

Vietnam MIA Dix is remembered

The last bugle sounded for Craig Dix Sunday afternoon.

The Vietnam War is finally over for the family of Sgt. Dix, Livonia's sole MIA. He was taken prisoner in 1971 and presumed dead last month by the Army for lack of further evidence. His memorial service was held Sunday at St. Matthew United Methodist Church on Six Mile.

About 60 people, including Sgt. Dix's mother, Mickey Dix of Livonia, sister Cheryl Livy of Farmington Hills and niece Eve and Marilyn Livy, also of Farmington Hills, attended the service officiated by Rev. William D. Rickard. Also present was an Army honor squad, a firing party and a bugler attending from Chicago.

"Christians are called to do many things—some are called early and some are late," said Bruce Boyle of Livonia, a neighbor of the Dix family who said he first remembered Craig Dix as his "handsome 13-year-old paperboy."

"He was in college when the war broke out. He went to protect us as well as we can worship as we choose. The Lord doesn't want us to kill, but sometimes it is necessary so they would may know of Him."

Sgt. Dix was 21 when he was captured by the Viet Cong in Cambodia after being shot down in a helicopter. "I expect to see Craig in heaven," concluded Boyle. "All was not lost in Vietnam if boys like Craig went and gave their lives."

There was no flag-draped coffin at the service. Instead, two uniformed members of the honor guard held a flag stretched between them where a coffin should have been.

"It is an honor for me to speak for Craig," said Van Waugh of Orono, who acted as Sgt. Dix's "big brother" in his fraternity at Ferris State College. Sgt. Dix was a sophomore when he enlisted.

"We walked together in many ways, and shared and learned," said Waugh of his friend. "He was in college to prepare for a life denied him. I appreciate his response when he was called to war. He was full of duty—it must have been a terrifying experience to be an MIA."

"We here are fellows in sorrow. We have only memories of Craig now. I represent Craig's generation and am one who is deprived of him. I salute and honor him because he gave his life."

Rev. Rickard offered words of strength to the group. He offered to lend his hand to help and said God understands the situation because He, too, lost a son.

"For Craig, life's lone warfare is over at last," he said. "His soul has been found in peace."

The waiting is over.



Army Major Ken Yoder presents Mickey Dix with an American flag at Sunday's memorial service for her son, Sgt. Craig Dix, who was an MIA for seven years until being "presumed dead" by the Army last month. (Staff photo)

Automation changes turkey preparation

By W.W. EDGAR

Preparing a turkey for the market no longer is a slipshod affair but has been reduced to a science. Thanks to automation turkey processing is a far cry from the old days when much of the treatment on the way from the pen could be regarded as cruel.

Back in the days when our parents or grandparents did the job of preparing the turkey they either rang its neck or tossed it over the clothes line in the yard and cut off its head.

It is now done scientifically in the modern world and, of all things, an old-fashioned funnel has helped to take the gruesomeness out of the activity.

"We now stick the turkey's head in to the funnel," explained Mrs. Loyd Sharland of the Gottschalk Turkey Farm on North Territorial Road in Plymouth Township.

"With the turkey's head stuffed into the funnel it is rather easy to stick it, meaning that we cut the throat. From the funnel they are brought over to a scalding. This is a large kettle and the water is kept at a temperature of 145 degrees."

"Once in the scalding, which is run by electricity, the turkey is whirled around and around. This part of the preparation softens the feathers and gets them ready for the next step."

THE BIG ADVANCE, thanks to automation, comes with the picking of the feathers. It used to take a long time for human hands to do it. Now it is done ever so simply.

Several years ago some one came up with the idea of an automatic picker. This is a large round tub that is lined with rubber "fingers." Once the turkey is in the picker it is whirled around and the feathers are picked in a matter of less than a minute. Sometimes there are a few "pins" left on the turkey's body, but they are quickly removed.

The fourth step in the preparation

comes when the turkey is placed in a tub of cold water to cool off. Here is the only place where the old-fashioned methods are still in vogue.

While the turkeys are in the cold water women are hired at the Gottschalk farm to take them to the dressing room. Here the heads and necks are cut off and the insides are drawn.

"We save the heart, neck, liver and gizzard. Next the bird, now well on its way, is taken to the wash room. Here it is given a good washing. That done, the neck, liver, heart and gizzard are placed back in the body and carried to the cooler."

WHEN THE TURKEY gets this far it is now packaged and placed in a plastic bag just about ready for the market. The last move is to weigh and sort them according to weight. Then the job is done.

Mrs. Sharland, who has been supervising this system for some years, confided that she had a work force of at least 16 persons in the four days prior to Thanksgiving and she smilingly says, "It's got to be a real science."

What happens to all the feathers when the flock of more than 200 turkeys are marketed this year?

"They are dumped out in the back, placed on a manure spreader and then scattered over the farm land for fertilizer. The rest of the "leavings" (the innards) are left for the garbage men."

This year's crop will be rated one of the best in a while.

"You can tell by the hens," Mrs. Sharland will tell you. "From what we can see thus far we will have hens averaging as much as 18 pounds."

The Sharlands no longer attempt to operate a large turkey farm. They just raise about 200 birds for their long-time customers.

"We just like to take care of these old friends, and the modern methods of preparing the birds for market makes it all the more interesting."

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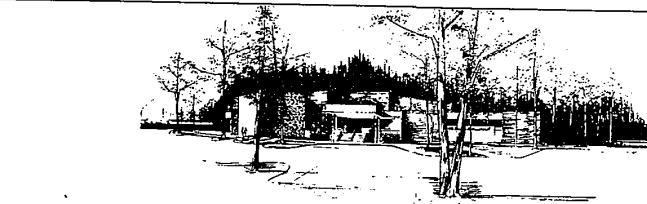
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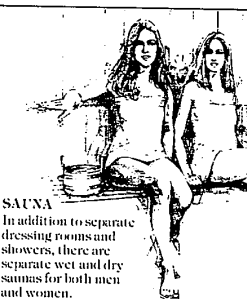
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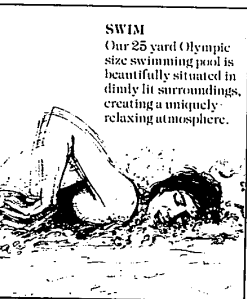


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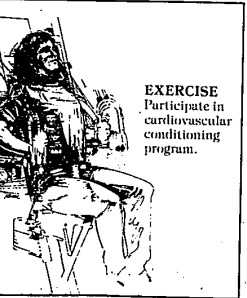
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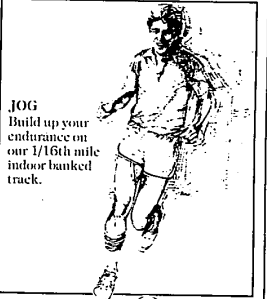
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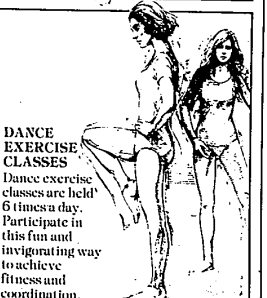
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