



Volume 16 Issue 1 A Newsletter by and for the Residents of The Forest at Duke

October 2009

The Kitchen

Kitchen photos, page 11, by Blaine Nashold

I wandered into the café one Tuesday morning last summer around 8:30 where I found **Tommie Blackley** rushing around and **Shonte Bradley** at the cash register. I ask if they have work sheets. Shontie says, "We have things to do at night; the rest of the time it's whatever." Tommie offers to find some job descriptions. But I'm on to job descriptions, useful for some things, never coming close to the reality of busy jobs at The Forest. I push on into the kitchen where **Michael Ahern** introduces me to a gathering of workers to explain my presence. They go back to work, as Michael tells me about the 4th of July brunch, which set a record attendance for any holiday brunch at The Forest. It was the only time they came close to running out. They served 300 hot dogs with three left over! **Chiantie Glover** had to run to Harris Teeter for more hamburger and hot dog buns.

Paul Ramos is making cream of asparagus soup for the day. He's pureeing asparagus in the bottom of a huge sunken soup kettle with an immersion blender called a Robot Coupe, which looks to me as big as a small jack hammer. He says he'll let it cook for about five more minutes, then add base and water, and later in the day will add the dairy. He then bustles off to his next task. I pass **John Demby** cracking eggs one handed into a big bowl and meet **Drew Boster** carrying grease from the deep fryer to be collected for recycling. **Tomika Houze** brings a big bowl full of cut up cantaloupe to the worktable, covers it with cling wrap, and stores it in the refrigerator. Paul is now pouring sesame oil on a bowl full of chicken breasts for Chicken Teriyaki and says the liquid is on the stove right now. He pulls from the oven a sheet pan with roasted tomatillos which will

be mixed with jalapenos to make salsa verde for day after tomorrow. Many tasks are done two days ahead, with ingredients stored in the upright refrigerators and freezers. Everything must be wrapped, labeled, and dated. I watch John and **Howard Baldwin** open huge boxes of Smithfield bacon, all laid out with each piece separate (no time to tease apart a pound of bacon), which they transfer to parchment paper on sheet pans and refrigerate in readiness for morning cooking. I look up to find the room is full of people, moving fast and with purpose, and I leap back to the sidelines to keep out of the way. It's like watching a Merce Cunningham dance troupe in which each dancer is choreographed separately but all come together to make a whole. Never in the week and more I drop in and out of the kitchen do I hear anyone say, "What shall I do next?" Much to my astonishment, when I look through the door, lunch is being served and there are lines in the café. When did that happen? Drew explains patiently, "You just do one step at a time; if you tried to do one entree all at once it would take three and a half hours."

When I come back on Thursday I find **Kenneth Johnson**, who is the receiver of all food for The Forest, busy at a work table. **Randale Jennings** tells me he is also an expert cook with a long experience in pizza parlors, and they use him whenever they can. He is making Calzones for lunch. He says, "I'm straight out of Brooklyn. My grandmother taught me how to make these when I was six years old. Move over chocolate chips. We're making Calzones!" He drops a handful of spinach on the tortilla, followed

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The Forester

The newsletter of the Residents Association of The Forest at Duke, Inc., 2701 Pickett Rd., Durham, NC 27705-5610. Published monthly except July, August, and September by and for the residents.

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In Memoriam

Ruth Nierling June 24, 2009

Helen Guyselman August 24, 2009

Virginia Shaw Moriarty September 16, 2009

Margaret Champion September 19, 2009

President's Podium

Birthdays are celebrations of accomplishment as well as opportunities to contemplate the future. Recently The Forest celebrated its 17th birthday in grand style: a heralding of the event at the street entrance, beautiful decorations in the community center, and an auditorium transformed into a charming dance hall. Thank you, Ibby and Betsy in Activities, and stalwart assistants from Maintenance and the Activities Committee, for a magical transformation. Warm thanks also to Ron Medley, the chefs and the Dining Services staff for an elegant, delicious dinner followed by wonderful desserts including a chocolate fountain! The Olli Band rendered many familiar tunes in lively style. A celebration to remember!

For the past year or so, under the leadership of The Forest's consultant, Dr. Robert Duggan, an appointed committee of 18 to 20 has been charged with responsibility for producing a five-year plan for The Forest. The group included six residents, several TFAD Board members, representatives of the TFAD staff and several representatives from the Durham community. There was a concerted effort to engage the resident community in developing a long-range plan for the community. In the initial listening phase, committee members sought out many residents for one on one interviews to collect ideas. Next there were small discussion groups, chaired by the committee members to gather and codify information obtained in one on one meetings. In small groups we all shared ideas and described perceived needs. We listened to each other and reflected on ideas representing different perspectives and responsibilities.

Our findings then were organized and are currently being distilled into a final document for presentation to the TFAD Board. It will be the responsibility of that board to determine how and when to implement components of the five-year plan in light of economic and other relevant circumstances. Our challenge is to remain an attractive alternative to others in the CCRC market.

The Residents' Association has accumulated many documents over the years. An ad hoc committee is beginning now to assess this collection and to

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Library Science 101



What a wonderful turnout we had for the Library's September 11 Open House! **Marguerite Ward's** Great White Owl, standing guard over tiny little owl-shaped cookies, greeted everyone at the door, where banners proclaimed that this event was a part of the celebration of TFAD's 17th birthday.

The rooms were made festive with balloons in orange and yellow provided by the Activities Department, and the second exhibit of works by TFAD artists - watercolors by talented **Loma Young** - brightened the classroom, where books donated by Library Committee members were free for the taking. **Margaret Champion** signed the last of her books about Peru for those who hadn't taken one in the spring.

Many thanks are due the Library Committee members and various TFAD staff members for helping make this afternoon such a success.

The purpose was to show off the improvements made over the summer to help the library become more user-friendly. By moving the magazine rack, new books stand, and resident authors shelves to the perimeter, the main room looks more spacious. Rearrangement of artifacts on the upper shelves, done by the Activities Department, have made them look more interesting. And, of course, the classroom is more attractive with our continuing art exhibits and better lighting.

However, the biggest change, and the one I have been working toward for several months, is the moving of large print books to BOTH sides of the low bookcases in the center of the main room. Now there is space for the increasing number of large print books we are acquiring. History has moved to shelves next to biography. Other changes follow. In fact, all is now being (we are not finished yet!) arranged by Dewey Decimal System. This is going to make it easier to find non-fiction books. A flip-chart

for this system, and another one for subject location by Dewey number, are located on the stand at the front end of the large print shelves, with a scale map of the library above it. New shelf labels will also help you find what you are looking for. Eventually we hope to have a catalog of our holdings!

All of this is a very large undertaking and will take months more of hard work by our dedicated Library Committee to complete. Meanwhile, much remains the same: mysteries, audiovisuals, paperbacks (in the Club Room, too), newspapers, fiction, and biographies are where you are accustomed to finding them.

Enjoy the new arrangements, ask questions if you are puzzled, and bear with us as we continue to make improvements.

Carol Scott, Librarian

Podium continued

(Continued from page 2)

organize it as an archive of the history and milestones of the association. We look forward to completing this important task.

As we age individually, and as our community ages, we must be attentive to the status and health of the Benevolent Fund that will likely be needed increasingly to help residents. It has been prudently invested and there have been no major losses in this economic recession, but the fund is in need of incremental increases. The Gift Shop and Encore Store have been consistent and significant contributors of their profits to the Benevolent Fund. Other important sources are memorial gifts and bequests. I ask you to consider such contributions.

Bill Anderson

The Kitchen continued

(Continued from page 1)

by mozzarella, ricotta, parmesan, and a pinch of herbs. He folds it over and seals it by pounding the edges together with the handle of his spatula. Howard Baldwin is working beside him. The dishwasher repair man, who comes once a month, comes in and joins us to watch. He is from Brooklyn and Jersey, and he and Kenny talk locations.. He says his mom's family lived out by Ebbets Field. **Jose Manzano** has been mixing the shrimp and imitation crab meat in a huge bowl (he's made Alfredo sauce already) in readiness for the Seafood Chimichanga for tonight. He joins the work tables and begins to wrap the Chimichangas, 150 of them, which he says are the most popular.. **Ron Medley** passes by with hands held in front of him saying, "Write this down; I got my hands dirty." Later I ask Jose about the Beef Enchilada Casserole. He asks if I want to see it. I do. He brings it out of the refrigerator saying, "It's tender, very tender."

He comes back to the work table, and when Paul comes in, he draws himself up in a mock military salute, which Paul returns. At a table in a corner is Faye, filling the vases with fresh flowers; she comes from Chandlers Flowers every Thursday.

When I come back at 3 pm I watch **Anthony Cross**, with a small ice-cream scoop, filling sheet pans with scoops of cream cheese, mixed with chives and sun-dried tomatoes, to be frozen for the chicken stuffed with sun-dried tomatoes for Saturday's dinner (150 of them). Freezing the filling makes it easier to roll the chicken breast around it.

Drew is rolling the 25 beef filets in oil and salt and pepper in readiness for the Beef Wellington. He cooks them 15 minutes at 425degrees, cools them down, wraps them in sheets of puff paste, and then cooks them four in a pan close to dinner time. It's a labor intensive entrée.

Throughout every visit to the kitchen I find **Nikolai Achtcheoulov** busy at the sink with a power hose washing pans, which are innumerable. **James**

Robertson shows me that the whole module for dirty dishes in the café is rolled to the kitchen for dish washing. Clean plates are stacked upside down to guard against dust. There is a sheet on the wall where water temperatures are recorded, as well as a sign reading: "To All Staff: All utensils must be washed 3 times: once in the flat rack; next with handles down; last with handles up. Do not take them into the dining room or café without following these steps."

I go back at 8pm, hoping to see them wash down the kitchen floor (there are two floor drains and 2 big hoses on rollers attached to the wall). When I get there they are already squeegeeing the floor and then running dry mops over it. **Ruth Pinada** passes me with a dry mop. The waitstaff does far more than carry in your dinner. **Barbara Candelaria** tells me there is not much to it: "It's just like power washing your sidewalk." Every surface is wiped down, every cooking vessel in place before they leave. There are Styrofoam boxes with dinner for the waitstaff on a table. They eat in the 15 minutes left of their four-hour shift just before they leave. She asks if I've been in for the 6:30am shift. I do that the next day.

When I get there at 6:30 I find breakfast all but cooked, with grits, oatmeal, bacon, sausage waiting in a steam table. Drew is already at work. I ask when he got there. He says he is due at 6am, but if he's not there at 5:30 he's late. "I hate the early shift." He is putting scoops of herbed butter on sheet pans to be frozen for Chicken Kiev. John Demby comes in, smiling his broad smile, and says, "Everybody is a comedian in the morning after a good night's sleep. I ring the bell every morning, and Drew shouts 'The door's open!'" Paul Ramos comes by and John says, "Paul built this kitchen, even the stones in this wall!" Paul claps him on the shoulder and pronounces him the best baker in Durham. John began as a dishwasher, then became a prep cook, and is now a cook. Paul chops potatoes, peppers, and cel-

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The Kitchen continued

(continued from page 4)

ery for the hashbrowns. His potatoes go into two big frying pans, and then he turns to a steamer where he is keeping the sausage gravy warm, and says, "This is driving me crazy. It gets clogged with deposits, and I have to turn it off and on two or three times before it gets going. But we've had worse, much worse." A technician comes once a month to clear out the accumulated deposits. Paul goes on to his next task as I watch the hashbrowns, remembering my bad habit of poking around in skillets, thereby retarding the browning. In a few minutes Paul is back and tosses the skillets, causing that nice little burst of flame at the lip that happens on a gas stove. He adds peppers and celery; a few more tosses, and breakfast is ready! **Gloria Braswell** is filling containers for the café salad bar, Chiantie Glover is putting money in the cash register, **Eric Reid, Jr.** is starting for the Health and Wellness Center with the food cart, and John goes off to make lemon squares for later. **Peggy Cornute** is busy at a huge bowl and says, "I'm making my famous chicken salad."

In the Health and Wellness Center I find **Dee Brown** who shows me the steamer and the microwave and says he does short order cooking for people who want hamburgers or eggs. Plates are laid out in rubber holders; when they are heated up they can be handled. **Paulette Moore** is arranging trays for those who can't come to the dining room.

On Sunday morning Drew is chopping parsley and spring onions (lots) for garnish, and Paul is slicing turkey and ham. The waitstaff are filling the chafing dishes with water and **Caleb Rausch** fills a huge rectangular plastic container with ice for the salad bar. John Demby asks if I want to see his peach cobbler, which is laid out on a shelf. He topped it with sliced cinnamon rolls, and it looks delicious. He says, "Come here, I want to show you something." We go to a rectangular pan filled with chicken and rice, a beautiful sight. He gives me a taste. (I go back for a full serving at lunch.) The pan, with a hinged lid, is built into a heating unit, and is called a tilt skil-

let; it measures three feet, ten inches by two feet, twenty inches. The equipment in our kitchen merits a full story. Carolina Cutlery comes once a week with sharpened knives and exchanges them for the used knives.

While I'm quizzing Randale Jennings a load of backup silver is delivered. He keeps track on his computer of all orders and of everything we eat. He orders 12 to 14 gallons of ranch dressing a week (the most popular dressing) and 30 dozen eggs three times a week. Last Sunday they served three hams, eight whole turkeys and one breast; and 100 pieces of fish. Flowers Baking supplies the bread. On Wednesday and Friday Guglhupf delivers a special bread order. Crème Brule is made in house by John Demby, Howard Baldwin, and sometimes Paul Ramos. Randale speaks rapidly, rattles off statistics, prints me a recipe from his computer, and we admire a photo of his four-year old twins and six-year-old daughter.

I leave this remarkable place with regret. I'd love to pop in three times a day, but I'm fearful of becoming a pest. What a show it has been.

Joanne Ferguson

Richard Childs

Richard Childs, or Rick, as we call him, chose to come to The Forest at Duke as food service manager in May of 2008. He is responsible for hiring and training our servers in the dining room, café, and health center. Judging from the excellent service we are enjoying, he is doing a fine job. After he interviews potential servers he enlists several of the “captains” to talk with them in order to screen candidates. Using the input of the “captains,” servers are hired and then begin a five-day training. Rick assigns each new server a trainer and later he or she is assigned a table or two with supervision. Before each dinner in the main dining room Rick talks to the servers about the menu so they can answer questions about the ingredients or other issues.

Rick is also responsible for reservations, setting up special functions, and catering for parties or other events; a busy man. On a personal note, Rick has organized two special functions for this author and each was outstanding. Rick has been involved in food service since his very first job. He worked for Marriott, which operated the food services for an amusement park. While in college he worked as a waiter for Great American Dining Inc. They liked his work so much that the CEO of the company offered him a position in management. From there he went to work for Aramark as the Retail Service Manager and then Director of Food and Nutrition at Alamance Regional Medical Center. He left there in 2007 to go back to school. He had heard of Morrison and when the opportunity came to come to The Forest at Duke he was happy to take it. I asked him what he liked about being here. He said that being on the front line and having a good time interacting with people was best. He said that he especially enjoys the pleasant atmosphere and environment.

Rick was born in Winchester, MA, and grew up in Salem, NH, where his parents still live. He has a younger brother who lives in Fort Lauderdale. They enjoy playing golf together on a regular basis. As well as playing golf, Rick likes reading history.



Photo by Blaine Nashold

He had begun studying history at Elon College and transferred to UMass to study computer science. He is presently taking on-line classes in computer science at UMass. While at Elon College, he grew to like North Carolina and plans to live here permanently.

We all hope that Rick will be with us here at The Forest at Duke for a long time.

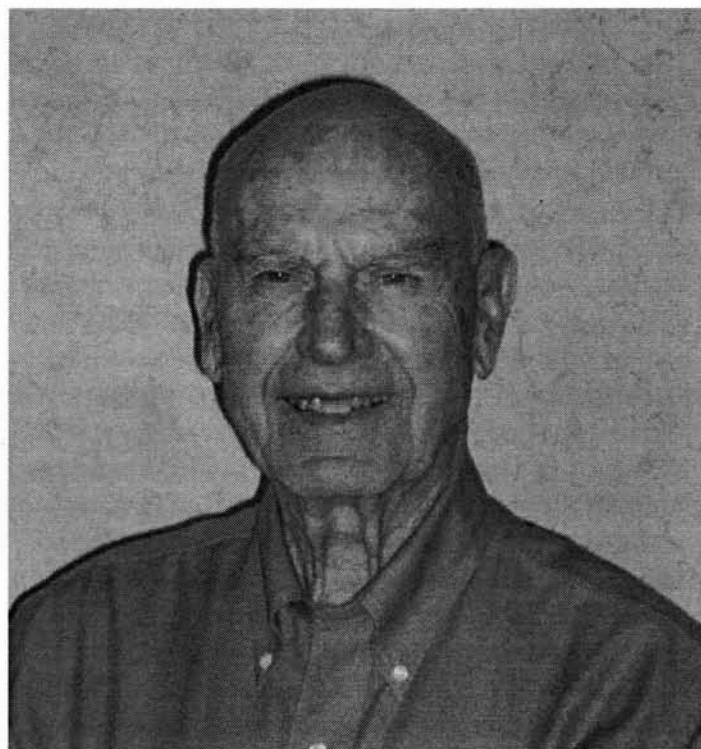
Carol Oettinger

Welcome, New Residents

Ralph Coonrad

Apartment 3042 489-9440

Ralph was born in Tsingtao, China, while his parents were there as Presbyterian missionaries. He is a Davidson College and Duke University Medical School graduate and has lived in Durham since 1944. While serving in the Army, Ralph was Chief of Orthopedic Surgery at Fort Chaffee, Arkansas. Upon his return to this area, he contributed to the local medical community as director of Lenox Baker Children's Hospital, as an orthopedic surgeon at Duke, and as one of the founders of Triangle Orthopedics. Ralph has two daughters: Susan and her family in Durham, and Sally and her family in Charlottesville, Va. Ralph was chairman of the committee that founded Durham's Westminster Presbyterian Church in 1962 and has given many volunteer hours to a host of area organizations.



Louise McKee

Apartment 4048 489-9370

Louise was born and attended school in Shelby, NC. She lived there and in Rock Hill and Florence, SC, before coming to Durham. She is a Registered Nurse, having received her training at Watts School of Nursing. She married George R. McKee in Shelby in 1948, and has three daughters: Katherine, a lawyer in Durham, Jody Echols in Greensboro, and Georgia Pearce in Durham. Louise has volunteered with the Red Cross and Duke's Host Homes Program. She has been an active member of Epworth United Methodist Church, Durham women's clubs, and Hope Valley Country Club. She enjoys reading, bridge, walking, and being outside. She says her goal was always "To have a happy home with my husband and children."



Welcome, New Residents

Sylvia Kerckhoff

Cottage 72 489-5172

Sylvia was born and went to school in Toledo, Ohio. She attended Oberlin College where she met and married Alan Kerckhoff. They moved to Madison, WI, where she earned her BA at the University of Wisconsin while her husband studied for his PhD. She also received a master's degree in teaching from Duke where Allen was professor of sociology. She has lived in many interesting places, including an Ojibway Indian reservation, London, and Stockholm. Sylvia taught school in Durham, served on the City Council, and finally was elected Mayor of Durham. She has been involved almost constantly in a great many civic activities, and is currently a member of the TFAD Board of Directors. Her son Steve is a mathematician at Stanford, and her daughter Shari is a teacher in Hillsborough. Sylvia enjoys reading, walking, opera, jazz, and the cello.



Pete and Dolly Selleck

Cottage 54 490-3746

Pete.selleck@verizon.net

Pete and Dolly grew up in Army families and spent much of their married life in the Army. Pete was born in Washington, D.C., and Dolly was born in San Francisco. Pete graduated from West Point and received an M.S.E. degree from Princeton in Civil Engineering. Dolly attended Stevens College in Columbia, MO. They were married after Pete returned from the Korean War. Pete served 29 years in the Army in many command and staff positions including two more combat tours in Vietnam. His second career was as an engineer with Stone & Webster in Boston. Dolly was a dedicated army wife who raised three children: Pete, who now is an executive with Michelin Tire Company in France with a second home in Greenville, SC; Cathy, a nurse married to a retired naval officer working for the CDC in Atlanta; and Joe, who is a research librarian in Bluffton, SC. Since 1992 both Pete and Dolly have been active members of Osher Lifelong Learning Institute at Duke, where Pete has served as president and taught many courses on a wide variety of subjects including energy, military history, engineering history and computers.



The Forest Cooks

Now, we know that Julia Child doesn't live at The Forest. But we do have some cooks here who admit to having been pretty handy in the kitchen before TFAD invited them to throw away their pots and pans and settle down to life at the country club. If we interviewed our female population and asked, "What is your favorite thing about living at The Forest at Duke?" I would wager that at least 98% of women would answer, "Not having to cook dinner."

So we interviewed a sampling of women, not to ask that question, but to ask, what kind of things did you cook when you were first married, when you had a cocktail party, when you had children? Most of us, just like Julia, never cooked a meal before we were married. And if we ever aspired to become a gourmet cook, we forgot about it when we cooked to please our children. As for cocktail parties, we could barely afford toothpicks, let alone the olive to stick on the end.

Most of the women we talked to were married in the 50s and 60s, many to husbands still in graduate school or medical school. Enjoy some of the responses.

Molly Simes: "Because the A & P canning factory was nearby during graduate school days, we could buy unlabeled, dented cans for 3 cents each. Needless to say we had a lot of tomato soup. I added sharp cheddar cheese to the undiluted soup for Welch rarebit on toast, extended spaghetti sauce with it, used it as a sauce for meatloaf, and, of course, just plain tomato soup."

Anne Redick: "My cooking bible was *101 Ways To Cook Hamburger*. A classmate's wife (Lloyd was in medical school) stated, 'It's bad when you feel guilty when you buy a jar of olives.' Our social outlet was Saturday night at the Nu Sigma Nu house: free dinner, and then Stomp Gordon and his band in the basement party-room. After we had kids, we ate a lot of macaroni and cheese and little pig sausages when Dad was on call at the hospital."

Kelly Matherly: Kelly went all out and e-mailed each of her four boys and asked them to comment on the GLOP that she made hundreds of times for them. "Did they like it? Dread it? Have they made a version for their own family?" (GLOP was macaroni, tomato sauce, ground beef and cheese)..

Bob: "I loved GLOP! We make the vegetable version: elbow macaroni, tomato sauce and crumbled Boca Burger."

Steve: "I make it at least twice a month. I make it with ground turkey, tomato sauce, and elbow macaroni. Quick, easy, delicious."

Jeff: "I don't remember it being particularly good or bad. It is just what we had."

Michael: "I loved the GLOP and your fried chicken and boiled shrimp. Those stand out the most. Well, those and the coke/brown cows for breakfast"

Kelly explained the brown cows. "I did put Coca-cola in the kids' milk and called them brown cows so they would drink some milk."

Shirley Few: Shirley was determined to bring her children up in the best southern tradition. "My children's favorite meal was bacon, fried okra, fried tomatoes and corn on the cob." She never made mashed potatoes because she had to eat them every night when she was growing up.

Carol Griffith: Being a good faculty wife, Carol often had students over for meals, or sometimes just for dessert. "I especially liked black bottom pie so I forged ahead once and made four of the five-layered constructions (counting the crust). When I served them several of the students declined them politely, or just put them down because of the alcohol ingredient (Imagine!). I didn't feel bad about the evaporated alcohol of two tablespoons of rum, but I did feel embarrassed that I didn't have a second choice for these conscientious students."

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The Forest Cooks *continued*

Murry Perlmutter: "I used to make spam and pineapple for a main course! We ate potato chips and dip (cheese mixed with onion soup mix) for party food. Cream of mushroom soup was my favorite ingredient. One New Years, my sister-in-law and I planned a party and, as part of the late afternoon preparations, we put spray cheese on the crackers, creating fancy designs . When guests arrived, several hours later, the cheese had soaked in and the crackers were soggy. I gave up cooking as soon as my boys were on their own."

Libby Whitaker: "At age ten I was a girl scout and volunteered to make cookies for the troop. The recipe instructed me to cream the sugar and eggs, so I added a full cup of whipping cream. Disaster!

Planning to surprise the family with a special dessert, I entered the dining room with flaming cherries jubilee. Both children raced from the table and ran for the fire extinguisher. I never tried that one again!"

Nell Rubidge: Nell gets the prize for creativity. Using a new cookbook, Nell made Lettuce Soufflé. Not only did she make it, she served it to her friends and they liked it. Accolades to Nell. I'm glad she resisted making the popcorn soup.

Rhoda Garrett: Rhoda lived in Alaska and cooked salmon every which way; fried it, baked it, made salmon loaf and salmon cakes. "All the fish was caught by my husband. I made huge pots of real jambalaya in my portable Westinghouse oven and left out the tomatoes and sauce. I cooked it for hours and nothing was the least bit tough."

Carol Oettinger: "Saturday casserole, which was served on any day when I couldn't come up with anything else, was a favorite dish. I sautéed some chopped onions in butter, added ground round (a lot since I was feeding six children), some diced pota-

toes, and tomato soup, the magic ingredient. This was all baked in a buttered casserole and eaten with gusto."

I will close with a cooking foray that will make us all jealous. It just happens to be from a man. **George Chandler** heard about our plan to tell stories on ourselves and added a favorite cooking story of his own. Every year at Christmas time George made a Yule Log. If any of you have tried this you will know that it takes a large measure of skill and patience. The trick, says George, was to spread a thin layer of cake batter on a cookie sheet and slightly under-bake it so that it could be rolled up without cracking. The ultra rich chocolate frosting made up for the less than ideal quality of the under-done cake. Decorating the Yule Log took an artist's hand, but when it was done, Viola! As George would say.

It's good to close with a success story!

Peggy Quinn

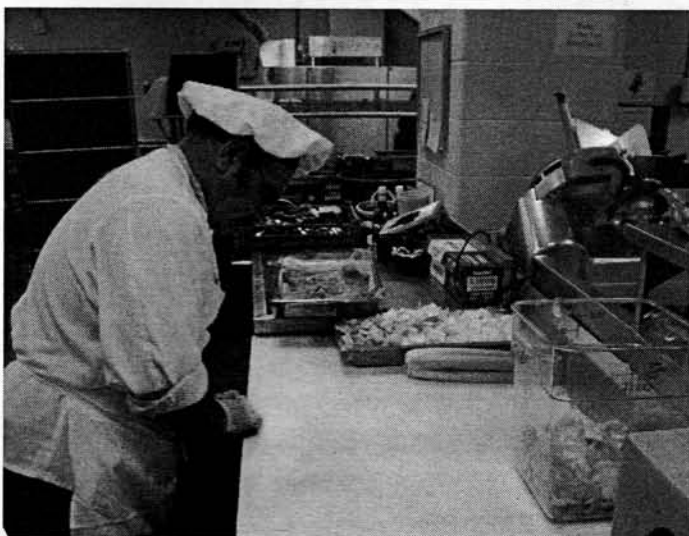
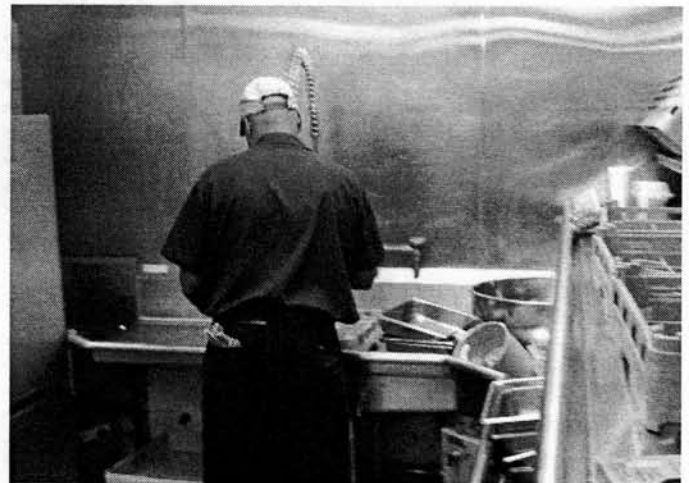
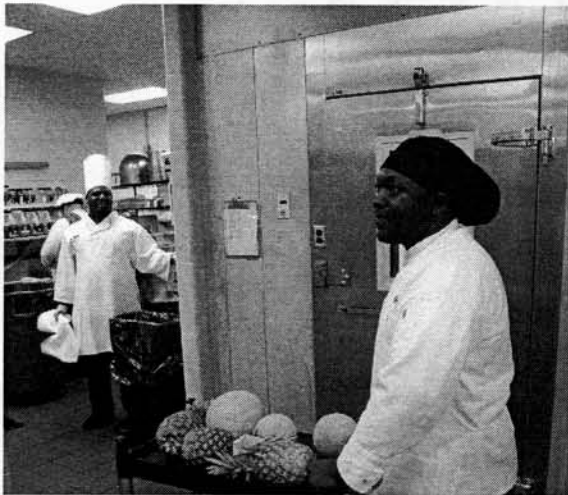
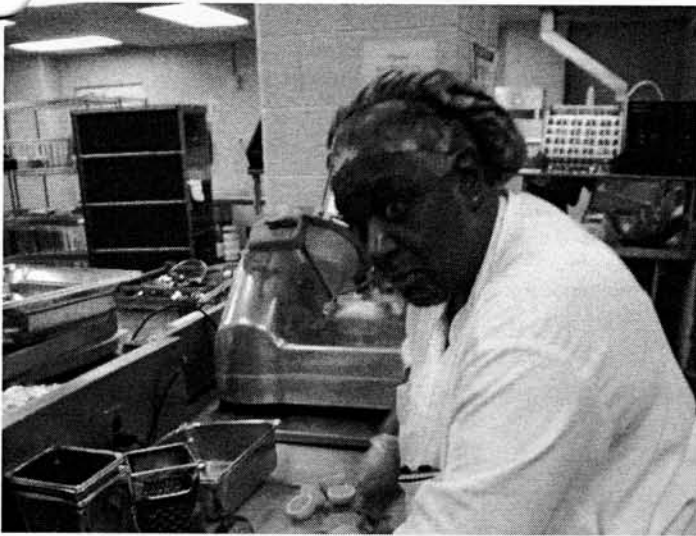
Bob Blake

Bob Blake has made his last puzzle for page 12 this month. Our thanks to Bob for his many years of puzzle-making. We'll be using our archived puzzles henceforward.

Also, Bob reports that his night-blooming cereus had a record fifty blossoms last summer.

Editor

Kitchen Photos by Blaine Nashold



*Bob Blake's***Puzzle**

Each word below can be found by reading either
up, down, forward, backward or diagonally.

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D F M H I J S K Q Y E L K N I R B C
M E C W K X P C Z W C A R A B R A B
O R L C M V E U H D U N J K X V Q G
R F A B C O T H Y I R U K E X D E P
T D U L O I T C U C B R X N D R A G
S K G O P N E P L K A E W A G L F V
G C H I Y H R Q I L V A E N N D D U
R A L S K X O E C B L H Q U I N N N
E J I I Z J D R K I K F D K W C V O
B H N J G H V D E C A M P I H S C S
R G E S I U O L O B A P L A F C C T
E R I R G A L L I Z A B M Q T O A R
D J E V T C I R E R A P Y M O T R E
U Z V B E Z W E K N I R Z N P T O B
A N N A A N P E K O A Z R V N D L L
L C F V S B R S N M N A Y R B E J I
K E L L E R E L D R I D G E O T P G
N E K N O O T N U H E G D I R D L A

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Newest Residents

ALDRIDGE	CHUCK	GIVEN	LOCKHEAD	RALPH
ANNA	CLARK	GREG	LOIS	SCOTT
BABER	DACK	HERTZ	LOUISE	TED
BARBARA	DECAMP	HUNTOON	MARY	TOM
BERGSTROM	DICK	JACK	MCLAUGHLIN	ULICK
BRINKLEY	DORETTE	KELLER	NAN	UNA
BRUCE	DUNLAP	KEN	NOBLE	WILBANKS
BRYAN	ELDRIDGE	KENAN	PARKER	
CAROL	ERIC	KING	PENNYBACKER	
CHAMPION	GILBERTSON	KLAUDER	QUINN	