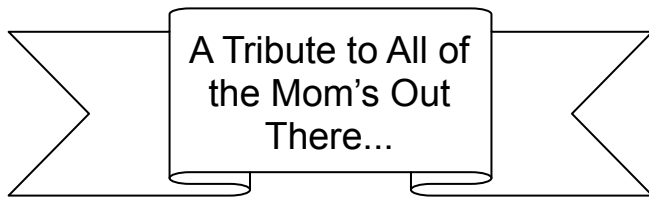


The Blandford Bugle

DEVOTED TO THE INTERESTS OF ALL THINGS GOOD IN
BLANDFORD: GOOD HOMES, GOOD NEIGHBORS, GOOD FUN.

Vol. 3, Issue 2 Blandford, Massachusetts Spring 2014

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Kids Say the Darndest Things...

In honor of Mother's Day, we asked a group of children some questions about their moms. We got some great responses!

- ♥ To my mother in law: the kindest, most loving, thoughtful woman I have ever had the pleasure of knowing. You just make life better. We love you mom! *Troy, Lisa, Bre and Trevor*
- ♥ Even though my Mom is slipping away at times, she always puts a smile on my face. She has always been gentle of nature and its been easy to love her. - *Sue Racine*
- ♥ To *M.R.B.* from *M.R.B.*: Happy Mother's Day to my wife, my life, my journey's companion, my better half, my everything. Thank you for all your tomorrows.
- ♥ Happy Mother's Day to Mommy, Gramma B, Auntie JoJo, Gramma Judy and Gramma Gogal. Love, *G.M.B., C.R.B, & O.M.B*
- ♥ To *M.L.F.* Thank you for helping me to see the beauty in the world, for reminding me to stop and breath. Happy Mother's Day, Love *C.L.L.*
- ♥ To *Jackie Dolby*, I cannot express enough what you mean to me and to our family. You are the glue that holds us together and have given me the greatest gifts in my life - our 4 girls. Happy Mother's Day, may the best of our past be the worst of our future! Love, *Adam*
- ♥ To Janet Lombardo,
Mom of 3 adults
Queen of Blandford Library
Lover of kitties
- ♥ My mom lights up the world...if you're at a party or celebration and you want to find her...just listen for the laughter. - *Mary Martin*

What makes your mom happy?

"When I do good stuff like make breakfast." - Leah
"When I feed the dog without my mom even asking!" - Charlotte

What makes your mom sad?

"When I sneak candy out of the closet." - Trinity
"When I make her clean up my room by herself." - Emma
"When I smooch ice cream in her face." - Leah

How does your mom make you laugh?

"When she blows up a balloon and puts it on my seat and I pop it" - Hunter

"When she tells me jokes that her father said to her when she was a little girl." - Emma

"When she says funny stuff, like toilet." - Leah

What does your mom do when you're not around?

"Play video games." - Parker

"She goes out with her friends to get coffee." - Emma

"She goes to the movies and watches cartoons and I think she plays video games and eats popcorn." - Hunter

What is your mom not very good at?

"Ice skating, my mom is terrible at ice skating." - Charlotte

"Basketball!" - Trinity

"Getting bills in the mail." - Leah

What does your mom like most about your dad?

"The one time that he bought ice cream for her." - Parker

"That he spends his whole time in the bathroom." - Hunter

"He plows the driveway." - Trinity

What makes you proud of your mom?

"My mom is a good hugger." - Christina

"I'm proud of my mom because she's going to let me get a dirtbike." - Hunter

"When she brings my dinner up to my bedroom." - Emma

How to make a Chocolate Cake *(written by a Kindergartener)*

Ingredients:

2 eggs

Cake mix

Some water

Some oil



Directions: Mix all the stuff together in a bowl. Put it in the oven and cook for 20-30 minutes at 900*

Frosting: Use a toothpaste thing to put the frosting on. Buy it at the store.



Yoga

Stretch your physical self into a reaffirmation of your very own well-being with Lorraine Brady and Yoga every Thursday evening at 6:30 p.m. at the Town Hall.

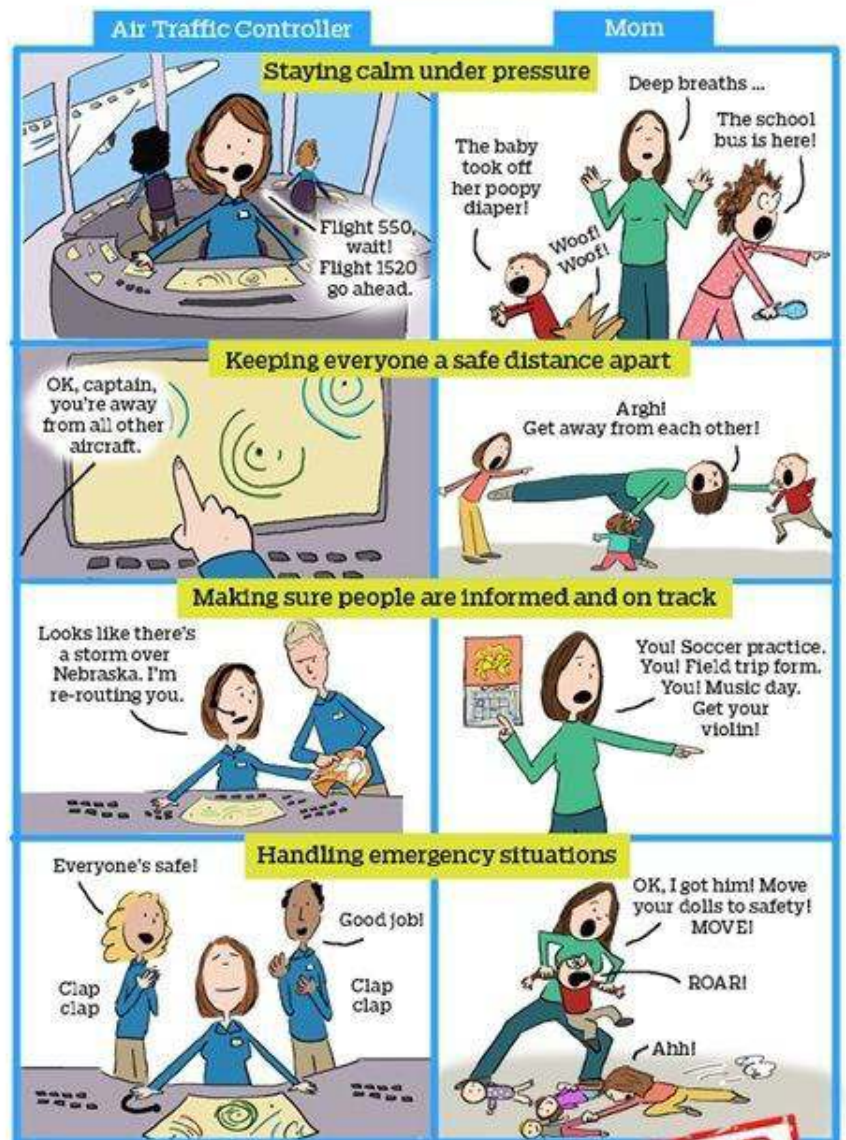
Sponsored by the Porter Memorial Library and the Council

on Aging, this moving class in exercise will see you through March and April.

There is a suggested donation of \$5 per person per class to help offset the cost.



Who Has it Harder: An Air Traffic Controller or a Mom?



The Polar Vortex, the Town Caucus and the Common Good

Monday, March 3 was a particularly cold day, thanks some say to a phenomenon called the Polar Vortex.

After the sun set the temperature dropped even further into the single digits, but that didn't stop a small group of Blandford folks from leaving their warm places around the dinner table and venturing out into the cold for the annual Town Caucus. It was standing room only in the Selectman's Office as a short meeting was held to accept nominations for Blandford's town elections in May.

There were nominations for the more prominent positions and some incumbents willing to run again. What struck me, though, were the number of open positions in the town for which there were no nominations.

There was an uncomfortable silence in the room as a position was called by the moderator and his eyes searched for a raised hand and listened for a name to be put forth.

Granted, the office of fence viewer might not carry much prestige and the duties of such a person might be generally unknown.

There were openings on a number of other boards and committees, though, that meet regularly and provide a more tangible service to the town. There *are* a significant number of people in town who do take community service seriously, though, and whose work goes largely unappreciated and under-appreciated.

I think it would go a long way towards the resurgence of public participation in government if we as neighbors and fellow citizens made a point of thanking those who do step forward to work for our town.

It is a much laudable and popular practice



these days to thank a member of the military for their service to our country. This is quite fitting as that service often puts the soldier in a position of

grave danger.

We, as citizens, often fail to remember, though, that public service in our communities runs some risks and requires some level of sacrifice as well. Those serving leave the comfort and warmth of their homes, give up some time that could be spent privately and use their mental resources for *our* good.

Many great statesmen have held forth over the years on the concept of the "common good", that which is best for the whole as opposed to private interests. They have encouraged their citizens to consider the good of their neighbor and the needs of each individual.

If we have an interest in making our town flourish in all the ways that make it a particular dear and pleasant place to live, we must all shake off our selfish tendencies, thank those who hold elected and appointed offices and maybe...maybe someday consider giving our time when a call goes out for help.

There are vacancies for a three-year term as Assessor and Fence Viewer, a one year term on the Municipal Light Board and a four-year and five-year term on the Planning Board.

Assessors determine the fair cash value of real estate and personal property in town. A part of the financial team, assessors set the tax rate and assess all property taxes, the town's revenue source.

A fence viewer settles disputes regarding boundary lines on shared property, and oversees construction of walls, fences, hedges and other markers that divide them. In early America, they were appointed to deal with problems involving roaming livestock.

In Blandford, a member of the Municipal Light Board is responsible for helping establish a network provider for the town.

The Planning Board is responsible for drafting zoning bylaws, approving house plans and division of large parcels of land.

To run for any of these offices and be on the ballot, contact Town Clerk Staci Blood.

~ Cindy Montanaro



Rockwell's *Freedom of Speech*

Hats off!



A tip of the town hat goes to:

Elm Electric, the Water Department and all who donated to the fund for the skating rink lights! Thank you for making the skating rink a great success this winter.

Pastel painting workshop

April 17

The Arts Council has organized a Georgia O'Keefe style pastel workshop with award-winning pastel artist Gregory John Maichack entitled How to Pastel Pain Flowers.

The workshop will be Thursday, April 17 in the Council on Aging Room at the Town Hall from 6 to 8 p.m.

Mr. Maichack will provide all the materials, including professional grade papers and hundreds of pastels.

Seating may fill up fast; call 848-2863 to be sure you have a spot. Find your creative side!



Historical Society programs

Western New England Cougars are the topic at the March 21 Historical Society presentation by Ben Ottmann and Ray Webber. They will give a slide



presentation and will discuss the history of the Eastern Mountain Lion, the current cougar research and ongoing challenges as well as recent sightings. Blandford residents will share their recent experiences. The program is free and open to all

at the Blandford Historical Society Friday, March 21 at 7 p.m. Refreshments will be available

April —Jethro Jones Cemetery

May —Blandford's Civil War Soldiers

Call Pres. Chuck Benson at 848-1410 for information.

Tired of all of the snow and cold? Planning your summer vacation?

Local Blandford family has newly fully furnished 3 bedroom, 2 bath vacation resort condo located 2 miles from Walt Disney World available for rent.

Check out our website: www.livelaughrelax.com

Rates from \$78/night**

(Based on a 10 night stay during standard season)



Anne and Bob, North

Blandford Road

www.livelaughrelax.com

Recreation Committee News

Earth Day/Arbor Day: Join us at Watson Park at 9 a.m. to celebrate Earth Day and Arbor Day! Bring some gardening gloves, a rake and a picnic lunch! Weather permitting. We'll also touch up the cemeteries.

Memorial Day: Join us at the Gazebo in Watson Park following the parade for our annual Memorial Day Picnic. There will be games, entertainment, food and friends! The Recreation Committee will provide hotdogs and burgers. **Please bring a side dish to share. Last year we were a bit short on the side dishes so please plan ahead and whip up a family favorite to share!**

HOPE

“Man can live about forty days without food, about three days without water, about eight minutes without air, but only for one second without hope.”

- Hal Lindsey

“Most of the important things in the world have been accomplished by people who have kept on trying when there seemed to be no hope at all.”

- Dale Carnegie

“Learn from yesterday, live for today, hope for tomorrow. The important thing is not to stop questioning.”

- Albert Einstein

“The best and most beautiful things in the world cannot be seen or even touched—they must be felt with the heart”

- Helen Keller

A Blandford Mother

Millie Crane reflects....

Millie Crane of Main Street is Blandford's most senior female resident. She was born February 28, 1919 and she has lived and survived a great many things during those 95 years.

She's been a nurse, a teacher, and all importantly, a mother.

Born in Huron, South Dakota, Millie Roush was daughter of Lowell and Edna Roush who grew up during the depression years. She lived through the dust storms and went to high school taking towels and washcloths with her to clean up on arrival. Millie said that during the dust storms the air was so black with dust it was "like night" and the lights had to be on during the daytime.

When she graduated from high school in 1936, it was in the midst of the depression. She recalled that there were no new clothes, Christmas presents, or anything extra or special for herself or her three siblings.

Her father was a railroad man at that time and changes in transportation were just beginning.

"We remember the good things instead of the bad," she said, speaking about the hard times during those early years. "There was a lack of funds and we were in the same bucket with everyone else. We stayed home," she said.

Millie worked for several years to save up tuition money to attend nursing school in St. Cloud, Minn. At that time, it was during World War II and she was faced with blackouts at night.

"We worked in the St. Cloud hospital with flashlights," she said.

From there, she went on to Catholic University in Washington D.C. where she earned her degree in Nursing Education.

It was in Washington at the university where Millie met Tom, her husband of 68 years.

They met at a dance. Tom was in special military operations, and they were married when he came home from service in Berlin, Germany in 1946.

They settled in Springfield, Mass., Tom's home town, where they stayed for ten years and had four chil-

dren, Michael, Kathy, Caroline and Jim. Michael passed away at age 52.

The family came to Blandford in 1956. Millie taught first and second grade in Westfield. She said her Nursing Education degree enabled her to get a job in the Westfield Schools and she was certified to teach "through the back door." She taught 17 years in Westfield and a year prior in Coventry, Conn. when Tom was school principal. She retired from teaching in 1981.

Gladys Allen ran the post office when the family first arrived here. Millie remembered that the school had double grades and Mrs. Stone taught grades seven and eight and was also the principal. Students then went on to high school in Westfield.

Their youngest son, John arrived on the scene in 1965.

During her Blandford life, Millie has been active in the community, helping with the Brownies, running the Council on Aging for ten years, and was involved in the town's 250th celebration.

"During my lifetime, everything has changed," said Millie, who noted that she has seen travel go from animal to car to plane – not to mention space ventures.

"We had no radio, no television and we walked to school. There was no bus service," she said. "And

when it snowed, we walked to school in the ruts in the road," she said, adding, "I went (to school) through them all."

She saw President Calvin Coolidge when he made a train trip through South Dakota, and later saw President Harry S. Truman.

She feels most fortunate to have lived in a city which fostered education, and when she was in the third grade, Huron had a new, "modern school with a gym, lockers, a stage and a kitchen." Not the usual for the era.

Millie has survived her siblings, all of whom developed Alzheimer's and she feels most fortunate although she will tell you she feels like she and Tom are on "borrowed time."

They are both still very able, but have some health issues. And they continue to enjoy life and their family and Blandford.



Spring Calendar

March

April

May

Sun						Library Hrs:
Mon						Mon, Tues & Fri 5-8
Tues			1			Thurs 1-8 ~ Sat 10-4
Wed			2			
Thurs			3	Toddler Time at Library 3:30	1	Toddler Time at Library 3:30
Fri			4		2	
Sat	1		5		3	White Church Spring Cleaning 9 a.m.
Sun	2		6		4	
Mon	3	Town Caucus 7:00 p.m.	7		5	Annual Town Meeting
Tues	4	Knitting at Library 2-4	8	Knitting at Library 2-4	6	Knitting at Library 2-4
Wed	5		9		7	
Thurs	6	Toddler Time at Library 3:30	10	Toddler Time at Library 3:30	8	Toddler Time at Library 3:30
Fri	7		11		9	
Sat	8		12		10	TOWN ELECTION
Sun	9	Daylight Savings	13		11	Mother's Day
Mon	10		14		12	
Tues	11	Knitting at Library 2-4	15	Knitting at Library 2-4	13	Knitting at Library 2-4
Wed	12		16		14	
Thurs	13		17	O'Keefe style pastel Workshop COA room 6-8 p.m.	15	Toddler Time at Library 3:30
Fri	14		18	Good Friday	16	
Sat	15		19		17	
Sun	16		20	Easter	18	
Mon	17	St. Patrick's Day	21	Budget Review Meeting	19	
Tues	18	Knitting at Library 2-4	22	Earth Day	20	Knitting at Library 2-4
Wed	19		23		21	
Thurs	20	Water Dept Coffee Hr 7-8 p.m.	24	Toddler Time at Library 3:30	22	Toddler Time at Library 3:30
Fri	21	Cougars, Historical Society 7:30 p.m.	25		23	
Sat	22		26	Earth Day, Clean park, ceme- tery 9 a.m.	24	
Sun	23		27		25	
Mon	24		28		26	Memorial Day
Tues	25	Knitting at Library 2-4	29	Knitting at Library 2-4	27	Knitting at Library 2-4
Wed	26		30		28	
Thurs	27	Toddler Time at Library 3:30			29	Toddler Time at Library 3:30
Fri	28				30	
Sat	29				31	
Sun	30					
Mon	31					

Comfort foods

charmed childhood favorites

By Tricia Racine

I had a charmed childhood. I grew up in a nice house with a swimming pool, great friends, and a stable family life. The part that, to this day, is most important to me is how close our neighborhood was and still is. These people are my family, still. There was an open door policy for all of us kids, everyone was always welcome, anytime. I don't know anyone else who has experienced this kind of neighborhood closeness. Chester Road is still home, even though I own my own house elsewhere.

Now I am not going to sit here and tell you that my mother and my friend's mothers are culinary inspirations, far from it! (My mom's Chop Suey and Mrs. C's Green Bean Surprise Casserole, not so good.) But I will say that these women can bake like there is no tomorrow; and have a few recipes that I remember fondly and have recreated over the years. So this is for my mom and my second mom, Mrs. C, I amped up your recipes and I hope that

Chicken came in a variety of ways...



you don't ground me for it.

Growing up we ate a lot of chicken done a million different ways, roasted, baked, grilled and fried. We knew it was fried chicken night when mom would take out the avocado green electric frying pan. Party in the kitchen!

These days I avoid fried chicken like the plague; I love it but it is so bad for you. That is the beauty thing about Shake and Bake, all the flavor of fried chicken without the fat. But we can do better than plain old store-bought Shake and Bake. I have come up with Zingy Ranch Baked Chicken. Begin by taking your bone-in skin-on chicken pieces and marinating them in a quarter cup of lemon juice for about fifteen minutes for juicier and bright flavored chicken. Make sure to turn the pieces frequently so all of the parts are coated. Combine one cup of breadcrumbs and one package of dry ranch salad dressing mix in a large sealable bag. Remove the chicken from the juice and place in the bag one at a time and shake. Bake the chicken at 350 degrees for about forty minutes; make sure the juices run clear to tell if it is done. I like to eat this chicken with a little honey drizzled over it to add a layer of sweetness to it's tang.

Serve the chicken with my mom's Rice Stuffing. Melt one stick of butter in a pot. My mom has cut down the amount of butter lately and you notice the difference. Sauté one medium chopped onion in the butter until soft and add one cup of brown rice. (I counteract the high fat content with a high fiber ingredient.) Sauté rice and onion until slightly browned; add two and a half cups of water, two chicken bouillon cubes and two tablespoons of lemon juice. Reduce the heat to simmer, cover and let it go for about a half hour or until all the liquid is absorbed. This is by far the best rice I have ever eaten and I only pull it out occasionally because I can eat it all myself!

My mom had a recipe that was super simple to make and packed quite the flavor punch, Sweet and Sour Kielbasa. Start by dicing a small onion and green pepper and sauté until soft, add one diced reduced-fat kielbasa and cook until browned. Add one fourteen-ounce can of fire roasted tomatoes, simmer a few minutes. In a separate bowl combine half a teaspoon of ground dried ginger, one-tablespoon rice wine vinegar, 1 tablespoon soy sauce, one tablespoon cornstarch, one teaspoon hot sauce and half a cup of apricot preserves. Add this to the kielbasa and bring to a

boil to thicken. You can serve this over either brown rice or pasta. I prefer pasta, and just so you know, I only eat whole-wheat pasta these days. You will not notice a taste difference.

Now my family might have been in the restaurant business when I was a kid, but my mom did not run her kitchen like one. If we didn't like what she was serving we could make ourselves a peanut butter and jelly sandwich. I found a recipe for Peanut Butter and Jelly Chicken, which is really quite fantastic. Begin by combining one ten-ounce jar of seedless raspberry jelly with ½ cup peanut butter, ¼ cup raspberry vinegar, a few dashes of hot sauce and a dash of salt. Place four pieces of chicken in the bowl and toss to coat completely, marinate chicken between one hour and overnight. Place in a baking dish and bake at 350 degrees for about forty-five minutes or until the juices run clear. The combination of sweet, sour and nutty is so intoxicating that you will find yourself making this often.

Mrs. C. had a recipe that she shared with my mom that to this day is one of my favorite quick dinners, Hamburger Stroganoff. Today, I use thinly sliced steak instead of the hamburger to give it a more sophisticated feel. Brown one pound of the sliced steak with two cloves of minced garlic and one small-diced onion. Once everything is browned and softened add one eight-ounce can of sliced mushrooms, salt, pepper and two tablespoons of flour. Coat everything evenly with the flour and cook for about five minutes. Add one can of cream of mushroom soup and simmer for ten minutes more. Finally fold in one cup of reduced fat sour cream and heat through; serve over egg noodles. This recipe is easy to adjust if you are feeding a crowd, as Mrs. C. would sometimes have to do when her three kids showed up with friends at dinnertime. I admit I would find out which house was having the better dinner before going home.

My mother liked to entertain and I remember fondly an appetizer that has since been retired due to its unhealthiness, Spinach Squares. Begin by beating three eggs until golden and then add one cup each of flour and milk, one teaspoon each of salt and baking powder and a pinch of nutmeg, mix this until well combined. Fold in one pound of shredded cheddar cheese, two packages of frozen spinach (drained and squeezed dry), and half an onion diced. Spoon this into a nine by thirteen baking dish that is well buttered and bake at 350 degrees for forty-five minutes. This was actually my introduction to spinach and I still love the vegetable in all of its forms; but those cheesy squares will always hold a special place in my stomach!

The thing that I truly love about food is that it has an amazing way of connecting itself to your memories and instantly bringing you back to those times. Every time I eat fried seafood I think about all those summers I spent vacationing at Hampton Beach, and I smile because those were some of the best summers of my life. Back when I could eat fresh fruit without having my tongue swell up I remember sitting in the blueberry patches eating handfuls of the berries that we were supposed to bring home to our mothers, oops. Everyone has at least one fond food memory and every once in a while you should bring that recipe out and enjoy being transported back to that simple happy time.



Spinach squares

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All Blandford things you need to know

Postal Patron
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The Blandford Bugle



Memorial Day 2013

Send all communication to:

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Blandford, MA 01008 Or, Drop in the town box outside town hall
Or, Email us at blandfordbugle@hotmail.com

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