



THE

# Cedar Street Times



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**MANISTIQUE'S HISTORY**  
CAPTURED IN  
LESS THAN 650 WORDS!

Feel free to peep this with your eye-holes!



he origins of Monistique date back to 1852, when the first white settlers (primarily fishermen, hunters, and trappers) gathered near the east side of the Monistique River. Throughout the next few paragraphs, we will take a gander at the key moments and all that has changed in Manistique's history over the last 150 years. For instance, now, white settlers, primarily fishermen, hunters, trappers, and some snowmobilers settle on the east and west sides of the river...

Charles T. Harvey, mastermind behind the Soo Canal, acquired large amounts of land in the Monistique area in 1860. Once in the area, Chucky didn't stop with just land ownership; he decided to work with Spinney and Boyd to get waterpower for their small lumber mill. In 1860, a dam was built on the Monistique River and the community was named Epsport after Chucky's wife.

By 1885, the boundaries of Schoolcraft County were redrawn and the township of Manistique was formed... (bringing about the greatest event in Manistique's history until the monumental construction of Lighthouse Clubhouse...) the o in Monistique was changed to an a... and thus... Manistique was born.

In 1872, the Chicago Lumber Company moved into Epsport and began development. After setting up shop, the Chi-Town L.C. bought a majority of the area's land and assets - they owned everything in town, including houses, roads, stores, flannel shirts, and much more. They basically owned everything from Mediterranean Avenue to Boardwalk.

Nearing the turn of the century, more development was occurring in the area. The Manistique Telephone Company was established, along with drugstores, banks, hotels, news papers, and other forms of business.

The late 1800s and early 1900s proved Manistique to be a booming lumber community. Lumberjacks were cutting down trees left and right, producing unreal amounts of timber. In order to get the timber from the forests to the sawmills, roads had to be created. Those roads were mapped out in the summer and iced down in the winter to move the lumber on parallel ruts that were carved into the ice roads and pulled by horse-drawn sleighs. Though horses were first used to move the logs to the sawmills, thanks to the Industrial Revolution, trains slowly took over that task.

The logging boom brought more industry to the area. In 1887, Abijah West established the Manistique Iron Company, soon followed by the construction of

the Weston Furnace Company in 1890. The Inland Lime and Stone Company and a shingle mill also set up shop shortly preceding the turn of the century. In 1928, Inland built a new plant and is still a dominant source of industry in Manistique today.

The Manistique Pulp and Paper Mill, which is still a driving force of Manistique's economy, was erected in 1916 but did not begin production until a few years later. In March 1920, a huge destructive flood swept through the area. Though the disaster devastated the town, it was only two months later that production finally began at the paper mill. Since then, ownership of the mill has changed hands three times.

Other manufacturing companies established shortly following the turn of the century included: the Goodwill Brothers Box Company in 1906, the Manistique Handle Company in 1912, and the Thomas Berry Chemical Company in 1916.

To recap: The o in Manistique changed to an a, a lumberjack meant more than a large breakfast, and industry in Manistique has always been dominated by a powerful man with a mustache and a flannel shirt.

### But Wait! There's More!

Okay, so we lied a little when we said we would cover Manistique's history in its entirety in less than 650 words... We left out all the juicy stuff! So here it is, for your enjoyment: More than just industry occurred in Manistique in the past 150 years... history happened - Not only in the form of historical landmarks, but also historical tragic events!

Artesian wells were originally the source of water supply for the town of Manistique. Finally, in 1922, the Manistique Water Tower and Pumping Station, complete with a 200,000 gallon tank, was erected. The water tower continued to supply water to the city until 1966.

After the Red Bridge was condemned in 1890, a new project was established to continue transportation over the Manistique River. In 1919, the siphon bridge was built - back in the day, the road was actually four feet below the water level, being partially supported by river itself.

Big Springs, 300 by 175 feet and 40 feet deep, is a pond fed by natural spring waters. People have enjoyed rafting across the pond and looking into the water for well over 100 years. The water never freezes over and it is so clear one can see all the way to the bottom of the pond - it is easy to enjoy the view of the bubbling springs and fish that inhabit the pond.

Now that we got the historical landmarks out of the way, prepare yourself for the fun stuff: DESTRUCTION! In 1893, a devastating fire ripped through Walnut Street and Cedar Street. The powerful fire spread through the downtown area fueled by wind and finally stopped once it reached a brick building.

In 1909 a car ferry capsized in Manistique Harbor due to improper loading procedures. Though it might not be known to everyone, there was a brewery in Manistique. They were

Now INTRODUCING  
THE  
*New Menu*  
FOR  
CEDAR STREET CAFE & COFFEE HOUSE  
AN EXCLUSIVE FOR THE SUMMER OF TWENTY-TEN  
LOOK FOR IT ON PAGES 2 AND 3!

known as the Willebrand Manistique Brewery, established in 1898, and they produced a beer called Golden Grain. The brewery was torched to the ground in 1909 by two arsonists.

On Palm Sunday of 1920, ice jams and serious backups on the Driggs River caused water to spew over the flume walls in Manistique. Once the ice broke up, nothing could stop the flood waters and logs floating in the river ultimately wreaking havoc on the entire town. Flood waters reached second stories homes; a minimum of 75 homes were damaged and numerous businesses and manufacturing properties were destroyed. It took over a week for the waters to subside.

And there you have it! Aren't you glad you kept reading? That's why we kept the good stuff for the end!

For more information regarding Manistique and its history, we suggest you go out and get yourself a copy of *Images of America - Manistique*; written by Manistique's very own M. Vencil LeDuc for the Schoolcraft County Historical Society! This dandy little book is where we got all our information to write this article! Plus, it's jam-packed with photographs from throughout the ages! Get your copy today!

A man went to his psychiatrist and said, "Every time I drink coffee, I get a stabbing pain in my right eye." The doctor said, "Well, sir, have you thought about taking the spoon out?"

What do you call a cow who's just given birth?  
De-calf-inated!



any have asked how we got the idea for our restaurant. Well it has been a long road for us. After many years of searching for just the right thing to do with my life I had found it. The big "C" pretty much changed my attitude towards everything and after 2 years of research and building hunting I got a cute little place in downtown Manistique. I named her "Bessie" and she is vintage 1890's. With the help of Marc, half the town and of course, the talented work of my best buddy Paul and his crews, we remodeled her and opened "Cedar Street Cafe & Coffee House". She was made to feel like every cafe, bistro, dive and cute little pub I had ever been in (and with my travels it has been many) to come up with the vibe... but Bessie spoke to us the most. With beautiful brick walls that were covered with plaster (against the brick), 5 coats of wallpaper, seven coats of paint and 3 really ugly layers of paneling (not to mention the gorgeous original tin ceiling covered by a dropped ceiling) she called out to us to make her beautiful again. We listened and what you see is the result. - Carla Chevront (Bessie's mom)

### Did you know...

- Coffee sacks are usually made of hemp and weigh approximately 132 pounds when they are full of green coffee beans. It takes over 600,000 beans to fill a coffee sack! That's a lotta beans!
- The average American adult consumes about 26.7 gallons, or over 400 cups of coffee annually. Whoa!
- Coffee lends its popularity to the fact that just about all flavors mix well with it. Don't believe us? Go ahead, test our theory!
- The first espresso machine was invented by a restaurant owner in Italy; he wanted to shorten the coffee break time of his employees. Evil... Yet genius!

Don't forget to try our coffee! We get it from:

the  
**MUSTARD SEED**

BREWED FRESH DAILY!

Have you tried our coffee? Isn't it divine? And even if you haven't... you've got to admit, it smells pretty darn fantastic doesn't it?! Well, good news to all you Cedar Street Cafe customers out there - we get our coffee beans from the Mustard Seed! We suggest you mosey on over there right after you finish your meal and ask for a pound of the Cuban roast today!

Did you know... Coffee, along with beer and peanut butter, is on the national list of the "ten most recognizable odors."



### Top 12 sure signs you drink too much coffee

- You have a picture of your coffee mug on your coffee mug.
- On a typical day, you can outlast the Energizer bunny.
- You haven't blinked since the last lunar eclipse.
- You sleep with your eyes open.
- When you open your cabinets, you can only find coffee mugs.
- You have to watch all your DVDs in fast-forward.
- The only time you're standing still is during an earthquake.
- You can take a picture of yourself from ten feet away without using the timer.
- Your favorite T-shirt says, "Decaffeinated coffee is the devil's blend."
- When you sneeze, you always seem to keep your eyes open.
- All your kids are named "Joe".
- Instant coffee takes too long.

A man walks into a coffee shop and asks the barista, "How much is the coffee?" The barista says, "a cup of coffee is three dollars, sir." In return, the man replies, "How much is a refill?" "Free," the barista responds. The man thinks for a second, then says, "well, in that case, I'll take a refill!"



Good news for all you Cedar Street Cafe fans out there - we've got a Facebook page! Become a fan today! You can keep up with our daily business; peep some pictures, find out our daily specials, be informed about our special events, and much, much more! So feel free to log on and join today (we've even made it easy for you - use our free wi-fi connection right now!)



In the mood for something spicy? Every Wednesday is Mexican Night! Come check it out! For more details, flip to pages 2 and 3 and take a gander at what we have to offer!

THE  
**Cedar Street Times**

CEDAR STREET CAFE & COFFEE HOUSE  
220 SOUTH CEDAR STREET MANISTIQUE, MI 49854

PLEASE SEND WITH CARE TO:

place stamp here

# Breakfast



Breakfast served until 11:30a daily.

## Egg-celent Selections

*each of the following comes with toast or a croissant*

### All-American Breakfast

Just what everyone orders! 2 eggs any style.  
Or Marc's favorite... add some hashbrowns.

### Cedar Street Breakfast

For those with a bigger appetite... this one comes with 3 eggs, hash browns, & your choice of meat.

### Steak & Eggs

A 6 oz filet served with 2 eggs however you want them & partnered with hashbrowns or American fries.

## Omelet-chya Eat Something Tasty

*each omelet is made with 3 eggs & served with toast*

### Gwen's Swiss Omelet

We take 3 eggs & add our smoke cured ham, onions, Swiss cheese, sour cream, & hash browns to create the perfect omelet.

### Ham & Cheese Omelet

Smoke cured ham & cheese served with your choice of hash browns or American fries.

### Farmer Omelet

Fresh from the fields, this one's filled with smoke cured ham, cheese, hashbrowns, green pepper, & onions.

### Garbage Omelet

This bad-lad's stuffed with smoke cured ham, bacon, sausage, onions, mushrooms, tomato, green peppers, hash browns & topped off with American cheese.

### Greek Omelet

Here's a twist! Gyro meat, onions, feta, tomatoes, tzatziki sauce & choice of hash browns or American fries.

### Vegetarian Omelet

Provolone & feta cheese, tomatoes, onions, mushrooms & green peppers with tzatziki sauce on the side... topped off with choice of hash browns or American fries.

## Good-Morning Goodies

### Piggy Back Benedict

Biscuits, your choice of meat, 2 eggs topped by our tasty country gravy.

### Decadent French Toast

3 slices of cinnamon toast dipped in a creamy egg batter & served with homemade jam, honey, or syrup.  
Try it with our fabulous vanilla bean sauce!  
How about this twist... Top it with some heavenly homemade caramel, pecans, & whipped cream!

### Kentucky Hot Brown

A slice of French toast topped with grilled tomato, three strips of bacon & smothered in cheese sauce.

### Carla's Ham & Cheese Croissant

Our delicious smoke cured ham & provolone cheese on a flaky croissant.

Mix it up... add an egg!

### Larry's Breakfast Burrito

2 scrambled eggs, ham, hash browns, & cheddar cheese all wrapped in a tortilla shell & grilled to perfection on our Panini press.

### Biscuits & Gravy

A Southern favorite! Fresh baked biscuits smothered in our tasty gravy.

Single	Half-Order	Full-Order
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## Great Stacks of Goodness

### Fresh Pancakes

Single	Short Stack	Full Stack
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### Blueberry or Chocolate Chip Pancakes

Single	Short Stack	Full Stack
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### Silver Dollar Pancakes

These guys are just a bit smaller... for a lighter appetite!

Single	Short Stack	Full Stack
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### Blueberry or Chocolate Silver Dollar Pancakes

Single	Short Stack	Full Stack
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## Extra - Extras!

### Side of Ham, Bacon or Sausage

1 Egg

Croissant

Single slice of French toast

Hash browns

Biscuit

Toast	Single Slice	Two Slices
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Gravy

# DAILY GRUB SELECTIONS

CEDAR STREET CAFÉ & COFFEE HOUSE

Don't forget to ask your server about our daily specials & soup of the day... sometimes we get a little wacky & have two!  
*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## Kids & Seniors

### Combos, Combos, Combos

Take your choice of two of the following:  
half a (Panini, French Dip, BLT, or Philly Beef), a cup of soup or a side salad to make a great light meal!

### Grilled Cheese Sandwich

A classic favorite; you can never go wrong with this tasty treat! We throw in some kettle cooked chips & a pickle to complete the meal!

### PB & J

Try it grilled for a bit of a twist; this one's polished off with chips & a pickle, too!

### Chicken Fingers

Two white meat chicken fingers served with chips, pickle & choice of dipping sauce.

Substitute the chips for French fries!

### Side Salad

A bed of crisp greens, tomato, carrots & topped with homemade croutons.

## Starters & Appetizers

### Flat Bread Crisp Basket

Crispy flat bread (choice of regular or tomato basil), deep fried & served with our homemade marinara sauce! Yum!

### Lil' Kim's Bruscetta

Toasted French baguette smothered with grilled diced tomatoes, onions & Parmesan cheese & topped with German vinegarett.

### Pizza Bread

Topped with diced tomatoes, marinara & covered with provolone!

### Chicken Finger Basket

Three generously sized white meat fingers, deep fried & served with our signature fresh cut fries & choice of dipping sauce.

### Deep Fried Green Beans, Mushrooms or Cauliflower

Your choice & we'll pair it with of our homemade ranch dressing!

### Chicken Taquitos

Deep fried twists filled with chicken, cheese & Mexican spices served with our special creamy salsa.

### Hummus Plate

A cup of homemade hummus served with a variety of delicious fresh veggies & choice of regular or tomato basil pita bread.

### Basket of Fresh Hand-Cut French Fries

## The Lunch - Time Headliners!

*All sandwiches come with kettle chips & a pickle. Add cheese for 0.5 or bacon for 1.0! Sub. fries for the chips for just 1.0!*



## Sandwich Features

### Ashley's Cuban Panini

Ham, turkey, provolone cheese & pickle slices are topped with our house garlic cheese spread on sourdough bread - crispy grilled goodness!

### Vegetarian Panini

Grilled tomato, onions, peppers, mushrooms, green olives, Swiss & feta cheese served on sourdough bread.

### Malauri's Greek Panini

Stacked with slow roasted beef & topped it with feta cheese, red onions, Kalamata olives & our house garlic cheese spread ... all served up on sourdough bread.

### Chicken Croissant Sandwich

Grilled chicken breast, lettuce & tomato all resting on a freshly baked croissant!

### French Dip Sandwich

Slow roasted beef, sliced thin, & served with Swiss cheese, grilled onions & a cup of aus jus. 'Aus'-mazing!

### Philly Beef Sandwich

A bit of a twist from the typical, this sandwich has slow roasted beef, sliced thin, & covered with Swiss cheese, mushrooms, grilled onions & green peppers.

### BLT Sandwich

Crispy bacon, lettuce, tomato & mayo perfectly portioned on Texas toast.

### Club Sandwich

Stacked turkey, crispy bacon, lettuce, tomato & mayo served just right on Texas toast. Talk about tasty!

### Apple Gobbler Sandwich

How about trying something unique? We've taken turkey, bacon, fresh apple slices, mayo & cheddar cheese all served on 9-grain bread... It's just like left-over Thanksgiving dinner... only better!

## Wraps 'n Such!

### Cedar Street Char Burger

Beefy! Try this half-pound of tasty Angus char-grilled to your liking, served on a corn meal topped bun with lettuce & tomato!

### Low Carb Char Burger

All the flavor & fewer carbs! Same tasty half-pound of Angus char-grilled burger to your liking... we wrap it up neatly in lettuce & served with a side of real mayo.

### Vegetarian Wrap

A tasty flour tortilla filled with lettuce, tomato, mushrooms, green peppers, onions, shredded Swiss cheese & our homemade ranch dressing, perfectly grilled for that extra touch of goodness!

### Chicken Club Wrap

A tortilla stuffed with seasoned grilled chicken, lettuce, tomato, bacon, Swiss cheese & homemade ranch dressing - grilled just right!

### DJ's Philly Wrap

A fresh flour tortilla filled with grilled roast beef, red onions, green peppers, mushrooms, lettuce & shredded Swiss cheese.

### Andrew's Barbeque Chicken Wrap

This wrap is filled with seasoned grilled chicken, lettuce, tomato, pickles, shredded Swiss cheese & homemade barbeque sauce!

### Greek Chicken Wrap

Seasoned grilled chicken, garlic dressing, feta cheese, lettuce, tomatoes, red onion, all wrapped up in a flour torilla!

### Chicken Quesadillas

Two tasty tortillas held together by seasoned grilled chicken, onions, a blend of cheddar & jack cheese, served with salsa & sour cream.

### Pita Sandwich

Start with a choice of a regular or tomato basil pita folded in half & filled with tomatoes, red onion, fresh hummus & your choice of ham, turkey, or beef! Yum!

### Jumpin' Joe's Gyro

Choose from a regular or tomato basil pita... then we fold it in half & fill it with gyro meat, tomato, red onion, & tzatziki sauce!



## Soups & Salads

### Chef Salad

Crisp greens, ham, turkey, boiled egg, tomato, carrots, shredded Swiss cheese & homemade croutons.

Mix it up - substitute the ham & turkey for grilled chicken!

### Sammy's Greek Salad

Greens, feta cheese, Kalamata olives, tomatoes, cucumbers, capers, red onion, homemade croutons & our special Greek dressing.

Need that extra protein? Add freshly grilled chicken breast!

### Cobb Salad

A luscious bed of crisp greens, topped with rows blue cheese, tomatoes, cucumbers, grilled chicken, boiled egg & bacon!

### Granny's Apple Chicken Salad

Crisp greens, blue cheese, pecans, tomatoes, red onions, grilled chicken, & freshly sliced Granny Smith apples!

### Homemade Soups

Choose from our House (Tortilla Soup) or "Soup of the Day!"

Want just a taste? Get a Cup!

Huge fan of our soups? Get yourself a bowl, you deserve it!

# DINNER, DRINKS & DESSERT

ALWAYS SOMETHING NEW AT CEDAR STREET!



## Mexican Fiesta

Every evening Wednesday 3p - 7p!

### Coffees



**Fresh Brewed...  
All Day, Every Day!**  
small large

- Regular Drip
- Unleaded Drip
- Americano
- Americano Misto
- Brève
- Café Au Lait
- Café Con Leche
- Caffè Con Panna
- Caffè Freddo
- Caffè Latte
- Cappuccino
- Caramel Macchiato
- Espresso
- Frappe
- Half-Caf
- Macchiatto
- Mocha
- Mochaccino
- Red Eye
- Regular Flavor Shot
- Sugar-Free Flavor Shot

#### Odd 'n Ends

- Make it a skinny by asking for skim milk.
- All drinks can be made with soy milk.
- All drinks are available unleaded (that means we can make it with decaffeinated espresso beans!)
- All lattes, mochas, cappuccinos, espressos, & other coffee drinks can be served over ice for a cool & refreshing twist!
- Bring in your own travel mug & get a great discount on all our drink selections!
- Free refills are available in-house on Regular & Unleaded Drip only.



### Drinks

**Bubbly & Iced Tea**  
small large

- Fountain Soda
- Arnold Palmer
- Half sparkling lemonade & half Lipton iced tea
- Flavored Lipton Iced Teas
- Ask your server about our seasonal flavors

#### Specialties - Hot & Cold

- Hot Chocolate
- Hot Tea
- Italian Soda
- A combination of delicious fruit flavors, sparkling water & a hint of cream. Yum!

#### Juices & Milk

- Orange Juice
- Apple Juice
- Grapefruit Juice
- Tomato Juice
- Milk

#### Odd 'n Ends

- Small drink prices for Fountain Soda, Regular Iced Tea, Arnold Palmer, & Flavored Lipton Iced Teas, & Hot Tea are *not* available in-house.
- Free refills are available for the following in-house drinks: Fountain Soda, Regular Iced Tea, & Arnold Palmer.

### Dinner Features



*Dinners are available M, T, Th & F 4p - 7p  
all meals include bread & butter & choice of:  
a cup of soup, side salad, or coleslaw.*

#### Pasta Entres

- Fettuccini Alfredo**  
Delicious fettuccini tossed in our own homemade alfredo sauce.
- Chicken Fettuccini Alfredo**  
A classic favorite! Our homemade fettuccini alfredo topped by a luscious grilled chicken breast.
- Vegetable Fettuccini Alfredo**  
Fettuccini alfredo tossed with a mix of vegetables for those with the vegetarian palate.
- Pasta Bolognaise**  
Freshly prepared fettuccini noodles smothered by our own homemade Bolognaise sauce. Fabulous!
- Pasta Marinara**  
Another great vegetarian alternative! Delicious fettuccini tossed in our own homemade marinara sauce.
- Pasta with Pesto Sauce**  
Pasta with a twist! Freshly prepared fettuccini noodles doused by our homemade pesto sauce!
- Pan-Seared Scallops**  
This dish is served on a bed of fettuccini noodles.

#### From Land & Sea

*the following selections are served with choice of  
fresh-cut fries or a baked potato*

- Beef Tenderloin**  
A hand-cut 6 oz filet of beef, cooked to your liking!
- Chicken Cordon Bleu**  
Grilled chicken breast covered in ham & Swiss cheese.
- Shrimp Scampi**  
This tasty dish is served with the traditional selection of fresh-cut fries or a baked potato... if you want to get a little wild, why not substitute the potatoes for a bed of fettuccini noodles?!
- the following can be prepared either deep-fried, pan seared, or broiled*
- Tilapia**
- Whitefish**
- Perch Dinner**
- Cod Dinner**
- Haddock**

### Sundaes & Sweets



- Sticky Buns**  
Delightfully sweet & gooey, our sticky buns are covered with our homemade caramel & pecans.
- Cinnamon Rolls**  
Warm & full of cinnamon, topped with cream cheese frosting!
- Brownies**
- Bread Pudding**
- Rice Pudding**
- Root Beer Float**
- Simple Scoop**  
Something a little light to hit the spot - why not invest in a single scoop of our delicious vanilla ice cream?
- Standard Sundae**  
Choose your topping! We start a huge scoop of vanilla ice cream... then you choose from one of our homemade syrups, caramel, or chocolate syrup, then we finish it off with whipped cream! Yummy!
- Espresso Sundae**  
Vanilla ice cream sprinkled with chocolate chips, a shot of flavor, a shot of espresso, & topped off with whipped cream!
- Almond Mocha Espresso Sundae**  
Vanilla ice cream topped with almonds, chocolate chips, a shot of espresso, chocolate syrup, whipped cream, & a bit of cocoa!
- Turtle Sundae**  
Vanilla ice cream topped with caramel & chocolate syrup, sprinkled with pecans & topped with whipped cream. Oh yeah!

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

#### Get the Fiesta Started!

- start the night off right with one of our tasty appetizers!*
- Virgin Margarita**  
All the flavor & none of the booze! A perfect frozen treat for any age!
- Basket of Chips**  
Start off with our freshly made chips are served with nacho cheese & salsa.
- Need some extra flavor? Why not add freshly prepared Tomatillo Salsa Verde, or Pico de Gallo.
- Chips and Guacamole**  
Homemade guacamole served with our fresh-out-of-the-fryer tortilla chips!
- Chicken Tacitos**  
Deep fried twists filled with chicken, cheese & Mexican spices served with our special creamy salsa!
- Deep Fried Green Beans, Mushrooms or Cauliflower**  
Your choice & we'll throw in some of our homemade ranch dressing!

#### Main Courses

*every selection is served with salsa & sour cream*

- Taco Salad**  
Seasoned beef, tomato, onion, cheese & black olives served on a bed of lettuce in a freshly-made deep fried shell.
- Nachos Grande**  
Fresh-from-the-fryer tortilla chips covered with seasoned beef or chicken, cheese, lettuce, tomato, onion, green pepper & black olives.
- Tasty Taco**  
Seasoned beef or chicken topped with lettuce, cheese & tomato. Comes in your choice of a soft or hard shell. Decisions, decisions..
- Chalupa**  
Deep fried & open faced corn shell topped with refried beans, taco meat, lettuce, tomato & cheese.
- Wet Burrito**  
Start with seasoned beef or chicken wrapped in a flour tortilla... then we slap on some refried beans & smother this delight with enchilada sauce, onions, cheese, lettuce, black olives & tomatoes.
- Heather's Chimichanga**  
Seasoned beef or chicken, rolled in a flour tortilla with refried beans & cheese, deep fried then topped with enchilada sauce, black olives, more cheese & onions.
- Sue's Excellent Enchiladas**  
Seasoned beef or chicken & cheese wrapped in corn tortillas dipped in enchilada sauce, smothered with refried beans, onions, lettuce, tomato, cheese & black olives.
- Taco Crunch Wrap**  
Grilled 12" flour tortilla wrapped around a corn shell packed with seasoned beef or chicken, cheese, lettuce, tomato & sour cream, & grilled to perfection!
- Chicken Quesadillas**  
Two tasty tortillas held together by seasoned grilled chicken, onions, a blend of cheddar & jack cheese.

#### Sides & Extras

- Nacho Cheese Sauce
- Side of Sour Cream
- Side of Salsa
- Homemade Guacamole      small      large
- Tomatillo Salsa Verde      small      large
- Pico de Gallo Salsa      small      large

#### Don't Forget Dessert!

- Fried Ice Cream
- Cinnamon Crisps





**More fun facts about coffee!**

- In the United States, roughly 30% of all coffee drinkers add some sort of sweetener to their coffee.
- Coffee is the second most traded commodity in the world, only second to oil.
- A coffee tree typically lives anywhere from 60 to 70 years! Holy wha!
- For the best quality, coffee should not be left in an open container for more than a half hour. However, if coffee is held in a closed container, it stays fresh for over 2 hours... Good thing we don't use open air containers like those other guys; that's why our coffee's always fresh!
- Coffee is a great way to help regulate your body... if you know what we mean!
- A single coffee tree only yields around one pound of beans annually.
- It takes approximately 40 coffee beans to produce one shot of espresso. No wonder it's so potent... and delicious! Caffeine can increase the effectiveness of some painkillers, like aspirin.
- Regular black coffee contains no calories; put down that sugar and drink it straight if you're trying to watch your figure!
- The only U.S. state that grows coffee is Hawaii (unless you count Puerto Rico... then it's two... though Puerto Rico isn't technically a state, rather it's a territory of the U.S., but we digress...).

# DRINKTIONARY

<p><i>Americano</i></p> <p><i>Americano Misto</i></p> <p><i>Barista</i></p> <p><i>Brève</i></p> <p><i>Café Au Lait</i></p> <p><i>Café Con Leche</i></p> <p><i>Caffè Con Panna</i></p> <p><i>Caffè Freddo</i></p> <p><i>Caffè Latte</i></p> <p><i>Cappuccino</i></p> <p><i>Crema</i></p> <p><i>Demitasse</i></p> <p><i>Doppio/Double</i></p> <p><i>Drip</i></p> <p><i>Dry</i></p> <p><i>Espresso</i></p> <p><i>Foamless</i></p> <p><i>Frappe</i></p> <p><i>Half-Caf</i></p> <p><i>Italian Soda</i></p> <p><i>Macchiato</i></p> <p><i>Mocha</i></p> <p><i>Mochaccino</i></p> <p><i>Red Eye</i></p> <p><i>Shot/Single</i></p> <p><i>Skinny</i></p> <p><i>Soy</i></p> <p><i>Triple</i></p> <p><i>Unleaded</i></p>	<p>A delightful espresso coffee drink diluted with hot water to make the flavor a bit less intense. It has similar strength but different flavor than drip coffee.</p> <p>Our traditional Americano topped off with steamed milk.</p> <p>A skilled espresso bartender.</p> <p>A tasty espresso shot mixed with our delightful Mini-Moos!</p> <p>This tasty drink is a latte made with strong drip opposed to espresso. Similar to a Café Au Lait but with a higher milk to coffee ratio.</p> <p>A bold cup of espresso topped with whipped cream.</p> <p>The summery version of a fully-loaded espresso; Caffè Freddo is a chilled espresso, served over ice per request.</p> <p>A blend of espresso, steamed milk, and topped with a hint of foam.</p> <p>A harmonious balance of espresso, steamed milk, and foam.</p> <p>The tan-colored foam that forms on top of an espresso shot, as a result of the brewing process.</p> <p>The petite cup in which straight espresso is served.</p> <p>An espresso made from a double shot.</p> <p>A fancy way to ask for a regular cup of coffee.</p> <p>An espresso or coffee drink consisting of no steamed milk - only foam.</p> <p>A concentrated coffee beverage brewed by forcing very hot water under high pressure through coffee that has been ground to an extremely fine consistency.</p> <p>A coffee drink blended with only steamed milk and no foam.</p> <p>A frothy, blended coffee drink made from espresso, milk, and sugar. Mix it up by adding a tasty shot of flavored syrup!</p> <p>A 50/50 mix of decaffeinated and regular coffee.</p> <p>A classic Italian carbonated drink made with sparkling water/club soda, cream, and flavored syrup.</p> <p>An espresso "marked" on top with a teaspoon or two of foamed milk.</p> <p>A café latte blended and steamed with chocolate!</p> <p>Same as a mocha, only cappuccino style... a bit more harmonious!</p> <p>Coffee served with a shot of espresso to give it that extra kick!</p> <p>An espresso made from a single shot, approximately 3/4 to 1 ounce. Skip a couple grams of fat; a fun way to ask for skim milk in a specialty coffee drink.</p> <p>Soy milk can replace regular milk in any specialty drink.</p> <p>An espresso made with 3 shots! Oh boy!</p> <p>All the flavor but none of the punch; an espresso drink can be ordered with decaffeinated beans!</p>
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## Spot the Difference!



Can you spot the 10 things that are different in the two images above? Seems easy enough... or is it? And while we're looking at the image... doesn't it make you hungry? Man that pie looks good! Be sure to check out our dessert menu on the inside of this newspaper! Life's too short... start with dessert! Yum!

Did you know that up until about one hundred years ago, salt was as valuable as crude oil is today! No kidding... wars were even fought over it. We do need salt in our diets to function... just try not to over do it and stay away from the processed stuff!



1. Want to head out and hit the links? Two great spots for this relaxing sports action are Indian Lake Golf Course (head north on M94 and turn left on Dawson Road) or Stoney Point Golf Course (located just west of town on US2). Enjoy the great outdoors and get some exercise while you're at it!
2. Need a place to entertain the kids for awhile? Why not bring them to Lighthouse Clubhouse where they can burn off some of that energy! It's easy to find; it's on the corner of Elk Street and North Maple Street, located at Manistique's Central Park!
3. Can't stand the heat? Why not head over to Roger's Park and cool off by taking a dip in Lake Michigan, located just west of Manistique on US2.
4. Get your racket out and knock some balls around on the tennis courts at Manistique's Central Park!
5. Thinkin' about roughin' it for awhile? Why not do some camping with the family; there are numerous campgrounds in the area for your enjoyment!
6. Have you heard that Seul Choix Point Lighthouse (just east of Manistique) is haunted? No, seriously! They even showed it on that TV show, *Scariest Places on Earth* back in the day! We suggest you check it out... if you don't get spooked, at least you'll learn a little history about the area!

7. If you want to experience something really amazing, may we suggest you take a little trip out to Big Springs Kitchi-tiki-pi. Did you know that the Indian name for the sand at the bottom of the pond meant "Juggler's Sand"? Go there... you'll see why! (Take 442 (continue west on Deer Street through the blinking yellow light) to Co Rd 455).
8. Want to take in a great view of the Manistique Light and Michigan Lake's shoreline? Mosey on over to the Boardwalk; just cross US2 to the Manistique Marina and you can't miss it!
9. Aww rats, is it raining? No worries! There's things to do indoors, too! Why not take the family to Cinema One and check out the latest in cinematic adventures?!
10. The Sesquicentennial event coordinators have established an Art Tour in Manistique! If you're in the mood for a little culture, why not head out on this quick little tour? Ask your server for a map of the hot-spots, or print up your own copy today at: [manistique150.com/art](http://manistique150.com/art)
11. All you adults out there want to have an afternoon out? Check out the Wine and Antique Tour we have set up for you! Print your copy of all the hot spots at: [manistique150.com/wine](http://manistique150.com/wine)
12. Need a souvenir, perhaps a new knick-knack, maybe a T-Shirt? Check out our local shops!

13. Want to entertain your ear-holes with some beautiful beats? Check out one of the bands at the Bandshell or the Mackinaw Trail Winery, happening all summer long! You can find information on the MTW performances at: [mackinawtrailwinery.com/tastingroommanistique.asp](http://mackinawtrailwinery.com/tastingroommanistique.asp)
14. Nature your style? We suggest you head out to the Rainey Wildlife Area (take M94 to Dawson Road) and take in this breathtaking landscape.
15. More of a history buff? Why not take a gander at the water tower, the siphon bridge, and meander through the Imogen Herbert Historical Museum, located right in the heart of Manistique!



We are proud to serve:  
**Pepsi-Cola**

**Catering Available**

Do you love our food? Did you know, that here at Cedar Street Cafe, we also have catering available to the public? That's right! Talk to your server, or Carla herself to discuss options, and make any occasion a special occasion with grub from Cedar Street Cafe!

**Gift Certificates Available**

Having trouble picking out that perfect gift for your best friend's birthday? Really not in the mood for re-gifting... again? Need to get someone a pick-me-up just because he or she is having a crappy day? Why not try giving them a gift certificate for Cedar Street Cafe! Our gift certificates are available in any amount; be sure to ask your server for one today!

**Carry-Out Available**

Guts rumblin'? Hungry for a quick, hearty, healthy lunch, but no time to prepare it? Want to take some of our delightful food home with you? Well, you're in luck! Any of our food (or drinks!) are available for take-out! Call us up any time during business hours and make your order. (Just a reminder, our phone number is 906.341.2469!) What's that? You need a take-out menu? Well that's easy, just grab a copy of the Cedar Street Times... better yet, just take this one home with you! Got a friend who digs our food? Bring them a copy, too!

The GFWC Manistique Women's Club would like to construct a fountain in Triangle Park. The vision is a lovely space featuring a beautiful water fountain. This inspirational place would also be a hub for many festivities held in Manistique each year. If you would like to honor a loved one or just support this Memorial Fountain, please purchase a memorial brick that will be placed in the walkway around the fountain. With your support, this vision can become a reality! If you're interested in donating, log onto: [manistique150.com/merch](http://manistique150.com/merch) and click on the link under the "Help Build History" header and print up an order form! Cedar Street Cafe also has forms available to fill out!

# 150<sup>th</sup> manistique

The summer of 2010 is the summer for celebration! That's right, this summer is Manistique's 150th birthday! Holy cow she's old! The Sesquicentennial events and information for the town can be found at: [www.manistique150.com](http://www.manistique150.com) Be sure to check out the website for information about the town, things to do, and pictures from the past! If you want to be even more involved, become a fan of our **Facebook page!** Be sure to search for Manistique Sesquicentennial. Once you're a fan, you can add your own photos from the events, make comments or suggestions, or share fun facts you may know about the town! And while we're on the topic of the Sesquicentennial, be sure to take a lookie at the **T-Shirts** we have for sale! They were inspired by images from the past. Get yours today and take home a piece of our history!

**Manistique Sudoku**

Use the letters in Manistique (use the 'i' only once) to fill in this puzzle. Each horizontal and vertical line should contain one of each letter, as should each square.

								A
	E	Q	N	T				U
U		A	Q					N
I	U							
N				M				S
							E	U
	T				U	M		Q
	M			N	Q	E	I	
E								

For the answers to the puzzles in this edition of The Cedar Street Times, go online and head on over to our Facebook page!