

The Daily Bull



Invincible's Guide to the Keweenaw, Pt. 5

by Nathan "Invincible" Miller ~ Daily Bull Immortal

Even though the weather has turned from dry and leafy to wet and dreary nearly overnight, that doesn't mean that there aren't cool spots to go out and take in the Keweenaw's beauty. It's just a different type of beauty to behold... one that focuses more on death and decay than organic liveliness. With so many mining ruins lying around, perhaps the best way to spend a drab afternoon is to look at gray concrete monoliths.

We've all been to the dredger a million times, so here's a few ruins off the beaten track that I'd reckon most folks don't usually get to. We no longer have grand abandoned buildings like Detroit, but hey, these will have to do.

Centennial #3

One of the last remaining shaft houses left from the copper era, the Centennial #3 is also in the worst shape. In fact, it may have even been blown over! I haven't been near it since last fall and in the condition it was in then, I wouldn't be surprised if it collapsed into a heap of historical rubble.

The shaft house is relatively short and made primarily of wood, which is part of why it was so at-risk of demolition. Last I was there, it was tipping precariously in all directions (literally), and one good gust of wind or an idiot arsonist could take 'er down. With last year's heavy winter adding to the pain, it's only a matter of time before this relic goes the way of so many like it.

To get to the Centennial #3 shaft house, head past Calumet on US-41. Just before you get to Kearsarge, turn left on Amygdaloid Street. Follow this a short ways around a sharp left bend. Just before it bends right again is where the hallowed remains lay. If you're lucky it'll still be there. If not... well, at least go and look at the Centennial #6 shaft nearby. They're both on private property, so don't try and climb up either.

Stella Cheese Factory & Baltic Mine

Did you know that the Keweenaw had a cheese factory? It's true! We also

see Pam from HR on back

It was, he thought, the difference between being dragged into the arena to face a battle to the death and walking into the arena with your head held high. Some people, perhaps, would say that there was little to choose between the two ways, but Dumbledore knew — and so do I, thought Harry, with a rush of fierce pride, and so did my parents — that there was all the difference in the world.

-J. K. Rowling

You will always remember something incredibly important that you did not do right before you fall asleep.

The Daily Bull is probably not suitable for those under age 18 and should not be taken seriously...like bizarre food!

Thursday, 24 October 2013

Slightly Edible Delicacies

by Kara Bakowski ~ Not Pregnant

We all have that weird food that we ate when growing up, that food that made people go "ewwwwww" when you try and explain it to them. Whether it's peanut butter and ice cream (I still don't get that one) or sriracha on satines, you're gonna love the hell out of it no matter what people say. Here are the positive results of some of my weird experimentations in the kitchen:

Peanut butter and pickle sandwiches: Let me preface this with by saying, I'm not pregnant. Because apparently this is something that pregnant women eat - I discovered it on my own, when I was nine years old. Coat two pieces of bread with peanut butter, and put sweet/sandwich pickles between them. It's an amazing combination of crunchy and sweet, and it's less dry than a normal peanut butter sandwich!

Peanut butter and blueberry sandwiches: Also something that I discovered when I was nine (I was a weird kid, okay?). Pretty much the same thing as peanut butter and pickles, but with a different kind of sweetness. Con: blueberries are expensive, man.

Chocolate-filled pierogi: So pierogi are delicious, and we all know it's because the dough is a work of art. Chocolate-filled pierogi are oddly amazing. If you make your own pierogi (I highly recommend it, it's fun to watch them rise to the top of the pot), fill a few with chocolate chips, and be sure to seal it well. Fry in butter and give it a try. There's absolutely nothing healthy about this, but that pretty much guarantees that it's delicious.

Tortilla chips and jalapeno ranch: This is a snack that was recently inspired by a group member who snacked on tortilla chips and pizza sauce during a late night in the lab. We all know that the jalapeno ranch from the cafe is more addicting than illicit drugs. Dipping tortilla chips in gives you a hot and crunchy and salty delight, and surprisingly this isn't a texture that's easy to achieve otherwise.

Jell-o with pomegranate seeds: While Jell-o is delicious on its own, it's even better when you add things to it. Yay texture! Adding vegetables is just kinda weird, so fruit is usually a good option. But fruit gets mushy. Pomegranate seeds do not. The downside is that all of the seeds usually sink to the bottom of the bowl, so it gets super concentrated if you're not careful. ☺



FRI, OCT 18 DEDE ALDERMAN, STEVE JONES & GARDEN CITY HOT CLUB!!

The Ultimate Gypsy Jazz Combination! Steve Jones & the Garden City Hot Club, along with the amazing vibraphone stylings of Earthwork Music artist Dede Alderman!!

SAT, OCT 19 ENGINEERS W/O BORDERS BENEFIT SHOW

Fauxgrass U.P. CD Release! Orpheum Bluegrass Favorites FAUXGRASS will be back for their New CD Release Party!!

WED, NOV 6 BREATHE OWL BREATHE NEW CD RELEASE SHOW!!

The Ultimate Folk Music Band, Breathe Owl Breathe is back in the Copper Country for an incredible show, brought to you by Polish Fire! With Special Guests Gratiot Lake Road!

FRI, NOV 15 STEVE JONES & THE GARDEN CITY HOT CLUB!!

Gypsy Jazz with Copper Country Favorites Steve Jones & the Garden City Hot Club. With Special Guests appearances from MTU Swing Band Djangology!

FRI, NOV 16 DJANGOLOGY SWING BAND

Djangology is a tribute to the toe-tapping, light hearted, improv-heavy, hot club swing style of Django Reinhardt. With Special Guest Appearance by Steve Jones!!

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from Pam from HR on front

had a dynamite plant, massive dairy co-operative, and many other specialized industries that served the area's burgeoning population and businesses for generations. Almost all of them are now closed or swept off the map, but a few remains are still evident if you know where to look.

Just outside of South Range lay the remains of the Stella Cheese Factory, a decaying complex of buildings and remains that - you guessed it - made delicious cheese for the region's delis. There is no cheese left, but some of the cheese making equipment is still around if you know what to look for. There's also a load of other goodies around to find, including a buried classic car.

Also nearby are the remains of the Baltic Mine and its waste rock piles. You can still find small pieces of copper if you have a keen eye or metal detector. Like many of the old mines in the area, this one has been swallowed up by the surrounding forest and has many hidden pieces to explore. To get to both the Stella Cheese Factory and Baltic Mine, head to South Range on M-26 and take a left onto Stanton Ave. After a little bit, you'll turn right onto 12th St (Onkalos Corner Road) and head south out of the sleepy suburb of Baltic. Find a place to park off the road near where the road makes a bend to the left. The ruins and rock piles will be to the west along some ATV trails. ☺

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