FRIENDLY NEWS FOR FRIENDLY PEOPLE

Augusta Country

January 1997
Vol. 4, Issue 1

P.O. Box 51

Middlebrook, Va. 24459

Don't forget to renew
Page 2

Everything but the squeal...

Hog butchering traditional Shenandoah Valley event

By NANCY SORRELLS

"Everything but the squeal" is how traditional Shenandoah Valley farmers described what was used from a butchered hog.

For farm families even a generation ago, pork was the meat of choice and from the tip of the tail to the end of the snout, every part of the hog was used.

The bristles were used for daubing or to make brushes, the lard was an all-purpose ingredient in cooking, feet were pickled, intestines were used as sausage casing, skins were deep fried for a special treat, and the kids would blow the bladder up like a balloon and play ball with it.

Pork, along with corn, was so important to the diet of Southerners in the 19th century that a book describing the history of the southern diet was given the alliterative title, "Hogmeat and Hoecake."

There are a number of reasons why the pig became so intertwined with the farmer's barnyard and the farmwife's dinner table. First and foremost is the fact that pigs can be fattened on almost anything and progress very rapidly from birth to the butchering block. In fact, a pig can produce multiple-pig litters every 114 days. Cattle, on the other hand, have offspring, usually one at a time, once a year, and calves take much longer to reach butchering size.

For Valley farmers, the crisp days of fall and cool days in the winter meant butchering time, and usually a large number of hogs were butchered at once. Waiting until the cool season meant that meat could be processed and set to cure before it began to spoil in the heat. Keeping livestock through the winter was not cost effective either, making it even more desirable to butcher in the late fall and early winter.

Rockingham County farmer Edmund J. Rosenberger described his hog farming practices in an 1850 letter to an agricultural magazine. He wrote that his "sure-fire" way of fattening pigs was to take pigs born in December and run them with the sow for two months, then pen them and feed them on corn and milk from the dairy. Once clover began blossoming, he recommended feeding the pigs clover three times a day until the harvest and then he turned them out into the stubble. Around the first of September, the pigs were moved to a field and fed a small quantity of green corn. Fattening in a pen on corn and water continued until the end of November when the pigs were slaughtered at 225 to 250 pounds dressed.

Rockbridge County farmer Henry Boswell Jones described his methods in 1851:

"My plan of raising hogs is never to keep over one winter. My usual average is 175 to 200 pounds. I calculate on 100 pounds after my hogs are put up to fatten, which is generally done in September... I usually feed a little corn, with vegetables and slops through the winter. I get my hogs on clover as early as possible in summer. So soon as the fruit begins to drop, let them have access to the orchard; and

See COVER STORY, page 4

A traditional event among many families in the Shenandoah Valley, hog butchering requires the efforts of many individuals to get the job done. This group, on a farm in Cross Keys, gets down to work with the job at hand.

Bob Wenger, left, and Jesse Ridgeway grew up in an era when hog butchering was an annual event. The two passed on their expertise recently to the next generation. Photos by Lucille Salatin

Butchering day traditions pass to next generation

By JEFF ISHEE

CROSS KEYS — Five families gathered a few weeks ago for a farming activity that does not occur as often as it once did across the Shenandoah Valley.

Hosted by Steve and Lisa McCumsey at their Appin Hill Farm in southern Rockingham County, the close-knit group of families harvested two hogs by conducting a traditional "butchering day."

A few of the adults had participated in a hog butchering day as children, but had let the tradition wane as the years slipped by.

Lisa recalled, "It was always a lot of fun when we did it as children, because we were little, and we could all run around and play hide-n-seek. We got to watch the adults doing all the hard stuff. I remember watching the slow fires around the big black kettles... and the smoke... and the big feast we'd always have afterward."

Steve was keenly interested in the family hog butchering days he experienced throughout his childhood and was committed to keeping the tradition alive. Not only did he retain his grandfather's butchering tools, but through the years, he added to the collection by acquiring items such as scalding tanks and hog-hangers (tripods) that he found at farm auctions.

"One of my fondest memories as a youth, I reckon, was going over to my granddaddy's the night before Thanksgiving. The family was all there, and we'd get up the next morning while it was still dark. I can almost smell the

See HOGS, page 5

Church of the Brethren youth seal time capsule for 2046 opening

By SUE SIMMONS

STAUNTON — The youth of the Staunton Church of the Brethren buried a time capsule, bringing to an end their church's year-long centennial celebration. Spearheaded by Sunday School teacher Allen Shull, the project caused the children to think hard about what of their possessions would represent this time in their lives and be of interest to children in 2046.

Included in the three-foot long PVC tube were memorabilia pertaining to the centennial celebration, baseball cards, and the November issue of *Augusta Country*.

"When the capsule is unearthed and unsealed, folks will be able to read about our celebrations and enjoy the church's history written in that issue," Shull commented.

He also tried to get the children to think about how old they will be when the church turns 150.

"It is difficult for them to visualize themselves as a 59 or 60-year-old person," Shull commented.

But Daniel Walsh, a member of Shull's Sunday School class, is sure Shull will be there when the capsule is dug up.

"He'll be really old and walking on a cane," Daniel laughed as he mimicked the crooked-man.

If you're around in 2046, stop by the Staunton Church of the Brethren. —

Among items included in a time capsule sealed in observance of Staunton Church of the Brethren's 100th anniversary were photographs, church bulletins, and copies of local newspapers. The capsule was buried and will be dug up in the year 2046 at the church's 150th anniversary celebration.
Photo by Sue Simmons

Augusta Country
is published 11 times each year by
See-KWA! Publishing
P.O. Box 51 Middlebrook, Va. 24459
Subscription rate: $16 per year

Publisher & editor — Betty Jo Hamilton
Marketing director — Jeff Ishee
Sales associate — Chris Marrs
Sales associate — Leslie Scheffel
RHS News advisor — Cherie Taylor
RHS News editor — Heather Caldwell

Staff writers

Vera Hailey, Betty Jo Hamilton, Roberta Hamlin, Roy Howard, Jeff Ishee, Penny Plemmons, Deborah Sensabaugh, Sue Simmons, Lois Skeen, Nancy Sorrells

Contributing writers

Katharine Brown, Betty Gatewood, Beth Greenawalt, Chris Marrs

Student writers

Matthew Greenawalt, Lauryn Plemmons, Hannah Simmons, Tina Wilson

Call 540/885-0266 or 1-800-884-8248 for publication information.

Please recycle

Subscribers!!! Tell your friends they can find *Augusta Country* at one of the following retail outlets.

IGA – Churchville
Beverley News Stand - Staunton
Gitchell's - Staunton
Augusta Co-op - Staunton
Augusta Co-op - Weyers Cave
Weyers Cave Mobil
Pappy's Place - Buffalo Gap
IGA - Craigsville
Greenville Shell
Middlebrook General Store
The Candy Shop – Stuarts Draft

"Friendly news for friendly people"

Augusta Country

Time to renew!

Don't delay! Renew today!

It's as easy as 1 - 2 - 3 to renew your subscription to Augusta Country!

1 Check your mailing label for your subscriber number and expiration date.

Subscriber number *Expiration date*

0945 10/96
John Jones
467 Regent Way
Staunton, Va. 24401

2 Write your subscriber number on your $16 check.

3 Send your check to Augusta Country, P.O. Box 51, Middlebrook, Va. 24459.

Filling out and enclosing the form printed below with your check will insure that you are credited for payment.

Name_____
Rt. or St. no._____
City_____ State_____ Zip_____
Subscriber number_____

1/97

Please patronize our advertisers, and let them know you saw their ad in Augusta Country!

New program's aim is to protect church facilities

By JEFF ISHEE

VERONA — Recent incidents of fire and arson directed at churches across the United States caused a concerned group of Augusta County citizens to gather recently for a seminar on the subject. Numerous pastors, elders, and church members met with both local and state law enforcement officials to discuss the situation, which has attracted a lot of public and media attention.

Sponsored by several elected officials, and authorities from the fire and law enforcement community, the seminar focused on prevention of the problem and what congregations can do.

"I hope we can continue to keep our churches a safe place," said Vance Wilkins, R-Amherst. "Our places of worship are a vital part of our community and we want to assist congregations with their concerns for safety."

Several churches across the Shenandoah Valley are concerned about the safety of their facilities and are taking action against the perpetrators of arson, hate crime, and vandalism. A new program sponsored by the Virginia Department of Criminal Justice is being created called "Church Watch." The program is similar to *Neighborhood Watch programs, but takes the concept* a step further by asking the church community to assess its potential vulnerability to crime (or risk) and then to take steps to deter or eliminate criminal opportunities.

This risk assessment takes into consideration a full range of church activities, the planning and design of new church buildings, and the church's relationship with the surrounding neighborhood. The Church Watch program proposes to make congregations more aware of the potential for crime, how to protect what is dear, and will serve as a warning to criminals.

"These are usually crimes of opportunity, and what we want to do (with Church Watch and other methods of crime prevention) is reduce the opportunity" said Capt. Lacy King of the Staunton Police Department.

Virginia Attorney General James Gilmore has announced a series of proposed statutory changes which "would strengthen our laws to better enable law enforcement to deal with acts of violence against our places of worship. The passage of these proposals by the General Assembly of Virginia would send a strong, clear message that the citizens of Virginia cannot, and will not, tolerate attacks on our places of worship." The laws would reportedly enhance those already on the books as they apply specifically to churches and church properties.

The emphasis on the seminar was prevention, and all churches were urged to utilize the Church Watch program to protect their places of worship.

"One of the key things to remember about crimes against churches is that if there is anything suspicious, let us know, and we'll check it out," King said. If it doesn't look right, we'll pursue it and find out what is going on." A new toll-free Church Arson Hotline is being sponsored by Bell Atlantic and GTE which is used to collect tips that might lead to the arrest and conviction of those responsible for burning places of worship. The number is 1-888-855-5000. —

Points of contact for risk-assessment and educating church congregations about crime prevention

Augusta County Sheriff	***Staunton Police***
Glenn P. Lloyd	**Cpl. Doug Fry**
540/245-5333	**540/332-3852**
Virginia State Police	***Waynesboro Police***
Augusta, Trooper Frank	**Cpl. Becky Weaver**
Pyanoe, 540/885-2142	**540/942-6683**
Rockingham, Trooper	***Rockingham County***
M.L. Bailey	**Sheriff Don Farley**
540/ 434-8593	**540/434-8593**

Highland senior among four women accepted to VMI

By VERA HAILEY

MONTEREY — Jennifer Jolin, a student at Highland High School, quietly shuffles between tables at the Highland Inn restaurant. The friendly, athletic senior has been employed at the inn for almost two-and-a-half years. Customers whisper congratulations to her as word spreads in the small western Virginia community that Jolin is about to make history.

On Dec. 3 she became one of four women to be officially accepted by Virginia Military Institute in Lexington. In June, the U.S. Supreme Court ordered the school to admit women. After contemplating going private, the board voted in September to comply with the court's order.

Jolin's mother, Dawn Marshall of Monterey, is proud of her daughter's accomplishment.

"When the letter (of acceptance) came, my Mom came to school to bring it to me. We were so excited, she ran up and down the halls like Paul Revere, telling everybody," Jolin said.

At the time, her father Dan Jolin of Moyock, N.C., didn't know yet about his daughter's accomplishment.

"But he seemed happy when I showed him the brochures and tapes, and I would be the fourth generation Navy in our family," she commented.

Jolin became interested in applying to the traditionally all-male school when her high school coach received a letter from VMI seeking female recruits. She attended a mid-November open house and submitted an application. At that time, only two females had applied. "They said we'd know before Christmas, but I didn't think I'd find out this soon!" she said.

A self-described "Navy brat" who was born in Wisconsin and lived in many different places, Jolin moved to Monterey in Highland County when she was in the third grade. Her father was stationed at Sugar Grove, W.Va. Growing up in a military family contributed to her interest in VMI.

"I knew I would love to go there, and since the court made its decision there was no reason that I couldn't go," Jolin said happily. She had been interested in James Madison University and the University of Virginia, but VMI was her first choice. Now there is no reason for her to apply anywhere else since VMI accepted her.

"VMI has an incredible sense of honor. Everything is based on the honor system. Other schools have honor codes that are posted on the walls, but it's different at VMI," she said.

Jolin says she will take any obstacles in stride. "I do expect some resentment, because some cadets went there thinking it would be all male, and now it's changed. They have a right to their own opinions... of course, there are going to be people who hate the fact that I'm there."

She would prefer that the rules of the school remain the same. "I don't think they should change the physical requirements... the way they are now I could make it with no problem. It would be easier for VMI to keep them the same. The women who are applying should meet the same standards," Jolin said.

As far as the traditional VMI military haircut, Jolin will not mind having her head shaved. She also expects to undergo the strenuous physical training and live in the same type of barracks that male cadets have used for years.

Jolin plans to major in biology, with the goal of becoming a medical doctor. "I also thought about journalism, but when I found out that VMI didn't offer the major, I made my decision," she said. —

> "I do expect some resentment, because some cadets went there thinking it would be all male, and now it's changed. They have a right to their own opinions... of course, there are going to be people who hate the fact that I'm there."
>
> *Jennifer Jolin*

JENNIFER JOLIN

Augusta Country thanks each business which has advertised with us during the past year. We also thank the "friendly" folks who continue to support us by subscribing or renewing their subscriptions. From the staff and management of *Augusta Country* we wish you peace, happiness, and prosperity in 1997.

Augusta Country staff and management

Traditional pork recipes make most of whole hog

Continued from page 1

about the first of September put them up to fatten, giving them fallen fruit, with corn cut up with slop, once a day, closing with corn in November and December, taking the fattest in order." Jones added that he preserved from 3,000 to 6,000 pounds of pork a year from hogs raised in this manner!

Butchering time was often a two-day affair with half a dozen or more pigs slaughtered at a time and groups of families from the community turning out to help with the tasks involved. Many area farmers kept meticulous records at butchering time, recording each pig and its weight at slaughter. Once a hog had been killed and dressed, the family traditions for preserving the cuts of meat varied greatly.

One thing that remained the same, however, was that salt was always used in the curing process. This cure could be a dry mixture rubbed into the meat, or it could be a pickling process where the meat was placed in a brine. The recipes for wet and dry curing were as varied as the people who preserved the meat. Some families swore by a sugar cure, others put honey or molasses on the meat in addition to the basic salt. Some people smoked certain cuts of meat, but smoking in itself was not a meat preservative; rather it added a flavoring and helped prevent insect infestation.

Even Augusta County farmers differed as to the best type of cure. The Churchville Farmers Minutes for 1861 contained the note that the group had discussed meat preservation without a consensus of opinion. "Salting pork, making good bacon etc. was next discussed. The quality of salt. The plan of packing also the mode of drying. Some prefer drying without smoke. Others recommending a smoke from hickory wood as being best."

In addition to preserving the cuts of meat, butchering day meant a hubbub of activity in making the other dishes: sausage, tripe (the stomach), chittlins (large intestine), feet, brain croquets, panhaus, souse and scrapple.

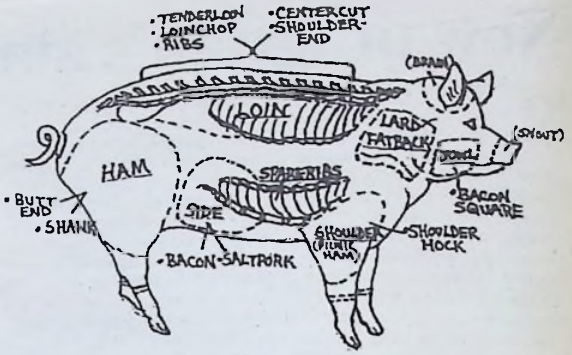
Many of these dishes show a strong German influence, no surprise to those who know how many German-speaking people moved south from Pennsylvania into the Upper Shenandoah Valley. Food historian William Woys Weaver describes many of the pork dishes prepared by these German-Americans and hypothesizes on the origins of many of the words in his book "Sauerkraut Yankees."

He says, for instance, that scrapple and panhaus are one and the same recipe, both with Old World origins. The dish is made with the scraps or leftover parts from the butchering. This would include many of the organs as well as other meat trimmings. These are boiled and chopped and thickened with buckwheat and cornmeal. The sauce is poured into pans to cool and then later sliced and fried like sausage.

Weaver contends that the word panhaus (there are many spellings and corruptions of the word) comes from the Rhineland words "pann" and "harst" which mean, literally, pan-fried meat. Scrapple (or scraffle), he adds, is a corruption of the word "schrapel" which means a scrap.

Although Weaver claims there is no difference between panhaus and scrapple, others, including Elmer Smith in his book "Shenandoah Valley Cooking," list distinct recipes for each one. The difference in the two according to Smith's book appears to be that scrapple includes scraps of meat cut off the hog's head, while panhaus has other scrap odds and ends, but no head meat.

Souse, or head-cheese, also uses the butchering scraps, but, in many recipes, the brains are added and meal is usually eliminated. To further confuse things, however, brains were sometimes added to scrapple.



Whatever the recipe, "hog killing time" as it was called in the South, most often occurred in the late fall or winter and involved fattened hogs. During the same time of year, however, a special treat for the holiday tables was suckling pig. The ideal size piglet was a three-week old, 12-pound animal. The freshly killed animal was stuffed and roasted on a spit. According to Weaver's book, the chef knew when the piglet was half done "when the eyes drop out." From there it was only another hour-and-a-half on the fire before the delicacy was ready.

Truly the pig was an important animal to Shenandoah Valley farmers. And if they could somehow have harnessed that elusive squeal, they surely would have found a use for it as well. As it was, nothing was wasted at butchering time. —

Several participants in a Museum of American Frontier Culture seminar held in Staunton work together to make stuffed sausage. Photo by Nancy Sorrells

For those who aren't too squeamish, here are a few traditional pork recipes to try at hog killin' time:

PANHAUS

Heat six cups of pork broth and slowly sprinkle 1 1/4 cups of yellow corn meal into the boiling liquid. Cook until the mixture thickens and stir in 2 cups of pork chopped very fine. (Use odd parts left over from butchering). Add one tablespoon of salt, a quarter tablespoon of pepper and a half tablespoon of sage. Stir well to blend the mixture and pour into loaf pans. When cool, remove the panhaus from the molds. To serve, cut the loaf into quarter inch slices, fry slices in hot deep fat until they turn a golden brown on both sides.

Shenandoah Valley Cooking by Elmer Smith, 1970

LIVER PUDDING

Cook a hog's liver and heart along with the skins until they are very tender. Grind the meat through a coarse chopper and add the mixture to the broth. Sprinkle in enough flour and corn meal (about half of each) to thicken the mixture, stirring constantly. Pour into pans and allow to cool.

Shenandoah Valley Cooking

BRAIN CROQUETS

Let the brains — calf or hog — soak an hour, to remove all coagulated blood; parboil them five or six minutes; take them up and season highly with pepper; salt to taste; just sage enough to be recognized; a third as much bread or cracker crumbs as brains. Work all together with two tablespoonfuls of sweet, rich cream, and the white of an egg whipped to a strong froth. If too moist, add a little more bread crumbs; make into balls, roll them in raw yolk of an egg and bread crumbs, or sifted corn meal, and fry.

Mrs. Hill's New Cook Book, 1873

THE SNOUT, JOWLS AND TONGUE

The snout is often cleaned and roasted. The jowls are fatty, so they are often removed from the head rather than being combined with souse meat. Some people salt them down and cure them just like hams or middlin' meat, and save them until warm weather to be boiled with vegetables. Others grind them up with sausage meat and still others fry them. The tongue is cleaned by pouring water over it and scraping it. It is then boiled until tender in a little salt water with pepper added. It is sliced and served.

The Foxfire Book, Ed. Eliot Wiggenton, 1972

FRIED TRIPE (stomach)

Dredge with flour, or dip in egg and cracker crumbs, fry in hot butter, or other fat, until a delicate brown on both sides, lay it on a dish, add vinegar to the gravy, and pour over the tripe (or the vinegar may be omitted, and the gravy added, or the tripe may be served without vinegar or gravy). Or make a batter by mixing gradually one cup of flour with one of sweet milk, then add an egg well beaten and a little salt; drain the tripe, dip in batter, and fry in hot drippings or lard.

Dixie Cook-Book, 1885

•Hogs

Continued from page 1

coffee now. Granddaddy and I would stoke up the fires around the scalding tank and the kettles. We'd check to make sure everything was ready to start with the hog butchering. Because it was Thanksgiving Day, it was always a real harvest for us... a real celebration at the end of the growing season when the family all got together.

"We continued the tradition for a few years after my grandfather died, back in the late 70s, but it seemed to be extremely difficult to get anybody else interested in helping. The work involved just became a burden, because there weren't enough people to help. Part of the whole spirit of community is with people helping out, and the satisfaction that comes from that spirit helps you to overcome the hard work."

Two senior hog butchering experts, Jesse Ridgeway and Bob Wenger, were present for the big event to provide wisdom and advice while the younger farmers provided the strong backs and bravado. Even though a few in the younger generation had participated in butchering days many years ago, they just weren't sure that they could do it again. "This is one of those things that if you don't do it yearly, you get kind of stale at it," said Joel Salatin, Bob's son-in-law. "We haven't done it now for about 15 years, and it was good to do it again."

More than a dozen children were involved in the process, and a ritual cherished by all of the families was begun anew.

Tai Lopez, a 20-year-old apprentice on the Salatin's Swoope farm, said: "We really enjoyed it. I liked the first half of the butchering day the most. It was enjoyable being involved in the scalding and scraping. I'm not much for the packaging and processing part, such as making pudding, pan haus, and using the head meat. The rest of it I really liked."

Recalling her own memories as a child, Teresa Salatin said, "I guess the thing that I remember the most is that it was my job to cut the fat for the lard. A bunch of us kids were set up with a big, really thick, long wooden board. One end of the board was on the white fence and the other end was on a sawhorse. We'd just stand there with our knives and cut up all the fat for the lard. I remember it being an all-day event with all the uncles and aunts and cousins and all of our friends there. It was a long day, but, as kids, it was fun because we weren't responsible for everything. We could run and play, and have our little jobs too."

When asked what she remembered using the lard for, Teresa answered, "The best thing was pie crust, and we'd also pop popcorn with it. Everything that called for shortening, we would use the lard."

Teresa's brother-in-law Art Salatin said that he had never participated in a hog butchering, but that, as a child, he had observed as others processed the meat for curing and smoking.

"It was interesting to watch, but I never had an active part until recently," Art said. "I found out that the only thing that isn't used from a pig is the squeal. We used every part in the butchering process, the head and everything. Nothing went to waste. It was very interesting."

Having Bob, Teresa's father, and Jesse, a lifelong friend of Bob's, on hand to provide some much needed know-how brought the old hog butchering tradition back to life.

"It was really exciting to sit under the tutelage of these two old-timers and listen to all their stories and recipes. I think that next year, those of us young people who were there could duplicate the butchering and carry on the tradition. That to me is the most exciting thing. To be able to watch as that baton of skill and craftsmanship is passed on to another generation," Steve said.

And so it was agreed. Next fall, there will be yet another hog butchering day and the tradition will go on. Next year, it will be at the Ishee farmstead near Middlebrook. (Does anybody know where I can find a scalding tank?) —

Photos by Lucille Salatin

Photo by Jeff Ishee

Once butchered, the hog is placed in a scalding tank. In the photo at upper right, "the crew" pulls a hog out of the tank, and then, in photo above, Stever McCumsey, Joel Salatin, and Bob Wenger go to work scraping the bristles from the hide. In photo at right, Tai Lopez places meat parts into a motor-driven sausage grinder. Neighbors and friends gathered recently at McCumsey's farm in Cross Keys to participate in a traditional hog butchering.

A pot of lard meat boils over the fire, later to be pressed for lard.

Area's first Kwanzaa is celebration of rejoicing

By NANCY SORRELLS

STAUNTON — A time for community celebration and rejoicing is how the organizers of the area's first Kwanzaa observance describe the event.

Although this is Staunton's first Kwanzaa, 1996 marks the 30th anniversary of the holiday celebration in this country. The brainchild of California activist Maulana "Ron" Karenga, the December celebration is truly an African-American event.

"I had been hearing about Kwanzaa, and then I found a wonderful book by George C. Fraser called *Success Runs in Our Race* that told about it. I found out that although Kwanzaa has African traditions, it is the creation of African-Americans," said Rita Wilson, one of the event's local organizers.

Karenga created the celebration as a way to encourage Black Americans "to develop a greater sense of unity, identity, and purpose." Fraser writes in his book of the week-long holiday that developed. The first Kwanzaa was celebrated on Dec. 16, 1966, and today more than 15 million people throughout the world join together in celebration.

Fraser adds that Karenga "envisioned it not just as an annual ritual, but as a way of life, a catalyst for social, cultural, and economic progress for the African-American community."

Debbie Hassan, also an organizer of the Staunton event, sees the local festival as even more far-reaching. "I hope it will open the door to communication and let other people know our ideas, hopes and aspirations. Once you know people, it is hard not to like them. Kwanzaa is the answer to spiritual lacking in our community, because it embodies the coming together of the community," she said.

Kwanzaa, she went on to explain, occurs in December to coincide with the traditional African time of harvest, so the event will include harvest-theme decorations and feasting to represent the bountiful yields from the land. There will also be a ceremonial lighting of seven candles, dancing, African storytelling and singing.

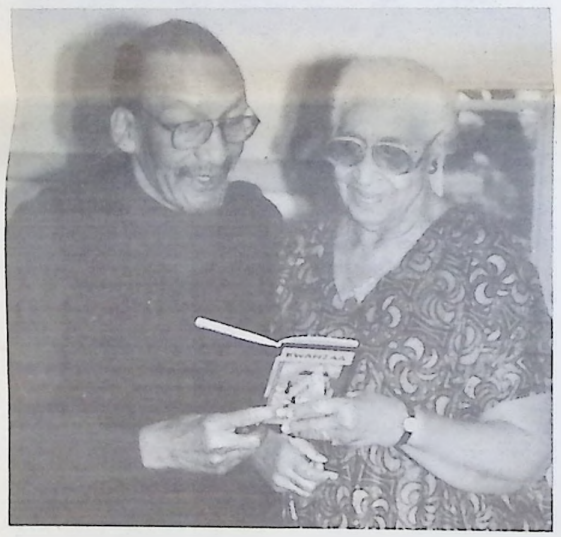
Because the traditional African culture respects the wisdom of the community elders, the place of honor for the evening was given to 82-year-old Alma Scott who issued the welcome to guests. She was clothed in a colorful African dress, made for the occasion by Olive Sheffey. Ms. Sheffey, a local teacher and well-known storyteller, was on hand to weave her magical African stories for the gathering. "There were also steppers from Shelburne Middle School and children lit the candles and explained the seven principles of Kwanzaa," added Ms. Hassan. Although Kwanzaa was designed to last seven days to coincide with the seven principles, the Staunton event packed everything into one evening of community fellowship.

"It was a time for rejoicing, dancing, singing, storytelling and feasting," noted Ms. Wilson who started thinking about a local Kwanzaa last year. She began researching the subject and talking to people and the Dec. 19 event held at the Staunton Public Library is what evolved from that inspiration.

"When I get going on something, I get going," she explained with a laugh. "Kwanzaa has become very well known. *Southern Living* even has an article on it this time (December issue) with recipes for the holiday." The trio of recipes featured in the magazine are sweet potato pie, collard greens salad and okra soup with fou-fou.

"I feel really blessed to be asked to be a part of it," Ms. Hassan added of her involvement with Staunton's inaugural Kwanzaa. "It has been a lot of fun (planning), and I have been from Richmond to Alexandria getting things. We even had an African family there to play the drums to get the African rhythms in it," she said.

"This is a cultural exchange and embodies the same thing the Christ story does of joy and love. We hope to bring all these symbols together to say thank you and to realize where we came from and see where we are going." —



Tom Burress and Alma Scott study their roles for the Kwanzaa celebration held Dec. 19 at the Staunton Public Library. Photo by Nancy Sorrells

The seven principles of Kwanzaa

(From George Fraser's *Success Runs in our Race*)

1. ***Unity (Umoja)*** calls for togetherness and collective action in the family, community, nation, and ethnic group.
2. ***Self-determination (Kujichagulia)*** commits us to defining and developing ourselves, instead of being defined and developed by others.
3. ***Collective work and responsibility (Ujima)*** encourages us to labor together for the common good while each accepts responsibility for both the successes and failures of the group.
4. ***Cooperative economics (Ujamaa)*** promotes the concept of sharing wealth, talents, and resources for the common good.
5. ***Purpose (Nia)*** calls for defining goals and motives in terms of what can best benefit the community and family.
6. ***Creativity (Kuumba)*** commits us to building rather than destroying, positive action, and a continual search for new and fresh ideas with which to better our lives.
7. ***Faith (Imani)*** invests us with belief in ourselves as individuals and as a people, and in our ability and right to control our own destinies. —

Simple dreams

By ROY HOWARD

I'm not sure what to make of it, but I think a dream can set you on another path.

PrairyErth, William Least Heat-Moon

In the living room of a simple house built with sticks and mud near the equatorial rain forest of southwestern Ethiopia, I asked my host sitting across the table, "What dreams do you have for your children?"

Yedetta's face was barely visible in the room illuminated by a 25-watt bulb, but I could see that the question startled him. This man, who has spent his adult life helping others to realize their dreams, was not comfortable talking about himself. Over the past 20 years he has been beaten several times by local government thugs and held in jail without any charge other than the one that threatens totalitarian governments everywhere: preaching the gospel of Jesus.

It's the same news Christians everywhere celebrate at Christmas: Emmanuel. God with us. A more accurate meaning for Emmanuel is: God will save us!, which, of course, means that no government can ever have ultimate power over us; bad news for every dictator since the days of Herod.

From the earliest Christian martyrs across Europe to Jan Hus and John Knox; from China to Africa and Latin America, even in the United States, the simple message of Christianity has always threatened unjust governments. Yedetta took us to a village where 20 years ago he had been dragged to the town square, spit upon and laughed at for preaching the Christian faith. Now, in this same village there is a parish with over a thousand Christians, many of whom endured persecution for their convictions.

Since the Marxist regime was overthrown in 1991, the Ethiopian Evangelical Church of Mekane Yesus, built upon the early missionary efforts of mainline Lutherans and Presbyterians, has emerged from the underground joyous, confident and courageous. Congregational leaders are convinced that their suffering has made the commitment of the people deeper because the risks of faithful witness were greater. An ordained minister, fluent in English, Amharic, and Oromo, Yedetta was not comfortable talking about his personal dreams. He preferred telling the stories of people from the villages and towns, whom he described as living hand-to-mouth, while building sanctuaries, developing clean water systems and planting fields all with a vibrant and courageous faith. Yedetta has walked over hundreds of miles preaching, teaching and helping these people. Clearly, he loves them. I persisted until he spoke about his own dream.

"I hope that I'll be able to send two of my five children to a good high school where they will have a better chance to graduate and get into college," he said. My wife and I have talked about this many times; two out of five is all we could ever afford." The best high school in the country was established over 70 years ago by missionaries from the United Presbyterian Church in the United States. The teachers are now an unlikely mix — Presbyterian, Roman Catholic and Lutheran missionaries — from Finland and the United States. The dean of the school is an Ethiopian man, with a college degree. He is a graduate of the school he now directs. Yedetta explained that the government primary schools simply do not prepare students well enough to pass entrance exams for either high school or college, where English proficiency is required along with mastery of other basic skills. The literacy rate in Ethiopia is 40 percent. (Of course this is terribly low; but if you want some shocking news consider this: according to the Washington Post, 46 percent of the high school graduates in Maryland will enter college with an eighth-grade reading ability. In Florida the number is 60 percent. Most American educators fear that the literacy rate in this country is decreasing at an alarming rate. This in a nation where the amount of money paid to professional athletes could educate the whole continent of Africa, vaccinate every child in Ethiopia against polio and reduce infant mortality by half.) The World Bank estimates the annual poverty level in sub-Saharan Africa to be equal to $365. In Ethiopia, the annual income is now $108, more than two-thirds below the poverty level. Life expectancy is 44.5 years for men, only slightly more for women. Infant mortality is nearly 50 percent.

I asked Yedetta what it would cost to send his children to the Presbyterian school. "Thirty dollars for 10 months," he said. A quick tally brought the total for the year to $300. My partner and I were carrying camera equipment whose price would fulfill this father's simple dream. In the United States that amount will be spent on movies, sports and family vacations. Yesterday I noticed a full-page adver

See DREAMS, page 22

Ethiopian families like this who live in a forest village near Tepi in Ethiopia build their houses with eucalyptus wood. The roofs are thatched.

Saying grace

By

Roy Howard

Rev. Yedetta with two of his children

Photos by Roy Howard

A Mjange elder plays a krar which is the African predecessor of the American banjo.

A fund to provide scholarships for qualified children to attend the Bethel Evangelical Secondary School in Dembi Dolla and to attend the orphanage in Gore, Ethiopia has been established by the Partnership Committee of Shenandoah Presbytery. Contributions designated for Ethiopian Children's Scholarship Fund may be sent to Partnership Committee of Shenandoah Presbytery, P.O. Box 1214, Harrisonburg, VA 22801-1214. For more information about ways you may help, call Roy Howard at Bethel Presbyterian Church, 886-6041, or Bill Cox at Mt. Carmel Presbyterian Church, 377-6742. —

Haytie man researching Staunton inventor Kidwell

By NANCY SORRELLS

HAYTIE — When Stacey Baker purchased a grocery bag stuffed full of old documents at an auction several years ago, he had no idea of the detective work he would wind up doing. Now he is trying to piece together the life of a local inventor who just missed the boat of fame and fortune and vindicate the man's mechanical genius.

Although he glanced through the bag of documents when he bought them, Stacey says he laid the stack aside for almost two years before he began to study the contents in detail.

The documents turned out to be a treasure trove of information about the mechanical mind of

James H. Kidwell's Feed Water Heater

James Hamilton Kidwell who was born in Fishersville in 1870 and died in Staunton in 1958. The sketches and letters in the packet reveal that Kidwell was an inventor and three patents, dated 1908, 1925 and 1934, all involve his most important invention — the Kidwell Feed Water Heater — a device which preheats water for a steam locomotive.

Just like most people today, Stacey had only a vague understanding of how a steam engine works, and even less understanding of the purpose of a feed water heater. But the official looking patents and the accompanying documentation sparked Stacey's interest. He began talking to people and reading up on steam engines.

"I got books and read and read and read. Steam engines are very complicated, and I had to learn how they worked," Stacey explained. He has also studied the evolution of the train industry in America in order to understand where Kidwell's invention fit in the picture.

Among the papers in the collection which Stacey purchased, is a report from the Purdue Locomotive Testing Plant operated by the mechanical engineering department at Purdue University. The school tested Kidwell's heater on a stationary locomotive and gave a very positive report on the efficiency of the invention. The 67-page report which included detailed drawings of the feed-water heater, noted that the invention raised the temperature of the water about 84 degrees and praised it for its simplicity and ability to increase the efficiency of steam engines. Kidwell's heater "produced some excellent results," continued the report, adding that the "only conclusion which can logically be made," is that the invention is "worthy of earnest consideration."

Armed with his patents and the glowing report from Purdue, Kidwell attempted to market his product. He even formed a company, Kidwell Feed Water Heaters Company, bringing Charlottesville conductor Gilbert Greaver in as president of the organization.

Unfortunately, the product never hit the big time. "He was a victim of bad luck and bad timing," explained Stacey. "Purdue tested the feed water heater in 1931, and Kidwell carted that report around everywhere. But it was the Depression and nobody wanted to put out money. Many of the railroads had engines just sitting on the sidetracks. The C&O railroad had half its locomotive fleet just sitting there."

By the time the nation emerged from the Depression, the diesel had eclipsed the steam engine as the most popular locomotive, and the need for Kidwell's invention was past.

As he has pieced together the trail of Kidwell's invention, Stacey has also put together a picture of the person behind the invention. It is here that there are still many gaps he hopes to fill. He knows that Kidwell operated a steam plant in West Virginia for a time and that he may have been employed by the railroad. Stacey knows that Kidwell lived on Haile Street in Staunton and attended Central Methodist Church.

"If anybody knew him personally, I would like to talk to them. I would like to find out what he did for a living and what he was like," he said. Stacey would also like information on Gilbert Greaver of Charlottesville, the president of Kidwell's company. He knows that Greaver was a conductor for the C&O railroad and that his wife ran a boarding house near the railroad tracks in Charlottesville.

Anyone who has any information about Kidwell or Greaver, may call Stacey at 540/886-0161. —

Bag bought at auction reveals creation of Staunton inventor

By STACEY BAKER

STAUNTON — The old brown paper grocery bag on the auction table did not look that interesting at first, until I started looking through it and discovered a lot of old letters to a James Kidwell, in Staunton, and also three United States Patents.

I ended up buying the bagful for a few dollars, and settled down in my chair to look through it with my father. We found many letters from the 1920s and 1930s from patent attorneys in Washington, several letters from various railroads, and of course, the U.S. patents, to a James H. Kidwell, for a feed-water heater for locomotives.

"What in the world is a feed-water heater?" I asked. My dad, who had been looking at the patent drawings, said it had something to do with heating water for steam locomotives. The auction was still going on, so I shoved the grocery bag under my chair. When I returned home, I briefly looked through the contents again, and decided it would make interesting reading for another day. Up on a shelf it went, and there it stayed for over a year.

For some time, I have had an interest in railroad watches, the pocket kind, and it was during a conversation with another collector that I first heard of railroad shows. It seems there are enough folks interested in the history of railroading that they get together by the hundreds to buy, sell and swap memorabilia. Realizing there might be other people interested in a small piece of railroad history, I pulled the bag off the shelf, and finally gave it the attention it deserved.

After sorting the letters, drawings and other documents, I knew that Kidwell had invented and received a patent for a feed-water heater. The first patent was dated 1908, and the last was 1934.

So what is a feed-water heater? To answer that, I had to learn more about steam locomotives. To the libraries I went, and I learned as much as possible about boilers, dry pipes, throttles, superheaters, piston valves, slide valves, cut-off, running gear, valve gear, injectors, air compressors and air brakes, and, of course, sand domes. In short, steam locomotives are complicated machines, and the engineer and fireman who operated them were highly skilled.

Despite all these complications, steam locomotives were built on a simple principle. If you boil water, steam is produced, and if steam is contained, it produces tremendous pressure, which can be used to move pistons back and forth, which drive those big wheels on the sides of steam locomotives. These machines required lots of food and drink. It took a lot of fuel to heat the water, and after the steam did its job, it was exhausted through the smokestack to help the draft on the firebox. All that steam had to be constantly replaced in the boiler in the form of water.

The Kidwell family on the lawn of their Staunton home: (standing left to right) unknown, Loraine Kidwell Ervine (Kidwell's daughter), Emily Kidwell Abbott (Kidwell's daughter), Alfred Kidwell (Kidwell's son), unknown, Florence Kidwell (Kidwell's daughter who is still alive at age 99). Seated are James Hamilton Kidwell and his wife Cornelia "Nellie" Kidwell. Photo courtesy Stacey Baker

If you have ever added cold water to a pot of boiling water on a stove, and noticed the boiling stopped and did not resume until the stove heated the water back to the boiling point, you can understand how feed-water heaters might help on locomotives. If you add too much cold water to the boiler of a steam engine too fast, steam production may slow or stop. Without steam, you do not have power and this can be a problem, especially if the train is ascending a long, mountain grade.

Feed-water heaters were developed to use the heat in the exhaust steam, and the exhaust gases from the firebox to heat the cold water just before it was injected under pressure into the boiler. Most were complicated, consisting of pipes and circulating pumps, and were hard to maintain. They could increase fuel efficiency by six to 10 percent. Not much, it seems, but by the 1920s, the locomotives were large enough that 10 percent of a railroad's fuel consumption would amount to thousands of tons of coal each year.

What Kidwell had invented was a doughnut-shaped heater that mounted out-of-sight in the area under the smokestack in the front of the boiler. Cold water circulated through an outer pipe, the exhaust steam circulated through an inner pipe, giving up some of its heat to the cold feed water. The feed water also absorbed heat from the exhaust gases from the firebox, which circulated around the outside of the

See INVENTOR, page 9

Class teaches parents 'love and logic' alternative to ineffective discipline

By PENNY PLEMMONS

FISHERSVILLE — After finishing the lunch dishes, Linda Andrew heads to the upstairs of her Fishersville home to join her sons in an afternoon of play. When she arrives at the playroom door, she finds 18-month-old Jacob and 5-year-old Nathan in a tug of war with a toy dinosaur. Calmly, Linda puts into practice techniques learned from a parenting class called, "Becoming A Love and Logic Parent."

Verbalizing that she understands their dilemma, Linda encourages her young sons to find a solution. She then leaves the room and promises to return when the two are ready to play peacefully and cooperatively. Within minutes of mom's departure, the struggle ceases. Nathan decides to play elsewhere and Jacob happily has sole ownership of the dinosaur. "The boys solved their problem all by themselves," said Linda. "It's wonderful to see that what I learned in the parenting class actually works."

In September, the Staunton-Augusta County Family Resource and Referral Center joined hands with Virginia Cooperative Extension and offered the parenting seminar at Calvary Baptist Church in Staunton. The seminar is based on the book "Becoming a Love and Logic Parent," written by the renowned adult and child psychiatrist Foster Cline and award-winning educational consultant, Jim Fay.

Extension agent and class facilitator, Karen Poff, states "that the love and logic approach to parenting combines empathy with discipline." The child learns that there are consequences attached to unwanted behavior.

Karen gave an example of a mother who wants her son to clean his room. "She might say something like, 'I'll be driving you to soccer practice as soon as your room is clean.' Notice that mother's request is phrased in a positive way instead of, 'if you don't clean your room, you won't go to soccer practice.'"

The expectations are simple and clear and give the child responsibility for the outcome. The son who doesn't clean his room will pitch a fit when he realizes that mom means business, and he misses practice. Empathy comes into play as mom understands his disappointment and helps him to realize the choice he made of not cleaning his room brought about the consequence of missing soccer practice.

Attaching consequences to behavior eliminates yelling and ineffective nagging by the parent. And parents who express empathy toward a child's problem often become an ally instead of the enemy. The love and logic parenting techniques are summed up in the acronym COOL — 'C'ontrol that's shared, 'O'wnership of the problem, 'O'pportunity for decision making and 'L'et consequences do the teaching.

Rearing children by this formula conserves parent energy — no more fussing, begging, counting to three — and teaches the child responsibility through practice.

The class has shown Linda An-

See **LOGIC**, page 24

Linda Andrew, of Fishersville, helps her sons, Nathan, 5, and Jacob, 18 months, make a decision about sharing toys.
Photo by Penny Plemmons

Inventor

Continued from page 8

heater before exiting out the stack. After the water was heated, it was then injected into the boiler.

The Kidwell heater was a single unit, required minimum maintenance, raised the feed water temperature an average of 84 degrees, and increased the locomotive's efficiency over 10 percent. One would think that Kidwell would try to market his invention, or even try to find investors and start a company to sell it. He did both.

But just who was James Hamilton Kidwell, inventor? He was born in 1870 in Fishersville. In 1894 he was in Pittsburgh where he married Cornelia "Nellie" Lashley. They returned to Staunton, and the 1900 census lists Kidwell's occupation as engineer. It is possible that he was a railroad engineer. By 1908, with two children, the Kidwells had moved to Richwood, W.Va. where he was chief engineer of the steam plant that provided power for the Cherry River Paper Company. However, by 1909 the family was back in Staunton on Haile Street, where Kidwell held various jobs as a steam fitter and foundry worker. He also patented his invention at this time.

Kidwell used several patent promoting companies and wrote to several railroads, unfortunately, all with the same results. They thought feed-water heaters would cause too much obstruction for the exhaust steam and gases. The Southern Railroad was interested, but only after another railroad had proven its usefulness.

At this point, the Staunton inventor must certainly have been discouraged. Nothing happened until 1925 when his original patent was due to expire. When a man in Kentucky showed interest in the heater, Kidwell renewed his patent for another 17 years. He also found several other people to invest money, and the Kidwell Feed Water Heater Company was formed. Promotional brochures were printed, company stock was sold, and by 1930 the group had hired Richmond mechanical engineer Arthur Scrivenor to update the design of the heater for larger locomotives. This he did, and he also had a prototype built and tested at Purdue University in 1931.

Purdue installed the Kidwell heater on a stationary locomotive and ran a series of tests, the results of which were printed in a 67-page booklet complete with photographs and drawings. The results were excellent, showing the Kidwell heater improving locomotive efficiency without affecting the draft of the fire or creating back pressure on the cylinders. The improved efficiency of over 10 percent was as good or better than any heater on the market, without all the complicated pumps and yards of plumbing that the others had.

Armed with these impressive test results from a prestigious university, the Kidwell Feed Water Heater Company hired another gentleman, J.H. Garrison, to promote its product.

By now, however, America was deep in the Depression, the railroads had laid off hundreds of works, and convincing them to invest in the Kidwell heater was proving to be a hard sell. By 1937, the company had been dissolved and board members were trying to sell the patent rights in a last effort to regain a little of their investment. But even this effort was unsuccessful, and in just a few years, the diesel electric locomotives would replace steam as the motive power for the nation's railroads.

James Kidwell put over 30 years of his life into the invention, and he must have died in 1958 somewhat disappointed. He did have a patented invention that had been proven to do everything he said it was, so there must have been some satisfaction in that. End of story? Not quite.

While I was researching the mechanics of steam locomotives, I thought it would be nice to actually see one, so I gave a call to Jack Showalter of the Virginia Central Railroad, which has run excursion trips out of Staunton with two steam locomotives. He is very interested in anything pertaining to steam engines and wanted to see the papers on the Kidwell heater. I showed him some of the letters and left him a copy of the Purdue test results to show to his friends who help him with his business.

When I stopped by two weeks later, he told me he had planned on buying a feed-water heater for one of his engines, but they were hard to find and would be a problem to re-build and maintain. Instead, after showing the Purdue tests, which included detailed blue prints of the Kidwell heater, to a friend, they decided to have a Kidwell feed-water heater built and install it in one of their locomotives. They were impressed with the simplicity of design, low maintenance, and the fact that it would not be visible outside of the engine.

I had never expected this. Almost 90 years from the original patent date, the Kidwell Feed-Water heater is finally going into service on a working railroad! It has been a strange trip from the grant of a patent in 1908 to its discovery in a tattered grocery bag at an auction, finally to recognize the ingenuity of an unknown inventor and his forgotten invention. —

Stacey Baker holds a bachelor's degree in history from James Madison University. He, his wife, Linda, and their two children live on the outskirts of Haytie near Middlebrook.

Yesterday once more

John Glendy: Irish patriot, Augusta preacher

By KATHARINE BROWN

Augusta County once harbored a prominent citizen who had been drummed out of his native Ireland as a traitorous revolutionary. This dangerous character who sought refuge in the land freedom was the Reverend John Glendy, minister to Presbyterian congregations at Bethel Church near Greenville, and at Staunton. His surname is pronounced Glen-dye, to rhyme with high, pie, and sky.

We applaud Glendy's wisdom in choosing to settle in Augusta County, but what brought him from his northern Ireland home to the Valley of Virginia? It was the failure of a dream of Irish independence. In late 18th century Ireland, many people, especially native Irish Catholics and Ulster Scots Presbyterians, saw their situation similar to the American colonists in the 1770s. The successful American Revolution inspired the dream of Ireland's independence from British rule. John Glendy was such a dreamer.

The son of Samuel Glendy, a prosperous farmer near Londonderry, John Glendy, like all Presbyterian ministers in Ireland, had to go to Scotland for the degree that qualified him for ordination into the ministry.

After completing his work at Glasgow University, Glendy was ordained for the church at Maghera, County Londonderry, Ireland in 1778. He and his bride, Elizabeth Creswell of Londonderry, moved into a farm his father bought them near Maghera. The couple started a family, and the Maghera congregation built a fine new Presbyterian meeting house under Glendy's leadership. Political developments in Ireland interrupted this idyllic life.

As early as 1780, Glendy was captain and chaplain in a militia called the Irish Volunteers. The outbreak of the French Revolution in 1789 encouraged many Irish to seek a republic. A secret organization called the United Irishmen brought together Catholics and Protestants to work for that goal. Many Ulster Scots, including professionals, merchants, and ministers such as Glendy, joined that group.

Glendy preached a sermon about the French Revolution in 1792 that attracted public attention. He praised the role of Heaven "on behalf of the French Nation and Universal Right of Conscience," according to a notice of thanks which his congregation published in a Belfast newspaper, The Northern Star. In 1794, someone wrote, "Glendy of Maghera is tainted with the blackest principles of revolution to King George III." This characteristic of Glendy's would have much appeal to many Americans!

Many United Irishmen and sympathizers rebelled against the British in 1798, expecting help from France. When French help finally came, it was too little, too late. British troops rapidly and brutally crushed uprisings scattered around Ireland from Wexford in the south to Maghera in the north. Many rebels were killed in action or were arrested, tried, and executed.

Glendy's brother William and his brother-in-law, Robert Guy, were also involved in the rebellion. When the ill-planned battle at Maghera took place, John Glendy sent his wife to Londonderry for safety. He went into hiding at an estate called "The Grove," that belonged to a sympathetic church member. British soldiers burned the Glendy house and his congregation's fine new meeting house. Tales abound about Glendy's escape from Maghera. All agree that he dressed in women's clothing and walked to Londonderry. There, soldiers were guarding his father's house. Glendy was finally captured, tried, found guilty, and sentenced to banishment. Minutes of his Presbytery of Route in Ireland report that the Maghera commander, Colonel Leith, permitted Glendy to transport himself and his family to America. This was a kinder punishment than many rebels received.

In late 18th century Ireland, many people, especially native Irish Catholics and Ulster Scots Presbyterians, saw their situation similar to the American colonists in the 1770s. The successful American Revolution inspired the dream of Ireland's independence from British rule. John Glendy was such a dreamer.

After a long, perilous voyage, the Glendy family landed at Norfolk in 1798. Local residents invited Glendy to preach at the Court House and to serve a congregation. The Norfolk climate did not agree with his wife, so a physician there who had ties in the Valley advised the family to move to Augusta County. Lexington Presbytery received Glendy, who quickly gained a reputation as a fine preacher. Two congregations invited Glendy to serve them. One was Bethel Church, which had no pastor, and the other was the Presbyterians living in Staunton, who were part of the Tinkling Spring congregation, but wanted to form their own church.

After the death of George Washington, Staunton leaders invited Glendy to deliver an oration to mark the general's birthday on Feb. 22, 1800. This oration was published in Staunton in 1800 by John Wise at the English and German Printing Office.

In October 1803 John Glendy purchased a 274-acre tract of land on Christian's Creek in the southern part of the county. There he settled into the life of a local farmer and preacher. The Glendys were so pleased with their new life in Augusta County, that they encouraged his siblings and their families to join them. In 1804 the new immigrants arrived in Augusta. His brother, William Glendy, led the band, along with his second wife, Anna Robinson, a son and a daughter from his first marriage, and John, the first of William and Anna's six children. With them were Robert Guy and his wife Nancy Glendy Guy, and the minister's unmarried sister, Eleanor.

Robert and Nancy Glendy Guy brought their two Irish-born sons, William, age eight, and Robert, age six. The Guys rented a farm about four miles southeast of Staunton called "Glen Rest," but later known as "Guy's Rest." Later, some of the Guys and some of the Glendys bought land in the Deerfield area in west Augusta County. There they were leading citizens as well as members and elders of Rocky Spring Presbyterian Church. The graveyard there has many stones marked "Glendy" and "Guy." Augusta County citizens were not alone in recognizing John Glendy's oratorical talent. Thomas Jefferson heard Glendy speak on a visit to Augusta, was impressed, and began a correspondence with the Irish revolutionary. Jefferson invited Glendy to Washington to speak at the Capitol. There, prominent Baltimore Presbyterians heard the Irishman speak and suggested him to replace their late, beloved minister, Dr. Allison.

The Baltimore congregation split over calling Glendy or another candidate. The other man won. Glendy's supporters withdrew, formed Second Presbyterian Church, and called Glendy as its first pastor. This congregation, full of merchants and professionals who came from Ulster, was strong and healthy from the beginning. They built a handsome church and acquired their own graveyard, which they named Glendy Cemetery. Sadly, two of the early burials were the minister's wife, Elizabeth Cresswell Glendy, who died in June 1804, and their daughter Eliza, who died in 1813.

Glendy gained recognition as a good pastor and good preacher. Congress honored him in 1806 by making him Chaplain to the House of Representatives. The United States Senate chose him as its Chaplain in 1815. He was re-elected in 1816, but declined to serve. The University of Maryland awarded him an honorary doctorate in 1822. Glendy was active in Baltimore charitable organizations. These included the Oliver Hibernian Free School, founded to educate the children of poor Irish immigrants. In 1811 he was a founding trustee of the Aged Women's Home. In 1816, the Baltimore Bible Society's Board of Managers appointed him to a committee to petition Congress.

By the late 1820s, Glendy was in poor health, so his church elected an associate pastor to assist him. He soon retired and moved to Philadelphia to live with his daughter Mary and her husband. There he died on Oct. 4, 1832, and was buried in the Baltimore cemetery beside his wife and daughter. His eldest son, Samuel, had died on a ship en route from Havana to Baltimore in 1818. Four children survived: William, a commodore in the United States Navy, Eleanor, who did not marry, Jane who married Dr. George S. Sproston, United States Navy, and Mary, wife of Isaac McCauley. During World War II, the Navy named a ship for Commodore Glendy.

JOHN GLENDY

Some years later, in the 1840s, the Glendy children sold their father's Augusta County farm to a prominent local farmer and landowner, John Churchman. There is no longer a direct connection of the John Glendy family with the county. But there are still descendants of his brother, William Glendy, and his sister, Nancy Glendy Guy who live in the county and around Virginia. —

Special thanks to H. Jackson Darst, a Glendy descendant; Mike Stoiko of Second Presbyterian Church, Baltimore; Mary Herbert of the Maryland Historical Society; Katherine Bushman of Staunton; and the Maryland State Archives for documents and genealogies used in research for this article.

Echols family letters reveal Civil War lifestyle

By DEBORAH SENSABAUGH

GLASGOW — In 1861 John Jordan Echols assumed management of his family's farming, shipping and iron holdings. He grew up fast at 15 and tackled a man's job in a war-torn land.

So he wrote letters to his older, absent family members about the work at home. Stationed in far away Winchester, his father and older brother answered those letters and added their advice.

Several years ago, Kathleen Humphreys came upon an old bundle of letters as she examined a family desk in her Lewisburg, W.Va., home. They fell out of their envelopes, antiquated phrases in copperplate script.

After deciphering the letters, Mrs. Humphreys typed copies and bound them, along with genealogical information, in a scrapbook volume.

In that scrapbook she brought John Jordan Echols' life home, to the very farmhouse in which he wrote more than 100 years ago. Several family members now own the home and use it for a summer home and reunions.

"Have guns, knives and gunpowder ready. No one can tell what will happen next day or week," young J.J.'s brother Rowland warns him on June 4. "The enemy is expected to attack at Harpers Ferry."

On the home front, J.J. fights as grim an enemy. His father, Edward, advises on June 15: "Attend to the hay harvest." His brother adds: "Make the hands use corn very sparingly."

On June 27, Edward writes: "Don't forget the grapevine slips. Also, see to your mother's wants."

With farm workers and younger hands off to war, the older workers shouldered more burden. Edward writes his son, "not to let old Uncle Anthony work so hard."

An Aug. 8 letter directs J.J. to have tobacco hogshead (barrels) made and that the tobacco "should be prised and rolled away... in Jordan's orehouse stables and locked up."

When senior members of a family marched off to battle in the War Between the States, younger members of the family, like 15-year-old John Jordan Echols, remained behind to mind farms and other businesses. Efforts to operate the Echols' family businesses during the Civil War are detailed in letters exchanged between home and the battlefront.

The family letters spill out war's details. Edward and Virginia Military Institute cadet Rowland work at the quartermaster's in Strasburg, the northern Valley.

"I can't hear anything about Rockbridge boys that is positive. One man said most of the company from Rockbridge was cut to pieces and badly used up."

In 1862's winter, Edward writes his son to prepare the ice house "to be filled." On March 27, he writes: "Capt. Morrison of the Liberty Hall Volunteers (Rockbridge fighters) is missing and supposed killed at Bartonsville... there will be some heavy fighting in this valley shortly."

Farm work was not the only industry crucial to the Echols farm. Today, a marshy depression with overgrown grass nearly obscures the old James River-Kanawha Canal channel in front of the house. Where a storage building rises on the "banks," a huge warehouse formerly presided. At the end of the field, tumbled rocks mark the old canal lock.

The Echols family owned barges with the canal providing a vital shipping link with Lynchburg and Richmond.

June 15, 1861 Edward tells his son to "see that Nelson attends closely to the canal locks and the garden," and on Aug. 8: "The boat mules are to be sold to the C.S. Government, and the old horses are to be used on the canal."

But the Echols industry most vital to the Confederacy was the iron ore chipped from the mountain mines, melted into bars and loaded onto barges for the South's ironworks in Richmond. Cannons, rifles, ammunition, and iron-clad ships were fashioned from western Virginia ore.

An 1859 letter Edward wrote says: "Jordan Winn and Co. of Richmond are starting large furnaces near Richmond and expect to get most of the iron ore from here."

He later writes: "They are running two heavy tunnels into the mountain above the school house for the purpose of reaching the vein of ore. They are employing 16 hands and will need 6-8 more. All the houses on my little place are pretty well filled at present, and I am erecting more for the miners."

In late June 1861, Edward tells J.J. to let "the hands of Crenshaws get out the iron ore, but they are not to ship one pound until you hear from me or until you get written consent."

Rowland reminds him, "You must keep out of the mine as you might get hurt by falling earth or stone."

In Lynchburg on Jan. 2, 1862, Edward wrote J.J.: "If any boats come up for ore, let them load and take the receipt to the Virginia Iron Manufacturing Co. at Westham near Richmond... The frame timbers in the mine are being done... All hands must shortly work on the road in the mountain and then some can get in the logs and timber... The rail road iron from Weaver (William Weaver's Buffalo Forge) put in the stable at Hickman's house. Let Wren have enough to lay track in his tunnel."

From Strasburg Jan. 6, Edward writes: "The mine hands should be out very soon after daylight and continue until dusk save one hour for dinner."

On Jan. 11, he continues mine advice: "I will work the mine myself and not lease it to Mr. Jordan. Now that the mine's opened." The Jordan family owned mines and furnaces from eastern Rockbridge to western Alleghany counties.

By spring 1862, Edward leaves his quartermaster post to mine iron. As the war closes in 1864, Edward asks that his corn "not be impressed" as he must feed the miners or close his mine.

John Jordan Echols was born in 1846. The family collection contains letters from J.J.'s 12th year when he was in school in Union, (W.)Va., through post war years when he married Sadie McClung, had seven children and moved to West Virginia. They eventually moved back to Rockbridge. John Jordan Echols died in 1873. —

Valley's agriculture history topic of ACHS meeting

AC staff report

McKINLEY — Although wheat dominated the scene on Shenandoah Valley farms in the 1800s, it was part of a very diversified farming economy explained Ken Koons at the Augusta County Historical Society's fall meeting held recently at McKinley United Methodist Church.

"Wheat dominated throughout the 19th century and well into the 20th century, but there was a wide variety of crops grown, and they raised a lot of livestock," said Koons, who is a professor of history in his 15th year at Virginia Military Institute.

Koons' doctoral work examined the various aspects of rural life in an area of Pennsylvania, and he says he sees his work on Shenandoah Valley agriculture during the last seven years as a natural extension of that.

His presentation on Shenandoah Valley farming in the 19th century painted a picture of the Valley countryside in the 1800s as one vastly different from rural scenes today. The high production of wheat was noticed by observers of the time who described golden fields of the grain crop being harvested by groups of farmhands.

"It was a highly diversified agriculture, but the one crop that's bringing them a lot of cash is wheat production. The Valley became the center of wheat production not only in Virginia but in the South as well," he explained.

Koons brought his points home by citing statistics and quoting from diaries, letters and other documents of the time. "Wheat is the staple crop with us; it is the only one not consumed at home," he read from one 19th century source. A comparison of 10 different regions of the United States at that time makes the point again. While other areas averaged 6 bushels of wheat produced per capita, Valley

See WHEAT, page 24

ATTENTION SUBSCRIBERS

If your Post Office of delivery has started using 911 format addresses, you must notify Augusta Country of this address change. This affects subscribers in Rockbridge County and parts of Augusta and Rockingham counties. Use a Change of Address postcard provided by the Post Office to notify us of your address change. Send this to Augusta Country, P.O. Box 51, Middlebrook, VA 24459. Or you may call 885-0266 and give us the information by phone. If you're calling long distance, dial 1-800-884-8248, toll free.

Whether you notify us by mail or by phone, please provide your complete old address and your subscriber number from your mailing label. This will help us to locate your name in our subscription data base. Thank you.

It's hog killin' time

DOWN ON THE FARM

BY

BETTY JO HAMILTON

Down on the farm we're thinking about hog killin' time. Surely, you say, we've become civilized enough — in fact, that we have evolved to a point as a society — that we don't go around striking down swine in their prime. Maybe so. But there are any number of reasons why someone might revert to that age-old practice of hog killin'.

If you've read some of the other articles in this issue of Augusta Country, you should already know about the historical significance of hog butchering, or in my plain term, hog killin' time. I just like the sound of the latter better. For as you will learn, I harbor more than a few grudges against these four-legged squealers.

We used to raise hogs down on the farm. Hogs we raised were descended from a long line of swine which had occupied this particular farmstead down through the generations. At some point, however, we — or more precisely the micro-farm community which we occupy — became too small to accommodate people and hogs. If we failed to recognize that our porkers' were out of their century, neighbors didn't hesitate to illuminate us.

"Hamiltons always have let hogs run any d—— where they please!" was the accusation flung through a telephone line at my mother early one morning many years ago. It came from a neighbor some distance down the road who had come upon the scene of destruction in her garden rendered asunder by roving hogs which, although they weren't wearing name tags, were easily traced to our farm. My mother could say little in defense, primarily because the woman slammed down the receiver without awaiting a reply. And secondarily because, very simply, there was no defense. It was true. Hamiltons always did let hogs run anywhere they pleased.

A decade or so earlier, it made not too much difference where the hogs — in this case we're talking about humongous sows — went. They pretty much had their run of our farm. It seemed my father, and his before him, and perhaps even his before him, were powerless against the mighty sows. Their hulking forms could be seen almost anywhere on the property. In the pasture. In the corn field. In the neighbor's pasture giving birth to a litter of pigs. The latter was one of their favorite diversions.

Although their rovings could not be contained, attempts at curbing their destruction were made. Frequently these oversized creatures were corralled in a catching chute and rings were put in their noses. Oh, how I hated this task! I could just barely stand it when my father would tell me he needed me "to help him ring a couple hogs." Once in the chute a wire noose would be slipped over a sow's snout then pulled tight over her jaws. Oh, the squealing. Have you ever seen a sow's teeth which really should be described as fangs? Miraculously none of the sows ever did get loose, but oh, how I dreaded — nay, feared — the day when one would get out of the noose and have my leg for lunch.

Once in place, the rings were effective. It hurt the sows enough when they tried to root, that they didn't. So if their wanderings took them cross-country, damage would be minimal compared to those times they went out sans rings. But still it would appear that they might have been kept at home for mere practicality if nothing else.

Pregnant sows would go out looking for a place to build nests. One or two might disappear and be gone for a day or so before my father would acknowledge, "I guess those sows have gone over in the meadow to have their pigs." Sure enough, there in the waist-high grass they would be found, an eight-foot sow-shaped nest amassed from grass they had pulled down, a dozen or so plump piglets nursing at each of their sides. Well, of course, they had to be brought home.

Cows or sheep which have delivered newborns are not much trouble to move. You just pick up the calf or lamb and the cow or sheep follow along with little incident. Pick up a baby pig, however, and you might very well find yourself minus several useful appendages.

Undaunted, however, we would approach the sows with five-gallon buckets and very gently place their pigs in the buckets to prevent the pigs from squealing. The soft grunts and oinks made by the piglets would be enough to encourage the sow to follow. But buddy, you better pray nobody in that bucket got out of sorts in transit, because should any begin squealing you dropped that bucket and ran like heck.

Oh, how I hated when my father would say there were hogs with baby pigs to be moved! And we're not talking about from one stall to another. We're talking about through a meadow, across a creek, through another meadow, across 150 yards of open, treeless space, through gates and into the barnyard and finally the barn before safe passage could be assured.

And if the sows were bad, their offspring were no better. For if a solitary humongous sow could wreak havoc on her own, imagine what that sow and a dozen or so mini-bulldozers at her side might accomplish. And imagine what they might get into if we were not just talking about one sow, but usually no less than four with offspring acting as ambassadors of the Hamilton farmstead spreading their own particular brand of goodwill into the community. It's easy to see why the neighbors had just cause to complain.

My father was never an effective hog disciplinarian. In fact, he even indulged their whims on occasion. Once pigs were weaned they were moved to a feedlot on another farm where they were confined. (Yes, confined — most of the time anyway, unless some of them managed an escape, and let me tell you that was no simple problem to correct when it occurred.) Of the confinement of hogs there has been much research done — that confinement causes stress and therefore reduces the hogs' feed conversion, weight gain, etc. From this one might deduce that our sows were the most relaxed, stress-free swine in the valley, being as they were let to run anywhere their hog hearts desired. Our neighbors were nervous wrecks, but our hogs would never need psychiatric care.

At any rate, the confined feeder pigs and their stress level was of some concern to my father. And it was a problem which did not go unaddressed. One day I noticed something in the feeder pig ... which looked all the world like a bowling ball. On close inspection I found that it was, indeed, a bowling ball. Since we didn't live close enough to a bowling alley that one might have errantly rolled into the pigpen, and since none of our friends or neighbors bowled, and if they did, I didn't suspect they had mislaid their bowling ball in our pigpen, I asked my father about the bowling ball.

"Why is there a bowling ball in the pigpen?" I asked one day.

"Book says they like 'em," my father responded.

"'Scuse me?" I said seeking clarification.

"I read an article in one of those magazine comes 'round here says pigs like bowlin' balls. They like to roll 'em 'round with their noses," my father explained of his extensive research into the matter from which I deduced that having a bowling

See BOWLING, page 13

As cute and innocuous as they look asleep, baby pigs soon become creatures capable of moving their weight in sod. The ones in this pile were among some of the last we raised down on the farm.

•Bowling

Continued from page 12

ball to roll around gave the pigs an outlet for their confinement stress.

So eager to meet the pigs' psychosocial needs had been my father that he salvaged a castoff bowling ball from the "dump," an area which predates the county's modern recycling centers. There, out of the castoffs of others, some folks would glean a useful item or two for personal use . It was a practice which I found personally disgusting, but then I didn't care about pigs' confinement stress, and neither was I devoted to abetting their fanciful pursuits, as seemed to be the case with my father.

The swine heyday on our farmstead reached its climax one summer after I had moved into the house on the homeplace -- the one formerly occupied by my grandparents. I assumed the responsibility of the house and grounds, including the yard and its gardens. The yard itself required some upkeep, mowing mainly, to which I attended with little problem. The gardens, however, were another matter. I am not a natural gardener and do not relish a day spent poking about in the dirt. But after spending a day or two in the gardens, I saw positive results and looked forward to summer days in a yard bounded by gardens glorious in full bloom.

I awoke one morning that summer to hear some rustling outside my bedroom window. The sound was unfamiliar to me, but grunts and oinks which I heard a half-minute later alerted me to unwelcome visitors in my yard. I got up and went to the window to see two enormous sows and their collective litters of pigs having their way with my front yard. Patches of sod were torn up from the roots and turned over, flower beds were disheveled.

Days of work had been undone in a matter of minutes by the roving swine. Buckets and watering cans left at the back door the afternoon before were strewn across the yard. I changed from pajamas quickly into work clothes and went out to chase the swine which belligerently retreated from the yard.

Later that morning I came upon my father and enumerated the hogs' crimes to him and impressed on him that I expected the hogs to be contained. I considered the case closed only to awake the next morning to the same circumstances, again going through the motions of clearing the hogs from the yard, complaining to my father, and adding a threat of an unplanned pig roast.

Over the weeks that followed this scenario continued. The only difference being that the pigs grew bigger creating a proportionately bigger mess with each of their visits. Finally one morning, I snapped.

I lay awake in bed and heard my father's truck come in the lane and pass the house enroute to the barn. A few seconds later I heard the unmistakable grunts and oinks of a legion of pigs on the prowl. Not only was I incensed by the hogs' presence in my yard for the umpteenth time, but I was also enraged to know my father had passed the scene without so much as uttering a "sooo-eee" to propel the pigs on their way.

Fury catapulted me from my bed. I grabbed a pink, floor-length bathrobe, pulled it on and ran to the dining room window which overlooked the barn to make sure my father was in earshot and that he had a clear line of sight to the house. I wanted to be sure he witnessed what I was about to do.

With only the top couple buttons fastened through their holes on the bathrobe donned quickly over pajamas, I ran out into the yard. The hogs immediately looked up from their destructive rootings. I flew at them — a pink caped crusader — the tail of the bathrobe flapping in the breeze — and began screaming non-descript sounds at them. I chased them into and through the section of yard which faces the barn, the view from this point being unobstructed from there. I knew by this time my father was somewhere about the barn and would look up to see what was causing the ruckus in my yard.

Hoping to portray the sight of a woman gone mad, I ran the hogs around my house no less than three times. The hogs, pursued hotly by me in flapping pink bathrobe and screaming madly, would disappear to one side of the house then reappear in what I knew was my father's frame of vision. Finally, after three circuits, when I hoped my point had been made and when I was completely worn out from running and screaming, I herded the hogs to the gate, chased them out in the lane and toward the barn. I looked to see my father standing in the roadway at the barnyard, confirming to me he had seen the pink-robed pig chasing spectacle in my yard.

When I saw my father later that day, he did not mention the morning outburst. Perhaps he felt my mental stability to be in limbo, and he did not want to risk igniting my fuse again. Neither did I mention the episode to him. That evening as he was preparing to get in his truck and head home and I was set to walk the lane to my house, I issued my father an ultimatum.

Speaking slowly and enunciating each consonant and each vowel of each word, I said: "If those hogs come in my yard one more time, I will leave this place." My father looked at me blankly. I repeated the same sentence even more slowly and deliberately than the first time.

"If - those - hogs - come - in - my - yard - one - more - time, - I - WILL (special emphasis on this word) - leave - this - place." I did not smile. I did not waver. My father made no comment to mine, and I turned on my heel and marched defiantly toward my house.

The last of the hogs left our farm when those of the pink-robed pursuit reached maturity. No replacement sows were designated, my father resigned himself to phasing out the hog operation. It was a decision he reached in part due to his advancing years, and, in part, due to his daughter's absolute refusal to have anything to do with the creatures.

We don't butcher hogs anymore down on the farm. We had to stop, because I enjoyed it too much. These days, down on the farm, we just think about hog killin' time. And when I think of that age-old practice of hog killin', I think of it with relish. I think of it with glee. And oh how I squeal with delight when I bite into a plump, juicy sausage link. —

Tech research takes aim at beneficial uses for tobacco

By BETTY JO HAMILTON

RICHMOND — The number one cash crop in the Commonwealth of Virginia is tobacco. Although the agriculture community supports it because of its importance to the livelihoods of farmers who have been raising tobacco for generations, the cured leaf is fast becoming a political quagmire.

Scientists, it seem, have an answer for almost everything these days, and the future viability of tobacco production is no exception. As ironic as it may sound, researchers at Virginia Tech in Blacksburg have found a promising venue for tobacco plants in the production of pharmaceuticals to treat human disease.

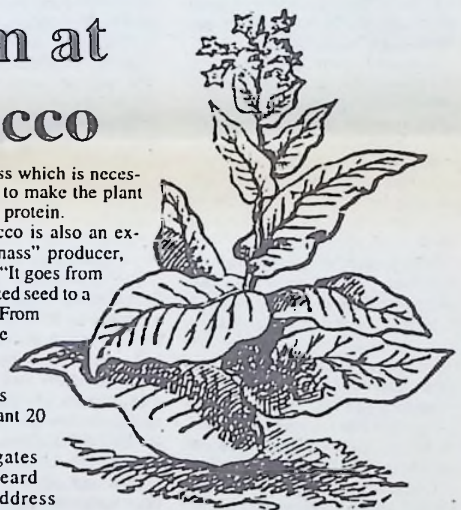
Carole Cramer, a plant scientist at Virginia Tech, revealed her findings on the use of what she called the "medical marvels of tobacco" during a luncheon keynote speech at the Virginia Farm Bureau convention held recently in Richmond. By genetically altering the tobacco plant, Cramer said, it can be used to produce human proteins which can be used in medicine.

"Making drugs by the acre is cheaper and will positively impact health costs," she said.

Cramer noted that the medical community is faced with numerous problems in producing pharmaceuticals to treat human diseases. Chief among these is the use of human body fluids which have the potential of including human pathogens, such as HIV, to produce drugs. In using these drugs to treat disease, there is an inherent danger of spreading other diseases she said. However there are no human pathogens present in plants, she noted.

"We can get an identical human product from tobacco without the risk," she said.

But why tobacco specifically? Why not some other plant? Cramer answered these questions by noting that tobacco is the easiest among plants to genetically engineer, a process which is necessary in order to make the plant create human protein.



Also, tobacco is also an excellent "biomass" producer, Cramer said. "It goes from a pin-head sized seed to a six-foot plant. From one plant we can get a million seeds which is enough to plant 20 acres."

Few delegates who heard Cramer's address would admit to understanding the process. But most came away with a sense of the manner in which tobacco can be used for this potentially beneficial purpose. Research under way at Virginia Tech involves using tobacco to produce a drug to treat Gaucher Disease.

"The drug for curing Gaucher Disease is the most expensive medicine in the world to manufacture," Cramer said, noting that only about 2,000 people in the United States suffer from the rare, debilitating, and often fatal disorder. Treatment for Gaucher Disease comes in the form of transfusions which replace a genetically-absent enzyme which prevents the disorder from occurring. The drug used for this is extracted from human placenta, and it takes 400 to 2,000 placenta to generate a single dose of medicine. Cost for treatment of Gaucher Disease for a single patient is $160,000 annually. Through genetic engineering, tobacco plants are produced from which the drug for treating Gaucher Disease can be extracted.

In very simple terms, the DNA — or genetic blueprint — from one organism is put into another. Researchers are able to insert a human gene into tobacco DNA which causes the plant to produce human protein.

"We can produce a single dose in a single plant. Theoretically, we could produce all the drug needed for the entire United States for a whole year in 10 to 20 acres of tobacco plants," Cramer said.

As farfetched as using products extracted from tobacco for medicinal purposes may sound, at least some segments of the medical community are taking the research seriously. Cramer noted that when news of Tech's research was first

See RESEARCH, page 14

Wilkins proposes open space incentive to farmers

By BETTY JO HAMILTON

LONE FOUNTAIN — Del. Vance Wilkins, R-Amherst, may bring legislation before the Virginia General Assembly which would offset the cost of placing land in conservation easements.

Wilkins proposed his idea to Farm Bureau board members from Augusta, Rockingham, Rockbridge, and Highland counties who were in attendance at a Senatorial District Meeting held Dec. 12. Farm Bureau representatives meet annually with area legislators to discuss pending legislation and seek the legislators' views on Farm Bureau's legislative agenda.

Wilkins asked Farm Bureau representatives how they would feel about having money put into the state budget which would fund the expense of placing land in conservation easement with the possibility of paying the landowner a percentage of the land's value against development rights. Wilkins stated that he has become increasingly concerned about development occurring in the valley and that some effort needs to be made to preserve open space and farmland.

Landowners may place property in a conservation easement for perpetuity, which gives the landowner some benefit through reduced taxes. Wilkins noted that some *property owners do this for philanthropic purposes, however, others may be financially unable to take these steps due to the cost* involved in the process.

Wilkins said the measure was one he began considering after being faced with the statistic that Virginia is losing 5 acres of open space a day to development. He said the trend in the valley is what was beginning to occur in Northern Virginia 30 years ago. He said he felt the pattern was the same and fears the valley may fall prey to what some refer to as "Fairfax-ification."

Del. Emmett Hanger, R-Verona, agreed with Wilkins saying something needs to be done to preserve farmland. He jested that Virginia might save itself some money simply by not working so hard to attract new business to the state.

Farm Bureau representatives responded favorably to Wilkins' proposal, but expressed reservations about relinquishing control of their property even though the intent is to keep land in farm production. Some noted that farmers consider the sale of land a fail-safe measure in the event financial hardship occurs. Placing land in conservation easement limits its use to agriculture purposes and would prevent the sale of land for development.

Del. Creigh Deeds, D-Warm Springs, and Del. Steve Landes, R-Weyers Cave, were also in attendance at the meeting to hear Farm Bureau's position on legislation. Items on the agenda for consideration included private property owner's rights, real estate assessment and taxes, funding for Extension and agriculture research, private forest land conservation, land use assessment, health care, and workers' compensation.

Farm Bureau opposes local ordinances which restrict the harvest of wood or other forest management practices that are under the supervision of the state forester.

Deeds said "some local governments have taken steps that are drastic" in this area. He explained that a bill is coming out of committee which addresses this issue.

"This legislation has been redrafted a number of times," Deeds said. "We've got one sentence to work out then we're going to pass it."

Hanger agreed saying: "The language is aggressive and needs to be changed."

The purpose of the legislation is to prevent local ordinances from being more stringent than state laws regulating the harvest of timber on private property.

Farm Bureau is supporting "The Plan to Serve Virginia Agriculture" proposed by the state's Extension service which provides research and education for the state's farming community and oversees the 4-H program. The plan calls for $2 million in new money to be added to the 1997 Extension coffers to fund 4-H Extension positions, research and other agriculture-related Extension positions.

"How can you disagree with that?" Landes asked noting his support of the measure.

As he has told Farm Bureau representatives in past years, Wilkins said the group's position on real estate assessment and taxes is "pie in the sky." Farm Bureau supports an increase in state sales tax or income tax and a reduction in the real estate tax only if funds generated are returned to localities.

Emmett Hanger, R-Verona, left, and Vance Wilkins, R-Amherst, right, discuss a legislative agenda with Harold Armstrong, Augusta County Farm Bureau Federation president, at a Senatorial District meeting held Dec. 12.

Photo by Betty Jo Hamilton

"You're just getting hit twice," Wilkins said.

Farmers argue that real estate taxes are unfairly levied against them. Money paid through these taxes is inequitable with the services provided to areas from which the tax moneys are derived. Statistics show that for every dollar farmers pay in taxes, they are returned only 17 cents in services by the state or locality. For farmers facing the economic crunch dictated by market prices, real estate taxes represent an ever-increasing cost in operating a farm. Many say farm finances cannot keep pace with escalating real estate taxes.

"We've got to do something to equalize the tax burden," Roy Gutshall of Highland County said.

Landes offered that one alternative Farm Bureau might consider would be a local income tax. Although the farmers couldn't get a nod from legislators on the real estate tax issue, they were satisfied if lawmakers would "continue examining" reform of the real estate tax.

The rights of private property owners is a perennial favorite on Farm Bureau's legislative agenda.

"My idea is that it's got to be done in such a way to let local government protect farmland and open spaces," Landes said.

"Individual property rights are something we all value and try to guard," Hanger noted. "Protection of individual property rights is fundamental."

Land use assessment also is a favorite item that annually receives support from Farm Bureau. Land used for agriculture purposes is assessed at a level based on production potential as opposed to its development value. Agriculture land sold for development is subject to a five-year rollback on taxes. Farm Bureau opposes increasing roll-back provisions.

Wilkins noted land use is an issue which he is "very uneasy about." He noted that heavily developed areas of the state such as Northern Virginia and Tidewater do not have these provisions shifting the state's financial burden onto those taxpayers. He said he is unsure how much longer the land use provision will be safe.

The rising cost of health care is at the top of almost everyone's list of complaints and Farm Bureau is no different. The group supports legislative proposals which reduce health care costs and increase the flexibility to offer new coverage to its members. Among the many services Farm Bureau provides members is access to group health insurance coverage.

"We need to restrain ourselves, and let the market take care of itself," Hanger said regarding passage of legislation to regulate the health care industry.

"This is the right goal," Deeds said of Farm Bureau's approach to health care. "But there are going to be different ways to do it."

Wilkins pointed out that the state's workers' compensation laws seem firm with the exception of legislation which could add carpel tunnel syndrome as a condition due compensation. Carpel tunnel syndrome is a dysfunction of wrist mobility which may be related to repetitive action involved in production-related occupations or typing.

"Our workmen's compensation law is designed to give the employee coverage and protect the employer from lawsuit," Wilkins said. "It's a delicate balance."

Deeds noted that Virginia's workers' compensation program has one of the lowest costs of any in the nation.

Also debated by Farm Bureau representatives and the legislators was the issue of hybrid canines and their regulation falling into the same category as other domestic canines. Hybrid canines result from the mating of domestic dogs and other species of canines such as wolves or coyotes. It is estimated that there are between 2,000 and 3,000 hybrids in the state. Farmers want hybrid canines subject to the same regulations which cover other livestock predators. Farm Bureau maintains that the "health and safety of families and livestock requires that any canine be subject to the 'vicious dog' and 'dog' predator laws."

Existing law provides partial compensation to farmers who lose livestock due to dog attacks. These monies are funded in part through dog licensing. Farmers also may seek compensation from the owner of a dog which has killed or maimed livestock.

Livestock or crop damage caused by game animals, such as deer or bear, is partially compensated through the state's hunting license fees. For predation caused by wild animals which fall into the non-game category, such as wolves or coyotes, no compensation is available to farmers.

Farm Bureau further noted the need for control of hybrid canines to be brought into line with

See CANINES, page 15

•Research

Continued from page 13

published in the Wall Street Journal it brought an almost immediate response.

"Within two hours [of that story running] there was a message on my answering machine from Genzyme (the company which manufactures the drug to treat Gaucher disease) saying, 'We need to talk.'"

In addition to human pharmaceuticals, tobacco plants may be used to generate industrial enzymes, veterinary proteins, and vaccines.

"The world can no longer afford global vaccinations," Cramer noted. With the expense involved in using one needle per vaccination, the world health community is searching for ways to make vaccines affordable and readily available.

"Through genetic engineering we have the potential of developing edible vaccines," Cramer said.

But the road to using tobacco for these purposes is long.

"For human pharmaceuticals, we're looking at 10 years to market [the products.] For industrial enzymes, it will be three to five years," Cramer said.

Virginia's number one cash crop may be taking a beating at the hands of politicians and health awareness organizations. But one day the tall, leafy plant — through the research efforts of scientists like Cramer — may occupy a place among other medical miracles such as polio vaccine and penicillin. —

Beyer, Gilmore split over regulation of tobacco

By BETTY JO HAMILTON

RICHMOND — The race for the Virginia governor's mansion hasn't officially started. But the two most probable candidates for that office squared off on the issues in separate appearances during the Virginia Farm Bureau convention held Dec. 2-5 in Richmond.

Lt. Gov. Don Beyer spoke to the assembled delegates on Wednesday morning of the convention and Attorney General Jim Gilmore spoke Thursday morning. As their party's highest ranking elected state officials, these two will more than likely be carrying the democrat and republican banners in the 1997 gubernatorial election.

Farm Bureau's theme for its 1996 convention was "Focus on the Future," and comments made by Beyer and Gilmore indicated the men are clearly focusing on their political futures.

The issue which may very well polarize the agriculture community in the upcoming race is the regulation of the tobacco industry. Tobacco is Virginia's number one cash crop. Growers want to keep government out of the picture regarding regulations on the industry, however, some officials are advocating increased regulations where the plant is concerned.

"In America and in Virginia we have a responsibility to protect our children from cigarettes," Beyer said. "And we've done a lousy job."

The lieutenant governor noted that one in three teenagers in Virginia smokes and that one in three of that number will die from a tobacco-caused illness.

"We cannot let the debate be about the economic consequences of denying cigarettes to kids," Beyer said. "Rather, let us come together to find the best and most effective ways to keep children from smoking. We can start by finally enforcing Virginia's teen-age no-smoking laws."

> "...let us come together to find the best and most effective ways to keep children from smoking. We can start by finally enforcing Virginia's teen-age no-smoking laws."
> *Va. Lt. Gov. Don Beyer*

Appearing a day later, Gilmore had the opportunity to rebut Beyer's remarks.

"Tobacco was vital to Virginia nearly 400 years ago when John Rolfe grew it... and tobacco is still vital to Virginia's economy," Gilmore said. "Tobacco already is the most regulated crop in the country. Nine federal agencies all have their hands on this crop. We don't need to make it 10 by adding the FDA (Food and Drug Administration)."

FOCUS 1996 FUTURE

Gilmore attacked Beyer's stance on regulation of the tobacco industry by the FDA noting the lieutenant governor's desire to have nicotine declared a drug.

"President Clinton, the Federal Drug Administration, and Lt. Gov. Beyer all want to have tobacco declared a drug and to regulate it out of existence," Gilmore said. "I strongly oppose President Clinton, the FDA, and Mr. Beyer on this issue."

Gilmore agreed with Beyer's stance on enforcing the state's teen-age no-smoking laws.

"Virginia's laws against selling tobacco products to children are some of the toughest in the country, and the General Assembly just upgraded them last winter," he said. "I support and encourage effective enforcement of these laws in the strongest possible terms."

Gilmore said he advocates the use of children under age 18 in "sting" operations by law enforcement officials as an effective means of catching violators of tobacco sales laws. He further stated that he intends to pursue enforcement of the law through the Alcohol Beverage Control Board which is assigned the task of enforcing a similar law for the sale of alcohol to minors.

"It's both appropriate and effective for this agency to shoulder this important enforcement responsibility," he said. "I intend to work with the governor and the ABC Board to develop an effective enforcement plan."

Gilmore criticized Beyer for supporting a means of bringing a federal agency into the picture of enforcing state laws.

"This (ABC Board) is a state agency that will enforce state laws. We must step up to the plate and meet our obligations, and not pass them on to bureaucrats in Washington," Gilmore said.

Aside from the tobacco issue, Beyer noted that Virginia needs to attract new agribusiness and expand agribusiness enterprises. The state's East Coast location, Beyer said, places it at a strategic advantage in its proximity to people and transportation. He urged the Farm Bureau delegates gathered for their 71st annual state convention to support Virginia's Department of Agriculture.

"Virginia has done a good job promoting farming and agriculture, and we need to continue to do that," Beyer said. "The department (VDACS) is the important first point of contact for new agribusiness or for existing farm operations that hope to expand. The Virginia Department of Agriculture is your best advocate. These are hard-working public servants who believe that what you do is the most important thing in the world."

> "President Clinton, the Federal Drug Administration, and Lt. Gov. Beyer all want to have tobacco declared a drug and to regulate it out of existence. "I strongly oppose President Clinton, the FDA, and Mr. Beyer on this issue."
> *Va. Att. Gen. Jim Gilmore*

Beyer says he supports more resources for research and Extension in the state.

"To help farmers continue to thrive in Virginia, we need to invest in technology and applied research. The place to start is on Virginia's college and university campuses," he said.

Beyer commended Farm Bureau for its role in passage of Virginia's Agriculture Stewardship Act.

"The Stewardship Act that we passed last session resulted from work by Virginia's agricultural and environmental communities. It calls on farmers to come up with solutions for dealing with potential pollution problems before the penalties are imposed. The Agriculture Stewardship Act, best management practices, and other incentive-based programs such as tax credits are good examples of programs that protect the environment without over-burdening farmers. That's the right idea," Beyer said.

Gilmore stood on the same side of the fence with Beyer regarding agriculture's importance to the state's economy and the industry's efforts to regulate itself from an environmental standpoint.

"Sixty percent of our nation's population is within 750 miles of Virginia," Gilmore said. "We're home to world-class ports, three international airports and well-developed rail and road systems. It's clear that the markets are there to be developed even more, and that we have the means to get your products to new markets. It's vital that we make sure your businesses survive and prosper."

Gilmore said the Agriculture Stewardship Act streamlined various laws and regulations with which farmers must comply.

Both speakers closed their speeches on positive notes.

"Soon we'll be on the frontiers of Virginia's new century, her fourth. Working together we can insure that it's Virginia's best century yet, for our farmers, for our children, for all Virginians," Gilmore said.

"America's values have all sprung from our farms," Beyer said. "With your leadership and goodwill, the values of the next century will confirm and promote the best of Virginia agriculture." —

Augusta Farm Bureau women's committee members Maxine Arey, Kitty Armstrong, and Nancy Wheeler contributed to this report.

Canines

Continued from page 14

Virginia's rabies program. Segments of the scientific community dispute the effectiveness of rabies vaccines on hybrid canines.

It was noted that two years ago the General Assembly passed legislation which brought farm-raised fish under the general term of "livestock." This effort helped further define fish production as an agricultural commodity and was the first step necessary to begin the process of removing farm-raised fish from the domain of the Department of Game and Inland Fisheries. Farm Bureau representatives pursued the same argument for hybrid canines, asking that they be defined under the general term of "dog," so they might be subject to state laws which govern the possession of domestic canines. —

Stuarts Draft native opens veterinary practice

By VERA HAILEY

STUARTS DRAFT — The parking lot at the Animal Hospital of Stuarts Draft on Main Street was overflowing during the open house held on recently to celebrate the completion of June Cohron's new office. Over 200 friends and clients attended the event that included balloons, refreshments, gifts and tours of the facility.

Even before Cohron graduated from the Virginia-Maryland Regional College of Veterinary Medicine at Virginia Tech in 1991, her dream was to return to Stuarts Draft and open her own hospital before her 30th birthday. "I missed it by only 3 days. My birthday was Aug. 11, and we got the occupancy permit on August 14th," she stated proudly.

She employs four full-time people, Leslie Hyde and Vickie Paugh, veterinary technicians, and Tanya Weaver and Debbie Snyder, receptionists and animal caretakers. Terri Falls and Renee Bowles are employed part-time.

The road to being in business for herself started by working at Woodworth Animal Hospital in Waynesboro for four years after graduation. On Sept. 5, 1995, she established her own practice by opening a temporary location on Wayne Avenue. "I knew there was no way that I could continue to work in Waynesboro and supervise the construction of the new office, so we opened the temporary office," said Cohron.

The site of the new facility was given to Cohron by her grandparents, Ward L. and Hilda Cohron. "When I graduated from vet school, they gave me the land to build an office in Stuarts Draft. They wanted to make sure at least one of the five grandchildren came back home," she said.

As it turned out, the Cohron's wish came true two-fold. Cohron's sister, Leigh Ann Hinson, lives nearby and makes herself available to run an occasional business errand.

Cohron's Stuarts Draft business venture follows in her family's footsteps. Her great-great grandfather, Cornelius Cohron, came to the area in 1890 selling fruit trees for the Stark Nursery. He established a hay and grain business and a flour and feed mill, and went on to become a pioneer of the community.

According to Cohron, even though the office is not a family business, she gets "tons of advice from Dad." If past business success is a predictor of future prosperity, Cohron would do well to heed the advice of "Dad" Larry Cohron. He owns and operates the area landmark, Cohron's Hardware, which was established by Ward L. Cohron in the late 1940s. Her grandmother, Hilda Cohron, still works at the store.

The Cohron name is not unfamiliar to the Stuarts Draft business landscape. David Cohron, June's uncle, owns McClure Furniture, and cousin Richard Cohron operates a farm equipment business in the Draft.

With the opening of her veterinary practice, through which she will be serving the health needs of both large and small animals, June Cohron is right where she dreamed she would be. —

JUNE COHRON

Augusta County 4-H clubs honor members

WAYNESBORO — Augusta County 4-H clubs gathered recently at Christ Lutheran Church in Waynesboro for their annual achievement program.

Named outstanding 4-Hers for 1995-96 by the Augusta County Cooperative Council were juniors Jonathan Coleman and Ellen Murray and seniors William Woods and Stefani Massie. Outstanding 4-Hers recognized by the Augusta County Farm Bureau Young Farmers' and Women's committees were juniors Zachary Waldron and Erin Murray and seniors Kendra Inman and Heather Rockwell.

Honor club inductees were Kenny Hyden, Kendra Inman, Kate Lam, Stefani Masie, Dana Noel, Jack Hinton, Neal Buchanan, Jennifer Colvin, David Rose, Martha Rose, Sarah Rose, Maye Lynn Vaught, Elizabeth Cupp, Wes Begoon, and Justin Via.

4-Hers named as ambassadors were Kim Brinkley, Jennifer Colvin, Beth Gardener, Will Henry, Naomi Higby, Sam Higby, Paul Jaussen, David Lam, Kate Lam, Doug Noel, David Rose, Martha Rose, Sarah Rose, Kristopher Schmandt, Jerilyn Sheets, Courtney Showalter, Dana Stoltzfus, Joshua Urgolites, Silas Valentine, Maye Lynn Vaught, Elijah Walters, John Waltz, Robby Widener, Dennis Williams, Mollie Williams, Zachary Williams, Tiffany Zeiner, and adults Robert Widener, Diane Williams, and Rick Williams.

Judging team award winners included:

Dairy — Adam Holsinger, Greg Holsinger, Beau Leech, William Arbogast, Karen Inman, Bridget Copsey, Kendra Inman, Zachary Waldron, Audrey Fuller, Amy Holsinger, Jennifer Leech, Byron Phillips, Adam Hostetler, Andy Hostetler, Travis Miller, Michelle Skeen, Brandon Waldron, and Bryan Wilson.

Hippology — Hartley Gillespie, Lisa Kelly, Kate Lam, Meggie Lam, Corey Marshall, Stefani Massie, Dana Noel, and Megan Ott.

Horse — Crystal Hatkevich, Ellen Murray, Erin Murray, Wes Begoon, Shawn Bird, Ashley Gutshall, David Talley, Erin Weseman, Shawn Wheeler, and Scott Talley.

Livestock — Amy Trout, Chris Curry, J.T. Begoon, Kara Michael, Josh Burtner, Wes Begoon, Beth Blackwell, Matt Hickey, Ashlie Kiracofe, Troy Lawson, Wes Marshall, Scott Talley, Randy Temple, Byron Phillips, Rosalea Riley, Jonathan Coleman, Emily Curry, Jonathan Riley, Danielle Gayhart, Clif Harris, and Carrie Heizer.

Camp counselors recognized included Jessica Adcock, Amy Bosserman, Lori Bosserman, Briana Flowers, Jessica Garber, Sarah Lilly, Jason Massie, Natosha Massie, Elizabeth Napier, Heather Rockwell, Megan Shuey, Eric Wampler, and Jeremy Wilcher.

Honored for competition in presentations and public speaking were Dana Noel, horse; Heather Rockwell, automotive; David Rose, Martha Rose, and Sarah Rose, public speaking; Daniel Salatin, small animals; Elizabeth Cupp, fruits & vegetables; Ryan Bourgeois, electric energy; Angela Farren, poultry; Clif Harris, woodworking; Meggie Lam, Ellen Murray, Erin Murray, horse; Mark Noel, livestock; Aaron Shiflett, dairy; Ashley Shiflett, small animals; Chad Wilkins, livestock; and Jacob Wonderly, wildlife.

Outstanding leaders honored were J.R. Coleman, Betsy Curry, Dennis Hatkevich, Shirley Kaufman, Cindy Moore, Lynne Noel, Raye Rockwell, Suzie Shiflett, Sandra Sprouse, Helen Stogdale, and Don Studer. Earning recognition for serving as leaders for 15 years were Faye Rockwell, Herb Rockwell, and Crystal Grove. Ten-year awards were made to Benny and Gail Craun. —

Recruiting under way for next season's farmers' market

AC Staff Report

STAUNTON — Even though the depths of winter are upon us, Shenandoah Valley farmers are looking ahead and busily planning for the next farmers' market season.

Staunton/Augusta Farmers' Market chairperson Lisa Joy reports that the market had a record year in 1996 with sales significantly higher than the previous season.

"We recently finalized our figures for the year and realized that the actual income for our farmers was 41 percent higher than 1995. Our group of local vendors ended the year grossing well over $75,000. Going into our fifth year now, we have a very happy and solid group of farmers participating in the market," Joy said.

The Staunton/Augusta Farmers' Market is a fresh-air market and operates on Saturdays, April through October at the Wharf parking area in downtown Staunton. This market will be holding an informational meeting at the Augusta County Cooperative Extension Office in Verona at 7 p.m. Jan. 20. The figures provided by Joy indicate that the Staunton market is following a trend in dramatic farmers' market growth nationwide. In a survey released recently, the USDA reports a 40 percent increase in the number of farmers' markets since 1994, which is 700 new markets over the last two seasons. The report also indicates that more than 20,000 farmers sell their agricultural products via farmers' markets, and that a third of these use farmers' markets as their sole marketing outlet.

George Merz, market coordinator at the Harrisonburg Farmers' Market also reported a very good year for the group of Rockingham County farmers that utilizes a sheltered downtown location. The group gathers Tuesday and Saturday mornings at the Water Street Parking Deck from April through November.

A new farmers' market is now forming in Nelson County. The likely location for the new market will be in Nellysford on Va. 151, which, according to Nelson County Director of Tourism Frankee Love, has the highest traffic count in the county. A group of interested farmers will be holding an informational and organization meeting at the Wintergreen Administration Building at 7 p.m. Jan. 16.

At that meeting, a representative of the Staunton/Augusta Farmers' Market will be giving a slide presentation about successful farmers' markets, dynamic sales methods, and how to choose the most economically valuable market crops. —

Points of Contact for interested farmers and market gardeners:

Staunton/Augusta Farmers' Market
Marilyn Young/Market Master, (540) 885-7593

Harrisonburg Farmers' Market
George Merz/Market Coordinator, (540) 432-9541

Nellysford Farmers' Market
Michael Lachance/Extension Agent, (804) 263-4035

Here, there, everywhere

Exhibit features Shenandoah Valley pottery

By SUE SIMMONS

STAUNTON — Collectors of antique earthenware may get a glimpse of the craft which created these items in the exhibit "Shenandoah Earthenware" on display now at the Woodrow Wilson Birthplace. "This is the second exhibit in the Valley Collects series," birthplace curator Pat Hobbs explained. "We've collected approximately 40 pieces of earthenware from the entire Shenandoah Valley, from Waynesboro, Pennsylvania up to Botetourt County."

Pat Hobbs, curator of the Woodrow Wilson Birthplace Museum, looks at some of the pottery on display in the exhibit "Shenandoah Earthenware" which is open through Jan. 5. Photo by Nancy Sorrells

Earthenware, or redware as it is sometimes called, was used widely in homes and on farms throughout the Shenandoah Valley in the 18th and 19th centuries.

Fired at lower temperatures, earthenware was more fragile and porous than the stoneware that eventually replaced it. They were unsuitable for cooking or holding liquid.

"The glazes contained lead. Any vinegar poured into the container leached lead into the food," Hobbs commented, adding that even in the late 18th century people suspected lead as a cause of some health problems.

Today unglazed clay pots are used for slow oven cooking especially in Europe. In the 19th century these had agricultural and domestic functions as well as a decorative use in the valley.

Many of the early earthenware manufacturers were farmers, particularly of German extraction, who produced redware on the side.

David Grim of Middlebrook was one such man, supplying redware for himself and his community.

"Many of Augusta's redware producers lived in the Stokesville and Centerville area, close to Rockingham County and to one of the leading earthenware producers of the upper valley, Emanuel Suter," Hobbs explained. "Suter and his cousin John D. Heatwole produced a variety of items from drain tiles for fields to communion bowls and meat platters for the Brethren and Mennonite Love Feasts."

While most earthenware is functional, some pieces show that the producers had a winsome or artistic bent.

John George Schweinfurt of New Market produced miniatures, "supposedly as gifts for the children who worked in his shop," Hobbs commented.

The Woodrow Wilson Birthplace Annual Open House will be held on Dec. 28 from 9 a.m. to 5 p.m. The Manse and Museum will be open free to the public. —

Larger statuary can also be seen in the exhibit.

In the lower valley, earthenware was dominated by two families, the Bell family of Winchester and Strasburg and the J. Eberly company.

Noted for their polychrome glaze, the manufacturers made Turkish pudding molds that look very much like modern-day bundts.

In addition to fine examples of this fast disappearing craft, the exhibit also shows how earthenware was used in the home and how it was made.

"We have a video of Jim Hanger, a local potter, that is very interesting," Hobbs said.

Because earthenware was something used on a daily basis in the home and on the farm, Hobbs notes that there is little redware left.

"There are a few serious collectors of earthenware, but more often the pieces are collected for sentimental value or by people who simply like it," Hobbs said. "These examples are unique. Often what has survived comes down through the families. Some pieces have survived through neglect, however."

To illustrate her point, the museum curator pointed to one piece that was found in the bottom of a basement trash can.

All the pieces in the exhibit come from private collections where they will return following the exhibit. This is a rare opportunity to see local craft and artisanry.

The exhibit runs through Jan. 5. Call 1-888-4Woodro toll free for more information —

Augusta Library Friends hold annual breakfast

By VERA HAILEY

FISHERSVILLE — Augusta County's most distinguished birdwatcher, YuLee Larner, was the featured speaker at the annual Friends of the Augusta County Library breakfast meeting held recently.

President Caroline Schooley welcomed the nearly 100 attendees. According to Schooley, the hours volunteers contribute to the library are equal to 3 1/2 full-time positions.

Library Director Barbara Burdette gave a tribute to Alice Simpkins Gilkeson, who serves as a liaison between the Friends and the Library Board of Directors. Burdette read from a letter written by William Pollard, former director of the Mary Baldwin College Library, where Gilkeson worked as a reference librarian for 20 years. He described her as "kind, gentle and selfless." Upon retirement from MBC, Gilkeson became a volunteer at the Augusta County Library.

Oakley Pearson introduced Mrs. Larner. Larner said she was only "mildly interested" in birds when she became a charter member of the Augusta Bird Club in 1966. She soon developed an intense interest in birdwatching and the related record keeping. She enrolled in John Mehner's ornithology class at MBC, went on field trips, began collecting data for bird counts and started sending notes to state journals. This involvement led to board membership with the Virginia Society of Ornithology.

In addition to being a columnist for a local newspaper and an author, Larner participates in numerous national and statewide surveys for bird and habitat conservation. Her backyard in Staunton is a "designated habitat for birds."

Some interesting facts made by Mrs. Larner in her presentation included:

There are no "blue feathers." The blue is a reflection through the feathers.

Many kinds of birds survive together, because they have different diets. Great blue herons are locally plentiful, but nests have not been found.

Bird bills are adapted for their feeding habits, which range from feeding in the mud to eating fruits.

Grackles, blue jays and ground predatory animals are hard on some kind of birds, as they destroy eggs and take over nests.

Brown-headed cowbirds lay one egg in the nest of smaller birds. If the egg is removed, the cowbird will lay another in the nest.

Plantings, such as pokeberries, privet hedge, cottoneaster, trumpet vine and bee balm, should be planned to attract birds.

In conclusion, Larner quoted Allen Fisher Jr.: "Science will never isolate or explain our love of birds." —

Year's Highlights at Augusta County Library

Automation of the Craigsville and Deerfield Library Stations.
Children's Art Network programs at Bookmobile stops and library stations.
The Expansion of the Teen Volunteer Program.
Dial-up access to the Library's public catalog (by modem at 885-9738 from 6 p.m. to 1 a.m.)
Landscaping of the green spaces in the Library parking lot. —

Schoolhouse News

Nancy Armstrong, right, vice principal at Buffalo Gap High School, watches as Cutch Tuttle and Beth Sprouse, both seniors, log on the Internet using one of the new computers in the school's media center. Photo by Penny Plemmons

Gap students flying through cyberspace

By LAURYN PLEMMONS

SWOOPE — At last, Buffalo Gap High School has the world at its fingertips. With the click of a few keys, students are able to take flight into the modern world of cyberspace.

Brand new computers allow students access to the realm of the Internet.

The media center has connected four new computers to the Internet, and the business lab has connected 18. Jean Ligget and Maryanne Taliaferro, teachers of keyboarding and computer concepts, are very excited about their new EduQuest IBM computers. The technology and memory is by far more high-tech than the Macintosh computers in the computer lab, Mrs. Ligget commented, "These computers provide more benefits, and the software is superior to the old computers," Mrs. Ligget said. "These types of computers are widely used in homes and businesses."

According to Mrs. Taliaferro these computers are faster to learn on, and they give students the capability to train and get ready for those computers in the work force. The new computers are connected in a network which means every computer is linked to the main computer in the media center. All the computers can talk to each other even if they are not at the same location.

At the present time, these computers are only accessible to the students in keyboarding and computer classes. Ten to 20 computers will be put in classrooms at the end of February. By the end of next year, there will be a new computer in every classroom.

Librarian Anita Moore noted that after all the computers are installed in every classroom, the upgrading will begin. Upgrading will speed up the computers which currently are very slow because of limited memory. "The Internet is very slow, but it is worth the time and effort," said sophomore Nicky Maddox.

Student access to the Internet is curtailed by a block on the Netscape which hinders students from getting into chat lines and other inappropriate sites.

"I think the Internet is a good source for certain information, especially current information," said Mrs. Moore.

In order for students to get access to the Internet a "request for usage form" must be filled out and signed by the parent and the student. This form explains what is available to students and what is not. All actions under a specific account are the responsibility of the account owner.

Many teachers have found a friend in a service called Virginia PEN which is the state's public education network. This program provides information that relates to grades K-12, and it enables teachers to use the e-mail process. Students are not allowed to use the E-mail process. Teachers can also get on the Internet through Va. PEN, but it is very difficult and time consuming.

Slowly but surely the information superhighway is making a significant breakthrough at Gap. Students will be able to increase their knowledge with the endless educational opportunities provided by the Internet. —

Local homeschoolers visit Staunton potato chip factory

By MATTHEW GREENAWALT

STAUNTON — Raymond Curry, owner of Curry's Kitch'n Cook'd Potato Chips in Staunton, took our group of homeschool kids through his factory. He was very kind. Groups of six to eight at a time went through. We got to see potatoes being converted into potato chips. It was quite interesting seeing how they were made.

A hopper about two feet in diameter does what it says. It hops the potatoes around when they come in, to knock off the eyes and the skin. Then a man opens a little door in it, and the potatoes come out onto a slow-moving conveyer belt. A man standing there cuts off the green parts of the potatoes and picks out bad ones.

Then that conveyer belt brings the potatoes to another conveyer belt with rubber shelves on it that takes them straight up. It picks up potatoes on the shelves, takes them to the top and dumps them into a slicer with a quickly rotating blade. They are cut into thin slices.

Then they go into a circular wire cage about three-and-a-half feet long and about two feet in diameter. It rotates around. Part of it goes under water. The potatoes all go under water several times to wash the starch out of them so that when they cook them they don't stick together.

Then they move on to a third conveyer belt, and they drop at the other end into the hot oil in which they are cooked. Mr. Curry said that they used to use rakes to push the potato slices under the hot oil. Then after they come out of the hot oil, they come onto another slow moving conveyer belt.

There's a rotating shaft with grooves lengthwise in it, located above the conveyer belt. There are two pieces coming down to it which form a container full of salt or barbecue powder. As the grooves come out of the container that comes down on each side, the salt that's in the container comes into the grooves and then when the shaft turns around, as the grooves come out of the container, the salt falls onto the potato chips.

The chips fall off the end of the conveyer belt into a square plastic container about two feet tall. There is a man standing there, picking out the bad potato chips. I got to eat a potato chip fresh from the conveyer belt.

The potato chips stay in the containers for 30 minutes while they are cooling off. Then they are dumped into a slanted tray from which a conveyer belt takes them up to the top of the bagging machine.

I think I liked the bagging machine best. The way it worked was they had sheets of what looked like tin foil, but it was heavier and smooth with no wrinkles from being rolled up. The other side had slick paper and was printed to make the outside of the bag. The sheet from the roll was first of all brought up to the top of the machine, then was sealed into a long tube. Then the pipe that the tube was around blew potato chips and air into the bag.

They put air in so that when the bags are being brought to the stores, the potato chips don't crunch up when they throw them around into the trucks.

Then there's a metal part of the machine that slides up and down from the top to the bottom and back up again. It seals the tube, then potato chips are added, and it seals it up above and then cuts it off to make a bag of chips. Each place it seals makes the bottom of one bag and the top of another. The machinery is very expensive.

The bags are almost full when they seal them. (They have to allow some room at the top or when the machinery cuts and seals, it will crunch potato chips.) But as they are going on the road in trucks, bouncing around, the potato chips settle down to the bottom of the bag.

After they are bagged, they fall on a conveyer belt which drops them into a large moving circle. Then one of the people puts them into boxes ready to go to the store. They can be in the store four hours after they are made.

Mr. Curry gave us each a bag of potato chips. They were very good. —

Matthew Greenawalt is the nine-year-old son of David and Beth Greenawalt of Sangersville.

Sophomores get glimpse of Valley Tech

By LAURYN PLEMMONS

SWOOPE — All 10th-grade students at Buffalo Gap High School took a half-day field trip to the Valley Vocational Center on Nov. 1.

Valley Vo-Tech is located in Fishersville and is an integral part of the public school systems of Augusta County, Waynesboro, and Staunton. The Vo-Tech center provides vocational opportunities to those students in a program related to their chosen vocational objective.

Students enrolled in Vo-Tech are primarily 11th and 12th graders. All Vo-Tech programs are either one or two years in length, and there are no semester courses. There are 20 courses offered to Gap students.

According to guidance counselor Dennis Keyser, the main reason the 10th graders take this field trip is to show students some of the options they have when choosing classes for their junior year.

The majority of the 10th graders favored either the video technology program, the masonry program, or the cosmetology curriculum. The video technology program is designed to teach students about video editing, computer animation, presentations, and special projects. The masonry program offers fundamentals of bricklaying designed to appeal to the beginner. Students learn the machines, equipment, and the materials commonly used by the bricklayer. An introduction to concrete finishing is also included.

Quite a few students are considering taking the cosmetology curriculum next year. The curriculum is designed for those with special capabilities for personal service work dealing with the care of the face, hair, hands, and skin.

"I thought that Vo-Tech would be a breeze, but it has turned out to be a challenge. I have learned a lot, and I plan to continue the cosmetology program next year," said Gap Junior Amanda Campbell. —

BMMS students check out water quality

By TINA WILSON

Project Adventure is a club that cares about nature and what's in it. This club was founded by Betty Gatewood, a seventh grade teacher at Beverley Manor Middle School. She is very devoted to keeping the earth we live on clean and beautiful.

On Oct. 10, we went to Elkhorn Lake with two representatives of the Chesapeake Bay Foundation. On our excursion we canoed across the lake to the dam and tested the water quality. The Chesapeake Bay Foundation people helped us to understand how we can help "save the Bay" here in Augusta County. They showed us what organisms to look for when testing the water and what their presence told us about the quality of the stream leaving Elkhorn Lake. We concluded that the water in the stream was healthy.

On our next trip Nov. 2, we went on roughly a six-mile hike which led us to the top of Crabtree Falls, and back. Approximately 25 to 30 parents, siblings and students trudged up this well-cut trail to the breathtaking view of the Blue Ridge Mountains. We returned to the bottom and looked for small organisms in the waters of the Tye River to determine its water quality. We found stoneflies, mayflies, minnows and crayfish. We decided that the Tye River was in good shape. —

Tina Wilson is a seventh-grade student at Beverley Manor Middle School.

Beverley Manor Middle School students take water samples from the river at Elkhorn Lake.

Photo by Betty Gatewood

Project Adventure brings students close to nature

By BETTY GATEWOOD

As an addendum to Tina's great story, I'd like to say that I am also very devoted to making sure kids care about the earth. Water quality is one of my favorite focus topics. It is imperative that they are aware of Augusta County's effect on the health of the important resource, the Chesapeake Bay. Both trips were terrific teachable moments with terrific kids.

During a quiet, reflective segment of our Elkhorn Lake trip, I read some of my favorite selections from Henry David Thoreau's *Walden* to the students. I chose the section in which he relates why he "went to live in the woods" and that he called his Walden Pond "the earth's eye." The day was magical — the weather was perfect, the mountains were in all their fall glory, the lake was reflecting the deep blue sky, the students were being receptive to everything that was offered to them.

Our Chesapeake Bay Foundation guides encouraged us to put OUR feelings and thoughts down on paper. What follows is proof that these seventh grade students DO care about the earth. I feel encouraged and a little safer about the future with the earth in the hands of these students! —

Betty Gatewood teaches at Beverley Manor Middle School and sponsors Project Adventure for students.

Students pen poems about nature experience

I am a small stone in a huge field of grass
The breeze is all around me, but not near me at all
The lake is shimmering, brightly reflecting the sun
Everything is quiet, no cars or tall buildings
Just me, the trees, lake fields, mountains.
I am at peace.

Kearsten Ruud

I am a turkey vulture, looking down at the green earth.
I see a stream raging into more streams.
The sun hits me with a warm feeling as I float on the clear, blue sky.
I feel like I'm the eye of the earth.
I fly over the big mountains.
Even though I am a turkey vulture, I am one with the earth.

Jamie Moyer

I am a lonely tree near a lonely lake
Together we create a beautiful scenery.
The lake is called nature's eye
I am called its ear.
So together we are nature's senses among the world.

Jonathan Coleman

Poems continue, top of next column

Student poems

As the wind, air and water flows over me, I feel nothing.
They, the sunshine, the rain, the wind, the water - slowly change me.
They slowly sculpt me, gently changing my shape, using time and ability they slowly destroy me.
I feel their touch little and yet it is the secret to my undoing.
Yet, humans, those who sit on me, enjoy my warmth after the sun turns cold, they give me a powerful title.
To them I symbolize power and endurance.
They call me a rock.

Kristin Pederson

I am not a grasshopper springing all around.
I am not a blade of grass swaying in the wind.
I am not a stream weaving its way through the mountains.
I am not a tree standing tall like a toy soldier.
I am not a cloud floating freely across the open sky.
I am an intruder intruding on this beautiful green earth.

Tina Wilson

The gentle wind makes me sway softly.
I watch the tall mountains change colors.
The shimmering lake moves softly with the breeze.
The turkey vultures soar in the bright blue sky
While the white puffy clouds float high above.
I hear the sound of rushing water from the stream.
Occasionally I feel a large gust of wind.
Then everything grows quiet again.

Stephanie Koiner

I am a turtle in a pond
Everything I need is here.
But human beings are trashing my home.
"Would you like it if I trashed your room?"
I swim, I run, I walk, I eat.
My food is around me in the shallows and deeps
People come and watch me swim.
Some try to catch me and take me in.
I love the pond with its shallows and deeps with its muddy banks.
Flowing cattails swinging with the breeze.
This is where my life began and here is where it is going to end.

Chris Kelly

I'm a breeze and I can run my finger through the weeds like a comb.
I shift them this way and that.
I can blow the water and make waves or just sit there in a daze.
I soar over the land like a bird.
I make the world full of games and laughter.
I can make anyone dance - weeds, trees or someone's hair.

Laura Beth Rowe

The Hitching Post

Craigsville rider, 'Tee Kae' team up for success

By CHRIS MARRS

CRAIGSVILLE — It will take more than a horse upset by the whirring blades of a helicopter to make Crystal Hatkevich give up riding. Nobody should know this better than her, since she found herself in this very predicament while in the practice ring at the Virginia State Fair in September.

"Tee Kae was doing great," Crystal recalled of her mount's behavior that day. "And then a helicopter came and flew low. Tee Kae bucked and galloped around the ring. Finally he stopped, jumped up in the air and bucked again. I fell off with over 30 people in the practice ring watching me." Crystal, like most other horseback riders, seems to be able to make the worst, as well as best, moments memorable.

Crystal and her family of Craigsville all enjoy riding horses. The 13-year-old daughter of Tommy Sue and Dennis Hatkevich, Crystal started riding horses when she was eight and has competed over the last three years.

Tee Kae, a 3-year-old quarter horse gelding, is her favorite horse and the one she is presently showing out of Empty Pockets Stable in Broadway. Crystal says that she is mostly self taught, and Tee Kae is her favorite horse, because he has taught her the most. She has had him since he was seven months old. Tee Kae's owner credits his spirit as being one of his most outstanding characteristics.

Crystal has won numerous awards, but she says the one that means the most to her is the 4-H equitation plate she received at the 4-H qualifying show for the state contest. It was held at Front Royal and consisted of two plates, one she can keep and one she passes on.

"I like it, because I was judged on equitation and how I rode," Crystal explained. Equitation judging is based on the rider's performance, pleasure classes judge the horse.

Crystal is a member of the Augusta County Galloping 4-Hers Club and a 4-H horse judging team. In the future she plans to attend college, hopefully Virginia Tech, and study horse science. She also likes to jog, run track, and bike. One of the goals she has set for herself is to become a Western Pleasure trainer.

Some other awards of which Crystal is proud include a Reserve Championship in 1996 at the Mid-Maryland Quarter Horse Show for junior Western Pleasure. She also picked up a Grand Championship in the same category at the 1995 Augusta County Fair.

Tee Kae has come home to Craigsville for the winter to be close to Crystal. While boarded in Broadway, Crystal had to commute to ride and show him. But once "winter hibernation" is over for both horse and rider, you can bet Crystal and Tee Kae will once again be in the ring doing their best to win for blue ribbons. —

Crystal Hatkevich of Craigsville at the 1996 Bridgewater Horse Show with her mount, Tee Kae.

A farrier's tale

By CHRIS MARRS

STAUNTON — "A blacksmith does iron work, makes shoes, and tools. A farrier deals with the science of the hoof," explains John Catanese of Staunton. A graduate of Kentucky Horseshoeing School and a farrier for over 10 years, John talked about the importance of hoof care, schooling, proper work areas, and understanding the difference between shoeing recreational and competitive horses.

When shoeing horses for recreational purposes, such as trail riding, John shoes the horse as naturally as possible. When it comes to performance horses, he explained, "I take extra precautions to make sure everything is perfect because of the stress involved. It demands more perfection to stay ahead of problems."

How did John become a farrier? "It was only part time to do my own horses," he said. "Then I enjoyed the horses. When you work with horses that have problems, and you help correct the problem, or if a horse loses its usefulness and you help make them comfortable and prolong their usefulness, then I feel I've done good. It's rewarding work."

One story John enjoys telling concerns a large horse named Mike which belonged to Terry Whitmore of Natural Bridge.

"His right hind hoof was extremely run over. He was always lame," John recalled. "I started shoeing him, corrected the problem, and he's back in the dressage ring showing today."

John advises potential farriers to enroll in school for six months to a year to learn the trade after which individuals should apprentice with an experienced farrier for at least six months. Especially helpful, John said, are schools which work with university horses.

"There are so many problems, and so many solutions. It is hard to deal with them all in a short time," John explained. "Take the time to see a variety of problems and different remedies. The same thing doesn't always work on every horse." After graduating from school, John apprenticed with a farrier for over a year.

Some of the most common problems John sees in horses he shoes are low heels, thrush, seedy toe, and hoof cracks, conditions which arise mostly from neglect, he noted.

For low heels, John recommends trimming and shoeing on a regular schedule, about every six to eight weeks. For thrush, John said the hoof should be cleaned daily. Also seedy toe, when the hoof is soft permitting gravel to get into the hoof wall, can be helped with daily cleaning.

"Some owners use a (bleach)-water mix or a 7 percent betadine solution to dry out the hoof and toughen it up," John said.

Hoof cracks stem from seediness. If left unattended, hoof cracks can cause loss of heel if they are in the back. Gravel which gets into the hoof because of seediness can move deep into the hoof wall into sensitive tissue and cause lameness.

To prepare for the farrier's visit, John suggested horse owners provide a clean dry work area which is well lit and located on a flat surface. Irregular ground makes it difficult for the farrier to judge if the hoof is properly trimmed before shoeing.

Another consideration for owners is the expense. Most farriers charge a base price for standard shoeing with four metal plates. If the horse requires different shoes, modifications to the shoes, or corrective work, then the price increases. John encourages horse owners to talk to the farrier about

See SHOES, page 21

Hunt seat instructor looks for horses to complement riders

By CHRIS MARRS

FISHERSVILLE — In her 20 years as an instructor of hunt seat equitation, Diane Hinch has seen many different types of horses and riders.

"Horses are appropriate to different levels of the riders," says Diane.

Owner of Windy Spring Farm in Fishersville with her husband Louis "Buddy" Hinch, Diane admires the animals which she teaches people to ride.

"Sometimes they show their character in the way they move," she said. "They are beautiful to watch, their gracefulness, the way they move." An element which adds another dimension to each horse is its character, according to Diane.

"Their personalities... each one is so different," she said.

The two people who had the most influence in Diane's teaching and riding skill were Missy Clarkson of Shenandoah Farms, and Bud Hickman, a free lance instructor from Lexington. Diane worked with each of these instructors in her early 20s. Missy was very influential in developing Diane's teaching skill, and Bud helped her develop most of her riding skill. Both Missy and Bud are deceased, but Diane remembers the part each one played in her horsemanship.

Diane Hinch is joined on "Little Lamb" by a little friend at a Hunter Pace held on a farm near Middlebrook.

"Missy had a summer camp, and she always gave me an extra week or two. She found extra horses for me to ride and helped me. With Bud, he gave his time and energy and helped me train in flat work. I competed through him with other people's horses," Diane said.

In talking about her own teaching skills, Diane admits that she enjoys it, and nothing is very difficult. She finds that keeping the student's interest and giving a variety of exercises are the main challenges of being an instructor. She advises her students "not to get easily frustrated in their expectations of themselves" and "not to expect to progress too fast or with immediate results."

Safety is always on an instructor's mind as well as being aware and conscious of tack and attire.

"Don't overface (overchallenge) your students," Diane says. "Don't push too fast. Go slow, build spirit and strength. Keep interest, take time trotting, don't rush the canter." Diane also advises not to follow a standard guideline. Every rider is an individual and should be treated that way.

Diane's 18-year-old daughter Emily Helmick also rides and competes in hunter/jumper classes. Diane and Buddy have a 20-month-old son, Zachary, who, even at his very young age, "sits a horse" very well.

Diane is active as a leader of the Augusta County 4-H Light Horse and Pony Club, the Glenmore Hunt Club, the Virginia Association of Rehabilitative Secretaries, and the Virginia Association of Rehabilitation. She is employed at Woodrow Wilson Rehabilitation Center in vocational training.

Diane has won Hunter Pace awards for the fastest time and optimum time. Today her goals include a new house this spring and a new riding ring. If past experience is any indicator, she'll probably spend so much time in the latter that she won't have time to enjoy the former. —

The mare that gets away

Q: I have a mare that is hard to catch. I have one chance to catch her, if she gets away, she runs and runs and won't let me near her. How can I teach her to catch easily?

Janelle Rowe, Greenville

Without actually meeting your mare and understanding her point of view, I will have to give you advice from my own experience and perspective. I can name one good reason why horses won't be caught. They can sense a "threat." The part that you will have to understand is how you are coming across as a threat to her.

A threat is anything that I feel intends me harm in some way. Even if it's only imaginary, it still can be very real to me. I know your intentions are to ride your mare or work with her. The first question I would ask is, "How often do you ride?"

Being inconsistent in riding becomes a "threat." If you ride every day, then it is routine. There is a difference. Once in a while to ride, you might ride hard enough that she feels sore the next day. I know I don't think about it. I just know that I feel bad after being ridden. If this has been the mare's experience, she will try to avoid being ridden if she remembers it as causing her discomfort.

If the mare is already in the habit of running from you, you not only have the root cause to work on, but also the running away habit to break.

A change in environment could help. If a horse becomes used to its environment and is comfortable with the habits which have developed there, they are difficult to change. Changing the environment opens up the horse to be "retrained," because everything is a new experience to her, so she will adapt to new habits better and more easily. This is why trainers will take horses for "30" days of training at their barns. They know that when a horse comes in, it is the most receptive to any changes the trainer needs to make in its behavior. It's like taking advantage of the horse's disorientation. The trainer then "reorients" the horse to the proper behaviors.

Another consideration to think about is your emotions. If you get angry at your mare for running away from you, you become an instant "threat" to her. She will sense your anger and know that you are a threat by your emotions. Staying calm and patient is important, even when you don't feel like it. We can sometimes make our owners want to shoot us, but sometimes that only makes everything worse. The owners who can stay calm are usually the most successful with their horses.

If you get angry, you need to "cool" off before chasing down your mare. The more she runs, the more angry you get, the more she runs. Stay calm, and DETERMINED. I once ran from a groom at a stable. He didn't get angry, but he didn't give up either and eventually caught me. After that I didn't see the point in running. I knew he would catch me, and time did not make a difference to me, whether it was two minutes or two hours, I was still caught. Your mare is the same. Patience, determination, and hard work on your part can make the difference in her behavior when being caught. —

I.B. HOOFINIT

Horse Sense

Shoes

Continued from page 20

different options available for rider and horse.

Preventive maintenance will always be the best way to keep small problems from turning into big ones, advised John. A regular shoeing or trimming schedule, daily cleaning, and hoof care are part of a good program. A farrier can catch many problems while they are still undetected by owners. Plan farrier visits on a regular and consistent basis. —

I.B. Hoofinit is a fictitious horse character developed by Chris Marrs as a service to teach horse care. Questions to I.B. Hoofinit may be submitted to P.O. Box 2955, Staunton, Va. 24402. Questions become the property of Chris Marrs, and answers are subject to editor approval. Information provided in this column is meant to be taken as general advice. Each horse, rider, owner, and situation reflect different problems. I.B.'s answers are meant to be informative and enjoyable, but not binding. Common sense in any situation is a must.

Country Crossroads

Reflecting pool reflections

By Roberta Hamlin

December 1996

Dear Maude,

Well, I know I have complained a lot in the past about being bored here in Washington and about how nice it would be to have Dylan back in town, but I never realized what I was asking for. I certainly never expected things to be as busy as they have been for the past month. Thank goodness my own work is a little slow right now!

Finding an apartment for Dylan was not as easy as I had thought it would be -- he certainly wanted something nice, but not something that would cost a fortune. First, I found a couple of nice places on the Senate side, near Union Station, but it would be a long walk to the office for him, and they were both over $900 a month. It took me two weeks, I don't know how many cab fares, and almost every lunchtime to finally come up with something that would be suitable. I was really very proud of myself when I found a nice little one bedroom apartment, about four blocks from his office, and the rent was only $750, which is very reasonable for the hill.

His new office is going to be in the Longworth Building. At the beginning of each new session of Congress, there is an office lottery held for the available spaces, and the congressman for whom Dylan will be working was lucky enough to get one of the better selections. Many new members end up on the fourth floor (which is almost an attic) with storage bins across the hall and tiny windows with not much of a view. At least the office will be on one of the lower floors, and Dylan will be able to look out his window and see the back parking lot!

But just when I thought I could put down the classified section of the paper and check out the shoe sales, I got this call from dear Dylan telling me that he told the congressman about my successful search for his apartment. The congressman was so impressed with my great job that he wanted me to try and find something for him as well. He and his wife were trying to decide what to do about moving to Washington. Leaving an area one has called home for a long time and heading to the nation's capital can be overwhelming for many new representatives and senators. Sometimes the spouse of a member will remain at home, and the member will rent a small apartment in Washington for himself or herself. Many spouses of members choose to come live in the city, while still others try commuting back and forth between two homes.

Looking for a nice, small apartment for Dylan was one thing, but a place for a congressman was altogether different. First of all, there are college-age children to be taken into account (they have two sons and a daughter) and you know that they will be wanting to visit all the time. So, the congressman and his wife would need at least two, preferably three bedrooms.

Armed with their requirements I started out. In Georgetown I found a nice place with three bedrooms. It was the main part of a beautiful house which was shared with only one other couple who lived in the small one-bedroom basement apartment. It was only $2,500 a month. But for the same $2,500, I also found a nice townhouse on the hill, also with three bedrooms and within a reasonable walking distance, but I could tell by the amazed look on the congressman's face as I was telling him about these two neat places, that he was hoping for something a little more moderate. (The price to buy or rent in Washington can be quite a shock to those from other areas of the country!)

Needless to say there was more searching, and I came up with a three-bedroom townhouse near Union Station for only $1,400 a month, but it would have been a long walk to the House side. The best I could do was a two-bedroom apartment not far from his office for $900. The congressman and his wife then had a nice long telephone conference and decided on keeping their home in the district and taking the small apartment where he could get to the office easily, and there would be enough room for her and the children when they came for visits. I was exhausted and tired of looking at apartments by then and so far behind on my shopping that I will never catch up! No Christmas shopping done! No new clothes! I told Dylan he really owes me one.

Dylan, of course has been having the best time visiting with people since he got back here. Quite a number of his old friends are still in town and many have been promoted to top jobs. Some are now administrative assistants, and many have moved over to the committee staffs. The congressman was lucky enough to get a position on the agriculture committee, (but then most open seats on that committee traditionally go to Southerners.) Imagine Dylan's excitement when he found that the chief of staff for agriculture was another of his old friends in a new job!

He and his friends keep meeting for lunch, and I get calls all the time to come join them. It's a lot of fun, but, my goodness, I certainly don't have the wardrobe for that! First it was all that real estate business on my lunch hours, and now it's lunches. When will I ever be able to shop? And then there are the holiday parties. Do you think I have anything to wear to them? Once the middle of December arrives, there are parties almost every day, sometimes two a day. Just last week my boss was invited to one party, lots of food and open bar from noon until 5 p.m. Then another one started at 5 and went on until 10 p.m. His wife told him he might as well get a hotel room, since if he ate and drank for 10 hours straight, he wouldn't be able to move, let alone drive a car!

But at least now that the holiday season is here, the stores are staying open later, so I can dash in on my way home and find something to wear to the next important event. But one store a night is never going to put any life and dazzle into my out-of-date wardrobe. Goodness, some of my outfits I've worn for two years! Everyone is going to think I've lost all sense of style!

Dylan is so excited about being able to come home to Middlebrook with me for Christmas. He says he plans to diet for two weeks so he can eat second helpings of all the wonderful dishes, plus a piece of every single dessert available. If he does all that, we may have to be out looking for a new, and larger, wardrobe for him as well!

Love to all, and we will see you in just a few days.

Love,
LuLu

•Dreams

Continued from page 7

tisement for cable television at the cost of only $300 a year.

Before our conversation ended, the electricity went out which is a regular occurrence. We sat in the dark as I thought of my own children and felt a deep intimacy with my host. Connected by dreams for our children, this intimacy carries a burden of responsibility that I am now struggling to understand. Jesus says, to them who have much, much is required. But what exactly does that mean; what precisely is required of me? Money seems an obvious answer, but much too simplistic to address the larger question about the direction of long development in Ethiopia.

Women of the church near Bedele, Ethiopia, where the congregation endured severe persecution and famine. Photo by Roy Howard

Listening to Yedetta, this large, blurry question comes into a sharp, particular focus. If the whole country can't be raised up, at least one, maybe two children can be given an opportunity. Two by two. Who ever knows? Maybe this opportunity will be the key to future leadership. It could happen. After all, Moses was once a child saved from certain death who went on to lead his people from slavery to freedom. Remember the leader in this country who came from the bottom up to tell the world, "I have a dream."

I don't know the answers. I do know that the dreams I have for my children are now mingled with Yedetta's dreams, and our dreams are mingled with the dreams of fathers and mothers all over the world. No dream that is worth dreaming can ever be realized until the dreams of God's people everywhere are realized. This hope was announced by shepherds long ago in a poor Judean village, like the village in Ethiopia where one night we shared our simple dreams. —

Roy Howard is pastor of Bethel Presbyterian Church near Middlebrook whose column "Saying Grace" regularly appears in the Country Crossroads section of Augusta Country. *He recently returned from a three-week mission trip to Ethiopia sponsored by Shenandoah Presbytery.*

Dear Friends,

I was given the opportunity to visit Ethiopia as a representative of the Shenandoah Presbytery Partnership with the Ethiopian Evangelical Church Mekane Yesus (EECMY). During three weeks in November, Mike Robison, a certified lay preacher, and I taught seminars in Christian doctrine, discipleship, pastoral counseling and leadership skills to 120 elders, evangelists and congregational leaders. Many of you knew about this trip and I thank you very much for your daily prayers.

In addition to teaching, we listened to the people as they shared stories of Christian witness in the face of famine, war and severe government repression/oppression/persecution. I received the grace of courage and faith from these brothers and sisters who have very few material resources, yet are very rich in the gifts and virtues of the Holy Spirit.

Working alongside the many committed Ethiopian Christians was Matti Hirvilammi, a Lutheran pastor from Finland who, along with his wife Ruth and their three children, is serving the EECMY Illubabor Synod in Metu. Matti is the director of the Bible School which trains elders and evangelists who serve as leaders of their congregations. (The Ethiopian Church has very few ordained pastors at this moment; well-trained elders fill a vital leadership role.) The Synod has recently provided additional classroom space and a library for the school to meet the increased demand for training.

I suggested to Matti that I would be willing to collect and send appropriate books for the library. He welcomed the offer. All courses are taught in English, therefore many of the books in an American pastor-educator's study are suitable. (One pastor from Shenandoah Presbytery upon retirement sent the whole of his library to the school.) So friends, if you have such books [Theology; Biblical commentaries; Pastoral Care; Homiletics, Etc.] PLEASE, send them or bring them to me at Bethel Presbyterian Church. With help from partners and consultation with Matti, we'll will sort them and send them to Ethiopia.

If you have questions about appropriate titles, drop me a note or call; we'll make a decision together. It's my hope that together we can pool our "best" books to enhance their library and support the theological education of our sisters and brothers.

Grace to you and peace,

Roy Howard
Bethel Presbyterian Church
At the corner of
Va. 701 and 693 (For UPS)

Route 1, Box 189
Staunton, VA 24401
540/886-9421, home
540/886-6041, church

Herbs for the kitchen garden

The Garden Path

By Jeff Ishee

Nothing much happened in Middlebrook this week, except the General Store put up the new calendar.

And then of course, there was the bitter cold that descended and caused all of us (gardeners and non-gardeners) to settle in next to the wood stove. And actually, that really wasn't a bad thing, because we have our new seed catalogs to read!

But while we were huddled up next to the warmth of the stove, there was a nice big crock of stew cooking in the kitchen. A stew simmering with delicious local beef purchased from a neighboring farmer. It includes carrots we just pulled from the garden late in the fall. And Kennebec potatoes dug from our own gardens. To add to that special taste, we topped the recipe off with dried herbs from our herb patch — basil, parsley and oregano. Oh, on a cold January evening, it doesn't get much better than this. Sitting by the warmth of the wood stove with a new seed catalog, partaking of hot stew flavored with tasty herbs is a memorable occasion.

And speaking of herbs, let's go ahead and plan this spring's herb garden.

First of all, which herbs would be best to grow? Well, herbs are usually classified into two categories: there are culinary herbs, used to enhance the flavors of various kinds of food, and then there are medicinal herbs. Examples of the former would be cilantro, chives, dill, or mint. Some examples of the latter include echinacea, feverfew, and motherwort.

I'll have to admit to being a completely biased gardener at this point. If I can't eat it, I usually won't grow it *(ornamental sunflowers being an exception.) So in this forum, we will* address only culinary herbs. Most herbs can be easily started from seed; however, there are a few that you should really consider buying from your local greenhouse grower (tarragon, golden sage, or purple sage). At Bittersweet Farmstead, we rarely start herbs from seed. That's because it is so easy to buy all of our herb plants from local folks. They always have a great selection. This month we'll cover our four favorite culinary herbs.

OREGANO -- If you decide to plant oregano from seed, be aware that they are tiny little things... more than 300,000 in one ounce. A normal packet, however, will contain only 150-500 seeds, which is what the average gardener needs. Make sure you get Greek oregano (*Origanum vulgare*, subspecies hirtum) which has a white flower rather than plain oreganos (*Origanum vulgare*) which have pink or purple flowers and are tasteless. That little word hirtum is very important when you select your oregano for the culinary garden. The seeds require only a light dusting of growing medium to germinate.

We like to buy starter plants, but you could ask a neighbor gardener for a root division or cutting. Oregano prefers full sun, tolerates a little shade, but not much, and the soil should be at least 60 degrees when you transplant. Space the plants about 12 inches apart. The mature plant will grow to about 18 inches and is usually quite wide. This natural shading of the soil around the plant helps to eliminate weeds. Since oregano is a perennial, you don't have to worry about setting it out every year. One of the cooks at our house prefers fresh oregano to dried, but dehydrates quite a bit for winter use. She rubs it into a fine powder before storing. It can be used in pizza or any tomato-based dish. Try just a touch of dried oregano on broccoli also. Yuum!

CHIVES -- Chives are a hardy perennial *with deep green and hollow leaves. They are at their best in late spring,* when you cut off the grasslike top liberally. You shouldn't be afraid to cut chives. They recover fast and furiously, and the young tender chives are especially good. You can start chives from seed, but again, it's so much easier to buy the started plants. If you plant from seed, sow during March about 1/4-inch deep in a fertile medium. Transplant outdoors when the soil is warm (late May). Once you get chives going in your garden, they will self-sow eternally. One neat thing you can do with chives is pull up a clump in fall and transplant to an indoor pot. Then you'll have fresh chives during the winter.

Every two or three years, thin out the chive section of your herb garden in fall to put more space between clumps. What you are aiming for is about 10 bulbs per clump, and clumps 10 inches apart. Chives love fertile organic soil, so be liberal with compost. Fresh chopped chives are wonderful on potatoes or sprinkled over cottage cheese. I like dried chives best with fish or a vegetable soup.

THYME -- This popular, low-growing perennial has a multitude of varieties too numerous to list here. German winter thyme is probably the most popular, and for good reason. Many chefs consider it indispensable in the kitchen. This is a short, stubby variety, that is evergreen in color. Thyme is very hardy, and has no problem surviving winters in this area.

Since thyme grows so slowly, it is best to start with plants rather then trying to sow from seed. Because thyme does not have to have fertile soil, you can plant it almost anywhere. Just be sure that it has plenty of sun. If you've got a rocky spot in your garden, turn it into a "rock garden" and plant thyme between the rocks. It seems to prefer rocky soil for some reason.

An efficient way to increase the size of your thyme patch once it is off and running is by layering. All you need to do is bend over, stick the tip of a thyme branch in the soil, hold it in place with a small rock, and then go take care of another part of your garden. The thyme will "tip-root," and you'll have several new plants in a few weeks ready to plant elsewhere. Use the fresh leaves in salad, but don't add too much. It's easy to overwhelm a salad with thyme. What you want is just a hint (just a pinch of shredded leaves). We dry thyme every fall and use it over the winter as an herbal equivalent to pepper.

BASIL -- This has got to be the easiest herb to grow. I'm not going to even attempt to cover the many varieties of sweet basil, because there are so many. Peruse your seed catalog while sitting next to the wood stove and choose something that suits your fancy. We like lemon basil and cinnamon basil, which are very popular with all gardeners. The lemon basil is commonly used fresh or in pesto, while the cinnamon basil is popular in herbal teas and potpourri. Basil is an annual, which means you get to plant it every single year. Basil is one of the few herbs that is easily planted from seed, but (wouldn't you know it) we still prefer to get ours from the farmers' market or local greenhouses.

Plant basil seed directly in the garden after all danger of frost has passed. Basil hates cold weather and frost will kill it in a heartbeat! It likes fertile, well-drained soil and full sun. Thin the seedlings in June to about six inches apart, or place your transplants that far apart when you plant in late May. For a fresh supply all summer and fall, continue planting basil every three weeks. Fresh, young basil is much better than that which has been allowed to mature and bloom. Dried basil is weaker and has a distinctly different taste about it than fresh or frozen basil. We like to use fresh basil on lamb chops, and dried basil in stews or soups during winter. —

Disney's real-life Dalmatians a few spots short of animated classic's appeal

By HANNAH SIMMONS

Never give a puppy as a Christmas present. It's good advice. Too bad Disney Studios didn't heed it before releasing a real-life version of *101 Dalmatians* into the big screen's annual holiday season.

If 101 animated Dalmatian puppies can create an instant movie classic, then what might 101 of the cute-as-a-button black-spotted pups create? This is what Disney asked itself and so proceeded to make the beloved animated *101 Dalmatians* into real life. And by real —well, Disney creators used over a hundred Dalmatian dogs to make this film. But really, they shouldn't have bothered. This movie falls short and a little flat.

The story is the same. Pongo and Perdi fall in love at first sight. Dog love results in people love when Pongo and Perdi engineer the meeting of their owners, Roger and Anita, who, like their dogs, also fall in love.

After the marriage (Roger's and Anita's —the dogs are in a committed relationship), Perdi produces 15 adorable puppies.

The sinister Cruella DeVil, played with style by Glenn Close (*The Big Chill, Fatal Attraction*), wants the puppies for her own evil intent. DeVil's bumbling dognappers eventually capture the puppies which are destined to become winter coats.

With the help of numerous animal friends, the two Dalmatians trick, anger, and humiliate DeVil and her cronies. The cunning duo eventually free their pups and 84 other puppies then make their way home to Anita and Roger.

Jeff Daniels (*Speed, Fly Away Home*) and Joely Richardson play Roger and Anita. Daniels doesn't depict an Englishman very well, and Richardson is new to the screen, but does a good job as the loving and dutiful wife.

Close plays Cruella DeVil wonderfully. She is the superior actor here and in another league from the rest. She spices up the movie and adds a much needed zing to it.

There was a little variation between the cartoon story and the new version. The dogs don't talk in the non-animated version, and Disney changed the ending, too. Director Stephen Herek used computer generated stunts for some scenes, while others were used with real dogs. The stunts are not unlike those seen in *Home Alone*.

It's not surprising that Walt Disney was unable to improve the classic appeal of *101 Dalmatians*. But kids and parents will enjoy the real-dog version, although maybe not quite as much as they appreciate its animated predecessor. McDonalds will probably sell a few more burgers off the Kid's Meal animated figures, and Disney will rake in a few more bucks on all their Dalmatian product lines out just in the St.-Nick-of-time for the holiday shopping season. (Imagine that.)

And isn't that what movie making is all about? At Disney this year they're decking the halls with Dalmatian residuals. Merry Christmas!—

Hannah gives 101 Dalmatians *two-and-a-half bananas. It is rated G for general audiences.*

•Wheat

Continued from page 11

farmers grew 20 bushels per capita.

Wheat came into prominence in the Shenandoah Valley around the time of the American Revolution in the 1770s, he explained. Evidence of the rise of grain crops is seen in the accompanying rise in area mills. While there were just 100 mills in the Valley at the time of the revolution, by 1800 there were 600.

As part of his explanation of wheat farming, Koons took the audience through the seasonal cycle of wheat cultivation.

"Farmers always plowed in the fall, in September and October. Sowing was done by hand until the widespread use of (grain) drills which occurred in the 1850s, 1860s and 1870s for Valley farmers. After sowing, the seed was covered over with a shovel plow or a spike tooth harrow.

"Harvest was done with grain cradles which continued to be used, despite the invention of the reaper, through the 19th century, and there is some evidence that they were used into the 20th century. Harvest was the last week of June and the first week of July. "The last task is threshing. There was a big push right after harvest, and there is also evidence for keeping some threshing for later when times were slack. Mechanical threshers, powered by horses, were seen here in the 1820s and 1830s. These were small and designed to be used by individual farmers. In the 1850s, custom threshers with bigger machines appear and are taken from farm to farm," he said.

Farming in the Shenandoah Valley was profoundly changed in 1861, because of the Civil War, according to Koons. The area became known as the Breadbasket of the Confederacy and as such was the target of Yankee raiders who burned fields, houses, mills and barns — anything to halt the production of food supplies for the Southern armies.

Despite the enormous devastation and the sharp decline in most areas of the farming statistics for the Valley, the one thing that rebounded after the war was wheat production.

"In 1870, wheat production was up 10 percent from 1860, and in the period from 1870-1900 wheat production skyrocketed. During that time, Valley farmers continued to produce a disproportionate share of the country's wheat," he said.

Koons noted that wheat's dominance did not decline until the 1940s as cattle production on Valley farms began to rise. Today cattle, and more recently poultry, dominate Shenandoah Valley agriculture which remains diversified. The focus, however, has shifted from grain to livestock. Wheat has gone from playing the starring role to just being part of the cast of characters in the Shenandoah Valley. Koons closed with a quick look at the resources he used to launch his study of the area's agriculture and urged anyone with an interest to explore the past history of their own farms. "The information is all there and anybody can find out about their farm," he said. —

•Logic

Continued from page 9

drew that she needs to give up some control and allow her sons to help in decision making.

"I now involve Nathan in choosing what clothes he will wear each day," Linda stated.

According to Karen Poff, "raising responsible children requires that the child do the lion's share of the thinking."

Helicopters, drill sergeants and consultants describe parenting styles. Helicopter parents hover over their child, baling them out of every situation and never allowing them to make mistakes. Drill Sergeants bark out orders and expect the child to respond immediately and without question. They never give children opportunities to think for themselves.

The most desirable parenting style is the Consultant parent. This parent gives helpful advice and balances consequences with empathy. Consultants allow the child to make mistakes and learn from them.

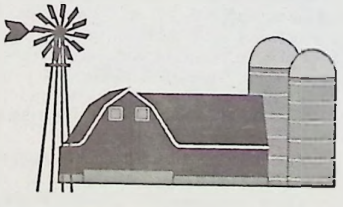
Linda candidly admits that before taking the class she felt miserable for hollering and nagging her sons all day. Now that the class has given her practical and effective parenting tools Linda states, "I go to bed each night knowing that I have done my best. The love and logic class has put fun back into being a mother."

The Love and Logic Parenting philosophy claims that effective parenting can be taught and techniques can and should be rehearsed. Poff states that, "no matter how good a parent is, they can still benefit from this self-improvement class and learn better parenting skills."

For more information about upcoming classes, contact Sue O'Connor of the Staunton-Augusta County Family Resource and Referral Center at (540)245-5899. —

Yesterday's weather

EDITOR'S NOTE: *Augusta Country is pleased to introduce a new monthly feature, "Yesterday's weather." Most newspapers include a weather forecast in each edition. But we try to be a little different at* Augusta Country. *We may not know what the weather will be like tomorrow, but we sure know what it was like yesterday.*

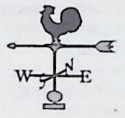


January 9, 1976
Lake effect snow squalls buried the town of Adams, N.Y., under 68 inches of snow.

Jan. 10, 1800
Savannah, Ga., received a foot and a half of snow, and 10 inches blanketed Charleston, S.C. It was the heaviest snowfall of record for the immediate Coastal Plain of the southeastern U.S.

Jan. 10, 1911
The temperature at Rapid City, S.D., plunged 47 degrees in just 15 minutes.

Jan. 20, 1937
The wettest Inaugural Day of record with 1.77 inches of rain in 24 hours. Temperatures were only in the 30s as Franklin D. Roosevelt was sworn in for his second term.



Jan. 21, 1985
President Reagan was sworn in for a second term in the coldest Inauguration Ceremony of record. Cold and wind resulted in wind chill readings as much as 30 degrees below zero.

Jan. 24, 1956
Thirty-eight inches of rain deluged the Kilauea Sugar Plantation of Hawaii in 24 hours, including twelve inches in just one hour.

Jan. 31, 1911
Tamarack, Calif., was without snow the first eight days of the month, but by the end of January had been buried under 390 inches of snow, a record monthly total for the U.S. —

Information for this report was taken from the World Wide Web homepage of the U.S. Storm Data Center.

Tree shows Presbyterian heritage

STAUNTON — Looking for something to do after the crush of Christmas? Stop by the Woodrow Wilson Birthplace to see the Valley Heritage Tree. "Even though the Scots Irish Presbyterians did not celebrate Christmas, Presbyterian Churches in the area made ornaments to commemorate their heritage along with the 150th anniversary of the Manse," Pat Hobbs, curator at the Woodrow Wilson Birthplace, explains.

The ornaments, made by women and youth groups, are symbolic of Scots Irish settlers. They include thistles and shamrocks, woolly sheep, and representations of area churches.

"We are so pleased that several of the churches celebrating their 250th anniversaries are participating," Mrs. Hobbs added.

The tree was lit on Dec. 14 and will continue to be on display through Jan. 5. —

Bill Hoffmeyer places on ornament on the Valley Heritage Tree on display through Jan. 5 at the Woodrow Wilson Birthplace.
Photo by Nancy Sorrells