

Braille transcribers call for volunteers

Nardin Park Braille Transcribers will begin their fall classes for new students on Oct. 13, in the church located on Elven Hill and Middle Hill Road. The class will be taught by Marge Gray every Wednesday, from 9:30-11 a.m.

All persons who work in the group are volunteers. "Braille is a very challenging and exacting code to learn," said Bonnie Shriver, a long-time transcriber, "but the time invested by the volunteer in producing Braille is very important to blind persons."

It is one of their major sources of communication in the world geared to the sighted. After completing the course, each stu-

dent is required to transcribe a manuscript of 25 pages, which is submitted to the Library of Congress for grading. Students meeting the required standards of quality will be given a "Certificate of Achievement" from the Library of Congress.

The fee for the course is \$20. "We need lots of help," Mrs. Shriver said. "We always have more requests for Braille materials than we have people to produce it. We are looking for people who are willing to donate at least a couple hours a day."

"Of course, there are no restrictions on volunteers; they work in their own homes, on their own Braille writers, at their own

rate of production," she said.

SINCE JANUARY, 1978, the group's approximately 25 volunteers have transcribed more than 75 volumes of Braille. Most of this work has been textbooks for blind students attending regular public schools.

"To know that you personally have made it possible for a blind youngster to get an education and carve a useful and full life makes one feel very important indeed," Mrs. Shriver said.

This year the Nardin Park Transcribers, through contributions, purchased a duplicating machine which produces copies from a Braille master copy. Consequently, several blind students can receive the

same textbook simultaneously, leaving the Braille master to work on other materials.

The machine is housed in the Farmington Hills Sub-Regional Library for the Blind and is operated by volunteers under the direction of Mrs. Lewis Kovetz, of Livonia.

Volunteers are needed for this operation. The machine is simple to operate and can be mastered in about 30 minutes. "But the work it reproduces is priceless," Mrs. Shriver said.

Another area where more volunteers are needed is on the large print typewriter.

It is a standard electric typewriter but produces letters which are about five times larger than standard input.

The volunteer types assignments on this machine for persons with partial vision. There is no charge for the service.

Mary Frets is in charge of this group of volunteers and may be reached at 474-8274. The materials which the Brailleists are called upon to transcribe are diversified, running the gamut from foreign language books to recipes. They have transcribed technical manuals, religious books, love letters, menus, sewing patterns, knitting instructions, diabetic food lists, bus schedules and insurance pamphlets.

BRaille NOTES are used by blind persons for everything from marking the temperature settings on the stove to labelling canned goods, from color-coding clothing

for dress coordination, to labelling medicines.

"Braille is slow and tedious to transcribe," Mrs. Shriver said. "The materials and equipment used for transcribing are costly. The finished Braille volumes are bulky and heavy. But Braille is a godsend."

"For a blind person it means literacy and independence."

Mrs. Jay Josaitis is chairman of the Nardin Park group of transcribers who are now selling Christmas cards to carry on their work.

She will take inquiries from potential volunteers at 474-3568. Mrs. William Cogdill will take Christmas card orders at 474-4300. Mrs. Shriver's number is 474-4997.

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A cookbook in response to world hunger crisis

By LORRAINE MCCLISH

"What's Cooking at Trinity" is a 300 page book of recipes compiled by members of Trinity Episcopal Church in Farmington Hills.

An entire section of the book is devoted to meatless main dishes. A six-woman committee did all the work of putting the book together, from collecting favorite recipes to the final proof-reading.

The book is geared to answer an appeal from Rt. Coleman McGhee, Episcopal Bishop of the Diocese of Michigan, who suggested serving meatless meals at least once a week as part of a response to the world hunger crisis.

BETTY MENZER, originator of the cookbook idea, said getting good recipes was not a difficult thing. She knew there were good cooks in the congregation because of dates brought to pot luck dinners in the church.

And recipes for good meatless dishes came in abundance because the women of the church had been experimenting with them since the bishop made his suggestion.

A recipe for Spinach Lasagne comes from 17-year-old Lisa Knowlton whose mother says she has been experimenting with meatless dishes for about a year now.

SPINACH LASAGNE

1 lb. lasagne, cooked
2 T. oil
2 1/2 qt. cans tomato sauce
1 tsp. oregano
3 T. minced parsley
1 pkg. frozen chopped spinach
2 garlic cloves
1 lb. or can mushroom pieces
1 can tomato soup
1 1/2 T. minced onion
1/2 tsp. salt
1 cup cottage cheese

Cook lasagne in water with two tablespoons oil until tender. Drain and lay out flat on waxed paper.

Brown garlic cloves in oil and discard. Brown mushrooms and onions and brown slightly. Add tomato sauce, soup and seasonings. Simmer for 30 minutes.

Arrange a layer of lasagne in baking dish.

Defrost spinach enough to break into pieces and place a layer of spinach on noodles. Cover with tomato sauce. Add cottage cheese. Then repeat noodles, and tomato sauce.

Cover with buttered cracker crumbs and bake for 45 minutes at 400 degrees.

A walnut-cheese loaf comes from Sue Jamison.

WALNUT-CHEESE LOAF

4 eggs, beaten
1 lb. cheddar cheese, coarsely shredded (should make about 4 cups)
1 1/2 cups finely chopped walnuts
1 cup cooked brown rice
1/2 cup rolled oats
1/2 cup finely chopped fresh mushrooms
1 medium onion, chopped
1/2 tsp. salt
1/2 tsp. pepper

Combine all ingredients in one large bowl and mix well. Pack firmly into well-greased 9x5x3 inch loaf pan. Bake at 350 degrees for 50 minutes, or until firm.

Remove from oven and let stand 10 minutes before serving.

Mary Chase contributes the recipe for Mushroom Steaks to the cookbook and says, "People think it's a meat."

MUSHROOM STEAKS

3 eggs, beaten
1 medium onion, finely chopped
dash garlic salt
1 tsp. soy sauce
2 cans (4 oz. each) mushrooms
1/2 cup mushroom liquid
1 egg quick-cooking rolled oats
2 T. salad oil
1 can cream of mushroom soup

Combine eggs, onion, garlic salt and soy sauce, mixing thoroughly.

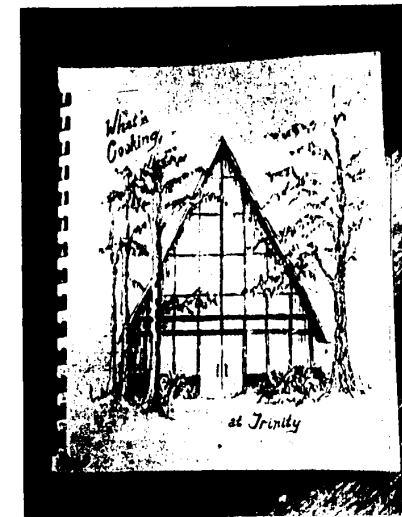
Drain mushrooms, reserving 1/4 cup of the liquid. Add mushrooms and liquid to egg mixture, stirring until ingredients are combined. Stir in rolled oats and let stand five minutes.

Heat oil in medium pan over moderate heat.

Using 1/4 cup mushroom mixture for each steak, fry on both sides, flattening with pancake turner, until golden brown.

Drain on absorbent paper and then put in shallow baking dish. Top with soup and bake at 350 degrees for 40 minutes. Serves four.

Pat Bauer contributes a recipe she calls "Meatless Children Filler" and in it uses the expression, "al dente." This is an Italian word gourmet Italian cooks will know that roughly translated means "firm but not mushy" and applies only to pasta.



MEATLESS CHILDREN FILLER

Cook 1 1/2 cups macaroni al dente and rinse in cold water. Add 1 can stewed tomatoes, 1 small onion chopped, about 1/2 lb. of Longhorn cheese in generous cubes, 2 T. butter, 1 T. sugar, salt and pepper.

If more macaroni is used, add a little tomato juice to keep it moist.

"I usually heat it all in top of a double boiler so it won't stick. The kids like it."

COPIES OF THE BOOK at \$3.70 each are on sale now, in the church at 2680 Lamueta, and in The Village Barn in Farmington.

Or, Mrs. Nancy Knowlton and Mrs. Menzer will take telephone orders. Mrs. Knowlton can be reached at 474-8843; Mrs. Menzer at 477-7370.

Others on their six-woman committee are Lil Danielson, Gene Arms, Norma Robinson and Ginny Hohl.

Used eyeglasses collected here

By LORRAINE MCCLISH

Jerry Cunningham is now working to ward the 3,000 mark in number of used eyeglasses collected in behalf of the Farmington Community Lions Club.

Collecting the glasses was the first project started when Cunningham became the charter president of the club two years ago.

His collection center is at his place of business, Jerry's Book Store, on Farmington Road, south of Grand River, one of two collection centers in the city. The other is manned by Bert Parsons, owner and operator of Fluor Cleaners at 34705 Grand River.

Lenses are re-ground and the frames re-used after the discarded glasses are forwarded to World Medical Relief. In the instance of old-fashioned metal rims, the gold is extracted and sold, with the money used to perpetuate the project.

Sunglasses and glasses with tinted lens

are welcome on the discard pile, and "Everyone can participate, especially the kids whose prescriptions change so fast," Cunningham said.

More collection piles, at the two locations in effect now, are for used electric shavers and used hearing aids.

Neither item need be in working order. The Lions Club foots the bill for repair in both instances. The electric shavers are distributed to the blind and the hearing aids are available to anyone who needs one.

SOAP AND BED SHEETS are the next two items to be called for by the club, in answer to a call for these items through World Medical Relief. It was the first two items the organization ran out of during the past earthquake in Guatemala, Cunningham explained.

The call for hand soap is a particularly desirable item for the group to stock up on, Cunningham continued, in conjunction

with the late Dr. Tom Dooley's belief that many of the diseases prevalent in developing countries could have been curtailed with just the use of soap.

The Lions, known as the world's largest service organization, has two chapters here, the Farmington Area Lions, which meet during the afternoon, and the Farmington Community Lions, formed to meet in the evening, "to pick up all the potential members available," Cunningham said.

The groups meet year-round, with no vacation layoff, and Cunningham's club is now in the throes of planning Christmas parties for children who attend Cloverdale School and the young people who reside at Oak Hill Convalescent Home.

The evening group's membership stands at about 35 and meet the first and third Mondays of each month in Blakney's Restaurant.

Cunningham will take membership inquiries by calling him at his place of business, 477-8397.

Tree offer made in Farmington

If that front or rear yard is looking a little bare these days, try perking it up with a brand new tree from the City of Farmington Beautification Commission.

The commission, in cooperation with Belskopf Nursery, will once again provide trees to local residents at discount prices.

Carrying a one-year guarantee, trees provided through the program include delivery and planting by qualified nurserymen. If the tree dies within a year, Belskopf will replace a similar tree.

Those interested should fill out the accompanying coupon and mail to City of Farmington, 23809 Liberty, Farmington, Mich.

Larger trees offered for \$25 are Christmas

King, Silver Maple, Mt. Ash, Honey Locust and Sunburst Locust.

Medium trees offered at \$25 are Mt. Ash, Shademaster Locust, Norway Maple, Crimson King, and Marshall Seedless Ash.

Ornamental trees offered at \$15 are Purple Leaf Plum and Flowering Crab.

The deadline for ordering trees is Oct. 22. Checks or money orders will be accepted.

| FALL TREE PLANTING PROGRAM | |
|----------------------------------------------------------------------|-----------|
| CITY OF FARMINGTON BEAUTIFICATION COMMITTEE | |
| Type of Tree | Name |
| Quantity Ordered | Address |
| Price | Phone No. |
| City of Farmington, 23600 Liberty Street, Farmington, Michigan 48026 | |

JERRY CUNNINGHAM