribs.

• **Keep it simple when serving a crowd.** Managing numerous cook times for different proteins and veggies can result in errors and overcooking. Keep the protein options down as much as possible, and offer variety in some interesting side dishes, sauces or condiments.

Below are a sampling of recipes from delish.com. Their website also includes how-to videos for a perfect grilling experience.

### Grilled watermelon

**Ingredients:**
- Juice and zest of 1 lime
- 1/4 c. honey
- 1 tbsp. olive oil
- 1 small watermelon, cut into 1” thick wedges
- Freshly torn mint leaves, for serving
- Flaky sea salt, for serving

**Directions:**
- Heat grill or grill pan to medium heat. In a medium bowl, whisk together lime juice and zest, honey, and olive oil.
- Brush lime juice mixture all over watermelon wedges and place on grill. Cook until grill marks form and fruit softens slightly, about 2 minutes per side.
- Sprinkle with mint and flaky sea salt and serve.
GOV. WHITMER IS desperate to become the VP candidate. She’s constantly grinning while speaking about anything. She’s been on national TV more than any other possible running mate.

GOV WHITMER FAILED us on COVID-19. She failed to consult the Legislature. She failed by insulting the protesters, and Trump. Whitmer failed to treat opening economy as a risk assessment. And, most importantly, Gov Whitmer failed as a leader. She never persuaded us with her reasons for her actions.

THIS MIGHT BE a good time to reprint Judge McCabe’s article on Lady Justice from February. A great reminder of the goals and value of our legal system.

CLAW BACK ALL the government pay since the lockdown started and see how they like it.

TO THE PERSON wondering why people are against mail-in voting. Case-in-point — absentee ballots were being mailed to residences where the people hadn’t lived there for years. That person could have filled out that plus their own and that’s just one example. There’s just so many opportunities for fraud here.

DO YOU REALLY think Whitmer wants everything shut down? No. It’s for safety. Stop trying to attach a hidden meaning to something that doesn’t have one.

SENDING ALMOST 8 million Michigan voters an absentee voter application is a waste of time and taxpayer money.

RATHER THAN BE hypocritical, why not take time to show kindness and gratitude? Follow a few simple rules to keep those you encounter healthy.

THANK YOU GOV. Whitmer for making tough decisions for the greater safety of the residents of Michigan, even those who oppose you.

I OPPOSE MAIL in voting for the exact same reason only one person is allowed at a voting booth at a time. Unsupervised voting creates conditions of influence, coercion, and outright theft. You want to steal votes from those who cannot physically go to the polls. Not very American.

THERE’S ONLY ONE way to beat the Wuhan virus in the foreseeable future here. Immunity. And it’s not going to happen if we’re all hysterically hiding in our homes.

HEY WHITMER, STOP harassing the poor barber and fix the damn dams.

FREEDOM WITHOUT RESPONSIBILITY is for children. Freedom with responsibility is for adults doing the hard work of democracy.

PLEASE ASK GOV. Whitmer what good it does to participate in the federally funded PPP and pay 19 employees to stand around and wait for business to come in when she has shuttered most of the businesses in our state.

TO THE PERSON who greatly admires a governor that sticks up for what she thinks is best. To me, she has proven that she knows absolutely nothing about her constituents and doesn’t seem to care about them. She’s simply using a power-play for unknown reasons.

HEY CONSTITUTIONAL LAWYER, you’re confused. You have no right to ‘stay healthy and alive.’ But I do have a constitutionally protected right to liberty and assembly. So yes, my ‘right to mingle’ supersedes your fantasy of health and life.
Looking back: Setzke takes back seat in Fenton’s win vs. Holly Bronchos

By David Troppens

Holly — During the last couple of weeks, Fenton varsity football coach Jeff Setzke has been a no-show for his squad. It’s not his fault. Setzke is involved in the General Motors labor talks, forcing him to spend most of the last two weeks in Detroit. He wasn’t able to attend the Tigers’ 50-0 victory against Swartz Creek on Sept. 13, and was only able to present his input in the game plan for one day as the team prepared to travel to Holly on Friday.

It didn’t matter. Setzke enjoyed watching the first half of Fenton’s 57-7 victory against the Bronchos from the press box.

“Most of us have been together well over 10 years,” Setzke said. “Even though we do some things different, it’s huge (my confidence in the rest of the coaching staff). I don’t like not being here, but I’m comfortable because we met (Sunday) and I was able to help put the practice plans to—

See SETZKE on 25

Fenton’s McKee headed to Madonna to play lacrosse

By David Troppens

Four years ago as a freshman, Lilly McKee was looking for something to do during the spring sports season.

The Fenton student was given a suggestion to try lacrosse.

“My brother (Bill) was a senior and he wanted something to do in the spring because he was strictly a football player, so he played lacrosse,” McKee said. “I look up to my brother and he said, ‘You are an aggressive player, you should try it.’ I was going to do track but I knew that lacrosse was a lot of running, so I knew whatever sport I did I was going to stay in shape. At first it was hard, but my determination, my willingness to want to get better and the seniors on the team taught me what I needed to know.”

McKee quickly improved up the ladder. She progressed so quickly that despite playing just three full seasons of organized lacrosse, she’s headed to the collegiate level to continue her career. McKee is going to play at Madonna University.

She was also looking at playing at Rochester College, Cleary University and Central Michigan. Madonna won out for a variety of reasons.

“I was accepted by all of them and the amount of money that Madonna offered helped a lot since they are helping pay for my college,” McKee said. “Madonna offered me the most money and I also did some research about their nursing program and that’s how I made my decision — the money and because they have a good nursing program.

“Also, when I went to a couple of their practices, the team was very welcoming. They made me feel at home. Cleary made me feel at home as well but not as much as Madonna.”

McKee’s progress within the sport has been quick. Her freshman season with the Fenton/Linden co-op program she was an honorable mention all-league selection. She scored six goals despite playing primarily on defense. During her sophomore season she played primarily on defense as well but still increased her goal output to 13. McKee shifted to midfield during her junior season and her goal output skyrocketed to 33 goals, the second-highest on the Fenton/Linden squad. She also took most of the draws to start play. She was a first-team all-league player in each of her final two seasons.

“Midfield is my strong suit,” McKee said. “I like being in the

See MCKEE on 25
SETZKE

Continued from Page 24

gather. But they did all the coaching.”

The coaches and players did an outstanding job. The Tigers scored 49 points in the opening half and cruised to a 57-7 victory against the Holly Bronchos.

Both sides of the ball had strong showings for Fenton.

The Tigers had three different players score six rushing TDs, and Dylan Davidson completed one TD pass of 57 yards to Ethan Pyeatt. The defense got into the scoring mix, collecting an interception return for a TD by Brady Triola, and a safety by Brendan Rosa.

“The practice week we practiced really good,” Fenton defensive lineman Cole Patterson said.

1984 Tigers complete their 35-5 start about this time 36 years ago

By David Troppens

Editor’s note: With the loss of Major League Baseball we’ll be reliving the last Detroit Tigers’ World Championship season, 1984, with occasional stories.

By May 21, 1984, Magic Johnson’s Los Angeles Lakers and Larry Bird’s Boston Celtics were less than a week from starting the NBA Finals between the two superstars. Los Angeles was only a few months away from hosting the Summer Olympics as well.

But guess what the sports talk was about? It was about the Detroit Tigers.

That was the case in California as well. Why? The 32-5 Detroit Tigers were headed to Anaheim looking to create some incredible Major League Baseball records, and Angels’ fans wanted to experience history.

The Angels averaged 25,373 fans a game during their first five May home baseball games. During the Tigers’ three-game weekend series at Anaheim, Detroit drew at least 41,205 to each of the games and a total of 126,038 to the three contests, or about 500 fans fewer than the previous five home games. This was a common occurrence. After their three games against California, the Tigers traveled to Seattle for three road contests. The Mariners had averaged 11,945 fans at their first 19 games, but this three-game series attracted 59,819, nearly 8,000 more than their previous average.

Angels’ fans were given the opportunity to witness baseball history in person. The Tigers won the first game 3-1 in front of 41,253 fans, earning their 15th straight road victory. Juan Berenguer tossed a three-hitter over six innings while striking out nine on the mound. Aurelio Lopez picked up his six save, tossing three shutdown innings.

A night later, the Tigers tied an American League record with their 16th straight road victory to start the season by posting a 4-2 victory. Lance Parrish hit a two-run home run in the seventh inning breaking a 2-2 tie.

CONTINUED AT MYFENTON.COM

MCKEE

Continued from Page 24

draw circle. I am aggressive in the draw circle. I love being on defense too because I’m aggressive on defense too. I attack when I play midfield. I just go for it, but if I see someone open I’ll pass it and get an assist. But (Fenton/Linden) coach (Roger Ellis) told me to attack because I’m definitely a threat.”

Each year McKee started getting more college interest as well. She attended a camp at Albion College camp during her freshman year and the campers were asked to scrimmage against the college teammates.

“I freaked out at first but it showed me a lot about what you need to watch out for,” McKee said. “I fit in really well. I was a defensive player and I moved up at that camp and scored two goals in a game. That gave me confidence that I could compete at that level.”

CONTINUED AT MYFENTON.COM

HONORING OUR VETERANS

Sponsored by Sharp Funeral Homes, the Tri-County Times is honoring a local veteran in every edition of the newspaper in 2020. The only criteria is that the veteran be honorably discharged. Let us honor you or the veteran in your life, past or present.

Please provide:
- Full name
- Hometown
- War or war era
- Branch of military
- Rank
- Years of service
- Honors or medals earned

please email information and military photo to: news@cttimes.com
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Word Search

Electrical
Amperes, arc, breaker, circuit, code, current, distribution, electrician, energy, equipment, fault, interrupter, load, neutral, outlet, power, receptacles, surge protector, switch, switches, transfer, voltage, watts, wire

Print Answer Here

Jumble for Kids

Jumble for Kids®
That Scrambled Word Game®

By David L. Hoyt and Jeff Knurek

The letters of these crazy words are all mixed up. To play the game, put them back into the right order so they all make real words you can find in the dictionary. Write the letters of each real word under each crazy word, but only one letter to a square.

Now you’re ready to solve today’s Jumble for Kids. Study the picture for a hint. Play around with the letters in the circles. You’ll find you can put them in order so that they make your funny answer.

 answers in this edition of the Tri-County Times

Print Answer Here
Weekend Scrambler

Unscramble the letters within each rectangle to form four ordinary words. Then rearrange the boxed letters to form the mystery word, which will complete the gag!

SALTINE
SALTINE
PITOON
PITOON
SPEEDO
SPEEDO

TODAY’S WORD

“you’ll never guess why we _______”

Answers in this edition of the Tri-County Times

Weekend Sudoku

Place a number in the empty boxes in such a way that each row across, each column down and each small 9-box square contains all of the numbers from one to nine.

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Answers in this edition of the Tri-County Times Level: Advanced
Weekend Crossword

**KING FEATURES**

**ACROSS**
1. Duelist's weapon  
5. Club (retail chain)  
9. Weds on the sly  
15. Swine food  
19. Carter of "Gimme a Break!"  
20. "Stiff!"  
21. Film director George A. —  
22. Bluish hue  
23. Cruel Curry in a London borough?  
26. Kitty chip  
27. The real —  
28. Skirt's edge  
29. Give Mason the ax?  
31. Make do with Paul?  
34. "...a Letter to My Love" (1961 film)  
35. Road goop  
36. Song syllable  
37. Acme care brand  
38. Physics prize of note  
42. Show  
44. College founded by Hagen?  
51. Heredity determiner

**DOWN**
1. Sheffield loc.  
2. Pervade  
3. It's negatively charged  
4. Vote in  
5. Twain's Tom  
6. "...live and breathe!"  
7. Very wire  
9. Neatly globe-shaped  
10. Palindromic "before"  
11. Allc Prefix  
12. Lab's — dish  
13. Great Lakes tribesmen  
14. Northern French river  
15. Commence  
16. Monocle, e.g.  
17. Pledge  
18. Answer from the accused  
24. "Warrior" co-star Nick  
25. 2,065, in old Rome  
30. Year, in old Rome  
31. Fawn's father  
32. Defective  
33. Uwea's organ  
39. Cat breed  
40. Virtual market  
41. Victors' wreaths  
43. Sir Isaac —  
45. Slangy negative  
46. Shalt of light  
47. Call a halt to  
48. "The jg" —  
49. Turner and Kennedy  
50. Ming of basketball  
52. Eliot of the Mamas & the Papas  
56. Feature of "gum" but not "gum"  
57. Pledge  
58. Download for a Kindle  
59. Bible book before Habakkuk  
61. Give a hug to  
62. Fill with a crayon  
63. Not dynamic as a verb  
67. Expand  
70. "...so much"  
71. Lug  
73. "Who's there?" answer  
74. Make — deal out of  
75. Speed-of-sound ratio  
77. Scorching  
78. "The — Coocoo Coo" (1961 hit)  
81. Musicality  
82. Winter hrs. in Wichita  
83. "...iron bars a cage"  
85. When shows are broadcast  
86. Forever  
89. Had faith in  
91. Inquires  
93. Bereft  
94. — Lanka  
95. Myopic "Mr."  
96. "...You" (hit for Elvis)  

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**Puzzle Answers**

**MIDWEEK SUDOKU ANSWERS**
1 6 9 4 8 7 2 5 3 7 6 5 8 2 4 1 3 9 5 2 6 1 3 4 8 9 4 8 7 5 2 9 1 6 9 5 3 2 1 4 6 2 5 3 9 8 1 6 4 2 3 1 2 6 4 9 3 8 7 5 2 3 1 6 5 8 7 4 2 3 1 5 6 4 9 7 2 5 6 9 4 3 9 2 3 1 5 4 8 7 6 3 2 8 5 9 6 1 2 4 9 7 8 1 4 2 5 3 6 2 7 9 3 8 5 4 1 7 9 4 3 2 8 6 1 5 7 2 4 8 1 6 3 5 2 3 9 7 1 8 5 6 1 7 4 4 9 2 1 5 6 3 8 7 4 1 9 2 3 5 8 6 7

**WEEKEND SUDOKU ANSWERS**
1 2 9 6 3 5 4 8 7 7 6 5 3 1 2 9 8 4 8 9 4 2 5 7 6 3 1 9 6 1 4 8 3 2 5 7 5 4 3 6 9 2 7 8 1 8 7 2 9 1 3 4 5 6 3 8 6 1 7 4 5 2 9

**MIDWEEK CROSSWORD ANSWERS**
Solution Time: 24 min.

**WEEKEND CROSSWORD ANSWERS**

**WEEKEND WORD SEARCH ANSWERS**

**Read then Recycle**
Robert (Bob) Stephen Young
1953 — 2020

Robert (Bob) Stephen Young – age 67 of Fenton, passed away at home Monday, May 18, 2020 after living a full and adventurous life. Bob was born February 15, 1953, the youngest son of Dean and Doris (Heidebreicht) Young. Raised in Genesee, Bob spent his childhood playing sports, loving cars, spending time on Cedar Lake, and being the wild child of the four Young boys. From an early age his dad drove home the importance of hard work and Bob got his first job at his Uncle’s dealership Middle-Heid before he could drive. From there and after graduating High School he held an assortment of jobs before determining that he wanted to be his own boss. He used all his money to finance a backhoe in the spring of 1979, which he learned to operate within a few hours by digging practice holes in a vacant field, and thus began R.S. Young Excavating, Inc. With the support of his wife, and countless loyal and dedicated employees, his one man sewer installation crew grew and evolved into what is today Young’s Environmental Cleanup, Inc. And while he was just a high school graduate, Bob was a natural leader who was willing to take risks in order to be successful. He had the unique ability to see things that others did not see when it came to business decisions. Bob put his heart and soul into developing his businesses, he believed in working hard and earning an honest living. Even though recently Bob was not at the office every day, he continued with daily check-ins to his right-hand man and confidant Kris Thiel, ensuring his infamous red trucks were clean (to his standards inside and out), and making sure that everything was up to snuff because, as he always said, “if you are going to do something, it better be done right the first time.” Which if you ever had the honor of getting your butt chewed by Bob, just know that meant he loved you, and the more he lit you up, the better off he wanted you to be. He lived for Emergency Response projects, thrived when he got the opportunity to work in the field side-by-side with his crews, and loved coming to the office where his two daughters and son-in-law now work to carry on his legacy. While Bob was dedicated to his career, he was most passionate about his family and friends. He was often described as one-of-a-kind, the type of person that could walk into a bar, a restaurant, a gathering, etc. and leave with five new friends. He loved to socialize, often referring to himself as the ‘entertainment director’. He was able to talk to anyone, and when he became your friend, he was all in. He was always checking in on others, making sure people had what they needed - he was both generous in time and resources, and never wanted credit or recognition for all he did. He truly had a heart of gold. As evident in his life, and even during his 12 year battle with prostate cancer, he knew how to have fun. He never passed up an opportunity to spend time with those he loved the most. From boating and fishing the Great Lakes and the Gulf Coast of Florida, to snowmobiling all through Michigan, Canada, and Wyoming, spending time up north with all the Young’s at the family cottages, Keasley softball, car shows, family vacations, motorcycle trips, cooking, throwing parties, hunting, chatting with the neighbors, spending time with his grandchildren, and dancing whenever he got the chance, he would make more memories in a year than many make in a lifetime. It constantly amazed people how close he was with his wife Trudy, his immediate and extended family, and how much time they all spent together. Much like his father Dean, he made sure to be involved, and create meaningful memories whenever possible. Bob leaves to cherish his memory his wife of 37 years Trudy (Mary Larson); daughters, Stephanie (Tim) Mitchell, Kristina (Dave) Jossely; grandchildren, Knox, Lila, Scarlett, and Quinn; brothers, Bruce (Judy) Young, Michael (Wendy) Young, David (Jody) Young; special niece and ‘best bud’ Lori Rowlison; many other important nieces and nephews, and more valued friends than one could possibly list. He was preceded in death by his parents, Dean and Doris Young. Cremation will take place and following Bob’s final wishes one helluva party in his honor will be thrown at a later date. Until the time when everyone can be together in person the family has setup an email rsyoung@yeci.us for all to share their favorite photos and memories of Bob. It has been said, “The way we get to live forever is through memories stored in the hearts and souls of those whose lives we touch.” In lieu of flowers, Bob would want you to do an unexpected and unsolicited act of kindness. Memorial contributions can be made out to the R.S. Young Foundation, G5305 N Dort Hwy, Flint 48505 which will support local community groups or charities that were of importance to him. Arrangements provided by Sharp Funeral Homes, Fenton Chapel, 1000 Silver Lake Rd., Fenton. www.sharpfuneralhomes.com.
Robert Suski (Bob) 1934 — 2020

Robert Suski (Bob) - age 86 of Holly died at home Saturday, May 2, 2020 in the presence of his beloved wife. A private family Funeral Mass was celebrated at 1PM Friday, May 8, at St. Rita Catholic Church of Holly with Father David Blazek, Celebrant. Burial will be in Lakeside Cemetery, Holly. Bob was born in Flint, January 25, 1934, the youngest of nine children to Anna and John Suski, immigrants from Eastern Europe. He is survived by his wife of 41 years Beverly; daughters, Bobbi (Kent) Coleman, Tina (Roger) Harburn, and Kari Gallagher (Kevin Pearce); grandchildren, Brooke Holdren, Emma Coleman, Alex Harburn, Sarah Kate Coleman, Molly Coleman, Kaitlyn Harburn, and Madison Harburn; numerous nieces and nephews; many sister and brother in-laws; and his much loved dog Bo. He is preceded in death by his parents; sister; and brothers. Bob was a journeyman electrician, as were his seven older brothers. He worked for several electrical contractors and after more than 20 years of service he retired from Buick City a private investigator for the Cooper Agency also. Bob was a character of epic proportions, he was hardheaded and stubborn, he had a great smile and laugh, he could repair anything he set his mind to, and he enjoyed restoring vintage cars and furniture. One of his many restorations was a 67 foot tall vintage windmill that he brought home in three sections on the top of his el camino. Bob loved vintage cars, treasure hunting for antiques, watching westerns, pickled bologna, donuts, tootsie rolls, and the occasional cocktail. Above all he loved his beloved wife; Bevie Gail, his daughters; son in-laws; grandchildren; and dog Bo. Fly to the angels Dad. We will miss you but will take comfort in the knowledge that you are in a better place free from pain and sadness. In lieu of flowers, memorial donations may be made to the Knights of Columbus of Fenton. www.dryerfuneralhomeholly.com.

Obituaries updated daily online
Visit myfenton.com

Martin Peter “Lucky” Cates 1956 — 2020

Martin Peter “Lucky” Cates - age 63, of Linden, died Saturday, May 16, 2020. Private services and burial in Great Lakes National Cemetery will be held. A public memorial will be held at a later date when gathering restrictions are lifted. Those desiring may make contributions to the American Red Cross. Martin was born December 31, 1956 in Flint, the son of Robert and Rosemary (Dombrowski) Cates. He was a veteran of the U.S. Marine Corp serving from 1975 - 1978. He married Colleen (Hamric) LaFee. Martin loved his family, and every moment he got to spend with them, more than anything else in the world. He was a master craftsman and a lifelong entrepreneur who served his country as a member of the US Marine Corps for four years. Martin was a wonderful man with a great sense of humor who had the biggest heart and the deepest empathy for his friends and family. He was a longtime member of the Great Lakes Swing Dance Club and a faithful attender of the Music Festival. Visit myfenton.com

Obituaries updated daily online
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Brian Metiva

Tina Hixenbaugh

Kimberly Dillon

Victoria Worrell

Russell Vasbinder

Ruth Cappo

Steven Karnowski

Patrick Bennett

Peggy Riddell

Victoria Worrell
Obituaries

Alissa Lynn Worthington
1965 — 2020
Alissa Lynn Worthington - age 54, of Holly, died Saturday, May 16, 2020. She was born in Flint on September 15, 1965 to Curtis and Carole (Kirk) Wicker. She was preceded in death by her parents; stepfather, Donald Lefanowicz; and step-sister, Kris Kilian. Surviving are her husband, Gary Hopson; son, Trenton Worthington; daughter, Taylor (Bob) Tushup; step-brother, (Debra) Kishpaugh, and Pamela Kay (Terry) Arnold; 17 grandchildren; 28 great-grandchildren; siblings, Dean Kishpaugh, Barb Howdyshell, and Lois Bennett; and many nieces, nephews, and friends. He was preceded in death by his wife of 67 years, Sarah A. Kishpaugh; son, Dennis Lee Kishpaugh; his parents; and many other family members. Ken enjoyed working in his yard and flower gardens with his wife Sarah Ann, and playing golf with family and friends. A Celebration of Life will take place at a later date. www.temrowskifamilyfuneralhome.com.

Mr. Kenneth J. Kishpaugh Jr.
1933 — 2020
Mr. Kenneth J. Kishpaugh Jr. - age 86, died peacefully Thursday, April 30, 2020 at Caretel Inns of Linden. He was born in Japer in 1933 to the late Kenneth and Hazel Kishpaugh. Surviving are his children, Kenneth Joseph (Debbie) Kishpaugh III, Jeffery (Sherri) Kishpaugh, Patrick Ryan (Debra) Kishpaugh, and Pamela Kay (Terry) Arnold; 17 grandchildren; 28 great-grandchildren; siblings, Dean Kishpaugh, Barb Howdyshell, and Lois Bennett; and many nieces, nephews, and friends. He was preceded in death by his wife of 67 years, Sarah A. Kishpaugh; son, Dennis Lee Kishpaugh; his parents; and many other family members. Ken enjoyed working in his yard and flower gardens with his wife Sarah Ann, and playing golf with family and friends. A Celebration of Life will take place at a later date. www.temrowskifamilyfuneralhome.com.

Murielle Georgina Marie Arrol
1925 — 2020
Murielle Georgina Marie Arrol - age 95, of Brighton, died Wednesday, May 20, 2020. Cremation has taken place and a memorial service will be held at a later date. Those desiring may make contributions to the Army Emergency Relief. Murielle was born January 29, 1925 in Saskatoon, Saskatchewan, Canada, the daughter of Lorenzo and Delina (Cantin) Paquin. She married Gordon Arrol July 17, 1948 in Detroit and he preceded her in death November 8, 2008. She had resided in Brighton since 2008 coming from Boynton, FL. Surviving are her children, Lawrence Arrol of Fenton, Lorraine (Jim) Bowers of Livonia, and Patricia (Dennis) Martin of Florida; grandchildren, Lawrence (Melissa) Arrol of Grand Blanc, Matthew (Brandy) Arrol of Germany, Tiffany (Andy) Morche of Livonia, and Tonya (Rich) Stankov of Milford; great-grandchildren, Brynna, Lauryn, Jackson, Sydney, Caden, Ethan, Logan, and Hunter; and several nieces and nephews. She was also preceded in death by her parents; daughter-in-law, Jacqueline Arrol; and nine siblings. Tributes may be shared at www.sharpfuneralhomes.com.

James H. Mason

LOOKING BACK at this week in HISTORY
Compiled by Vera Hogan

MAY 24
1935: The Cincinnati Reds beat the Philadelphia Phillies 2-1 in Major League Baseball’s first-ever night game, played under recently installed lights at Crosley Field in Cincinnati.

MAY 25
1979: American Airlines Flight 191, a Los Angeles-bound DC-10, takes off from Chicago-O’Hare International airport with 271 onboard. Moments later, the aircraft crashed about a half-mile from its takeoff point, killing all onboard and two others in a nearby trailer park. It was the worst domestic air crash in U.S. history.

MAY 26
1897: The first copies of the classic vampire novel Dracula, by Irish writer Bram Stoker, appear in London bookshops.

MAY 27
1943: A B-24 carrying U.S. airman and former Olympic runner Louis “Louie” Zamperini crashes into the Pacific Ocean. He floated on a raft in shark-infested waters for more than a month before being picked up by the Japanese.

MAY 28
1961: The London Observer publishes an article, “The Forgotten Prisoners,” on its front page, launching the Appeal for Amnesty 1961 — a campaign calling for the release of all people imprisoned around the world because of the peaceful expression of their beliefs.

MAY 29
1953: Edmund Hillary of New Zealand and Tenzing Norgay, a Sherpa of Nepal, become the first explorers to reach the summit of Mount Everest, which at 29,035 feet above sea level and the highest point on earth.

MAY 30
1868: The first major Memorial Day observance is held. Known to some as “Decoration Day,” mourners honored the Civil War dead by decorating their graves with flowers.

Source: history.com
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