# Just Chattin'

## Making Sauerkraut Is Lost Art . . . And It Is A Pity

By W. W. EDGAR

Now that the frost has been on the pumpkin and the corn is in the shock, the time of the year has arrived when I always feel sorry for the present generation that doesn't know the fun of helping to prepare the many varieties of vitamins and calories so necessary to guard against the torments of hunger during the long winter months.

Who ever could forget the joys of cutting the countless heads of cabbages for the making of sauerkraut, seasoning it and then storing it —or the slicing of a boiled beef tongue and preparing it with herbs and onions and spice for an edible dish when the snow is flying.

And preparing the fowl for the Thanksgiving Dinner provided more fun and enjoyment than eating it — and that's saying something.

**Making sauerkraut was a ritual in our house. Long before the new grown cabbage was available. Mother had the big earthen crocks cleaned and prepared for the long winter stand. More than that, she would have the floor in the basement or cellar as it was known then, marked with chalk lines to denote where each crock was to be placed.**

There was a large cracker barrel to hold the winter's supply of potatoes. Another section was reserved for the earthen crocks of sauerkraut, and the stations in which a different sized crock was placed for the tongue to pickle. We also buried such things as carrots and beets in piles of earth so that they would withstand the winter.

But it was the preparation of the sauerkraut that left the lasting memories. We would have the big table set up in the kitchen and Mother would borrow a neighbor's "cabbage cutter" to use with our own in sort of assembly line long before any such thing was ever dreamed of in the motor industry.

Once set up, she would issue the instructions and each of us was given a job. One would slice the cabbage in the cutter, another would pass the sliced along the line to another who, equipped with what Mother called a "butcher knife" would cut it into smaller slices and pass it along. The next stop was the "seasoner" who splashed the salt and pepper in the required quantities and have it ready for the crock.

Then came the real fun. The sliced and diced cabbage was placed in the earthen crock and "stomped." When it finally passed Mother's inspection, she would add the last ingredients of seasoning and ask that it be stored. This, too, was a sort of ritual for the storing of sauerkraut is not a casual thing—at least it wasn't in those days.

After you managed to get the earthen crock placed in its proper location, you engaged in the final ritual—the placing of a wooden cover right on top of the sliced cabbage and then lowered a sizable piece of field stone on top of the cover. This was to apply the pressure and keep the kraut from floating after it started absorbing all of the spices and herbs and in the transition from cut cabbage to sauerkraut. But how tasty it was— in the middle of winter, and all the more so because you had helped to make it.

It was the same with pickled tongue—then a standard dish in the Pennsylvania Dutch Country. The lone difference came in the slicing where Mother insisted in doing all the carving. And often are the times, at this season of the year, when I long for the pleasant odors of the kitchen back home.

The real fun came, though, when we had to prepare the "bird" for Thanksgiving. We were never "ritzy" enough to have turkey. We were content with chicken. Besides, a chicken provided more fun because it was easier to handle.

We would take the chickens — usually in company with a few of the neighbors— tie their legs together and hang them over the wash line, in the back yard. This was strictly for the boys—as the girls couldn't stand the sight. But once the chickens were over the line, we would take the "butcher" knife in our right hand, grab the chicken by the neck with our left and then in one motion cut the head off. As the blood gushed and the headless body swung and swayed on the line, we would toss the heads into a distant peach basket.

This was our way of getting basketball practice. And we'd become quite proficient in the art of "hitting the basket."

Today it is different. The sauerkraut is obtained in a nice glass jar at the supermarket. The pickled tongue is done up in jars, and the chicken is all prepared and packed in boxes with plastic coated coverings.

Today the joy is in the eating. All the fun of the preparation is missed.

This generation of youngsters doesn't know what it is missing.

## OK It's A Deal

*The Observer pays $5 for every picture printed on its Feature Page. Send in your entry to any Observer office with your name, address and phone number. The Observer reserves the right to title picture. The above friends and picture belong to Mrs. J. Noble, Hubbard Road, Livonia.*

## $ $ Investing Inquiries $ $

### Widow's Financial Problems

Q—I am a recent widow with three children. My husband had insurance which has provided me with a lump sum of money. Since I have a teaching certificate I am not concerned about my monthly income requirements, but I am concerned about what to do with our savings account and the insurance money. Can you provide some pointers?

A—I hate to shatter your comfortable feeling in regards to your monthly income requirements but what would happen to your three small children plus your home if something stopped your income producing ability? To restore the comfortable feeling I would suggest a complete evaluation of your personal insurance program encompassing: Health, accident and life. Secondly, but equally as important, is to decide and plan out your family's future and develop an investment program accordingly. To accomplish this I would suggest you contact a stockbroker who is a member of a national stock exchange, and one who approaches your case from a professional point of view. Enough money should be left in a savings account for emergencies and the remainder should be invested in securities which will meet your family's requirements in future years. I am mailing to you some booklets which you will find helpful in this regard.

# Creative Dramatics Shop at O. U.

An experiment in supplementary education involving creative dramatics and improvised drama is the newest project at Oakland University.

The Projects for Advancement of Creativity in Education program is made possible through an initial federal grant of $48,000 to the school systems of Troy and Pontiac in conjunction with the University's Division of Counting Education. Director of the project is Dr. Adeline Hirschfeld, Assistant Professor of Speech at Oakland University and former Wayne State University instructor in creative dramatics, public speaking, voice and diction.

**Immediate problem at hand is the recruiting of a select group of men and women to be trained in improvised drama techniques at Oakland University. The volunteers will then work actively in Morse Elementary and Troy High School in Troy, and McConnell Elementary School in Pontiac.**

Previous dramatic experience is not at all necessary. Versatility, imagination, flexibility, personal warmth and a genuine interest in children are the main requisites according to Dr. Hirschfeld, a specialist in the field.

The Continuum Center at the University and its staff psychologist, Dr. Gerald Self, will be working closely with the project in evaluating the volunteers. Training will begin in February in a special class created for the purpose.

Dr. Hirschfeld describes creative dramatics and social drama as forms of improvised theater in which a story, poem or life situation is dramatized by a group with the help of a leader. It is a separate function entirely from children's theater, which is performed for an audience and has a different purpose.

**Evaluation studies show that youngsters who work with improvised drama show a marked improvement in language skills, speaking, listening, reading motivation and communication on a person-to-person level, according to Dr. Hirschfeld, who, in addition to her teaching experience, has appeared in films, television and on the stage.**

"We have tried to gear this project to the type of volunteer who will be needed," said Dr. Hirschfeld, "knowing that many of the people who have the qualifications we want and a sincere desire to help out in the schools are now limited in the amount of time they can devote to a project. For that reason, both the training course and the opportunities to serve will require only a few hours a week."

Speakers are available to explain the program to women's groups, to clubs or civic organizations. They may be contacted by calling Assistant Director Valerie Pierce or Administrative Aide Jo-Anne Westerby at Extension 2170, Oakland University.

In addition to these three, other members of the Executive Council for the improvised drama project include Howard Caldwell, Principal of McConnell School; John Diefenbaker, Administrative Assistant, Troy School System; Bert Van Koughnett, Community Action Director, Pontiac School System, and Fred Carter, Community School Director at McConnell. Oakland University staff members include Dr. David DiChiera, Acting Chairman of the Music Department; David Doherty, Director of Community School Programs and Assistant Director of the Mott Center for Community Affairs; Miss Elizabeth Wright, Volunteer Advisor for the Continuum Center; Robert Erickson, Director of Liberal Arts for the Division of Continuing Education and Rhea Vietor, Director of Public Relations.

Future plans call for a two-day conference at the University in the Spring and a summer workshop for teachers and volunteer leaders.

## Polaroid Company Running Free Clinic

Sears Roebuck and Company is running a free Polaroid Camera Owners' Clinic and trade-in festival.

There will be a special 6-point inspection by factory personnel.

The clinics will be Thursday, Nov. 17 from 10 a.m. to 9 p.m., Friday, Nov. 18 from 10 a.m. to 9 p.m. at the Livonia Mall store.

At the time of the clinic the company will accept in trade any Polaroid Land Camera in operating condition on any new Polaroid Color Pack Camera.

## Trained for Combat

Army Private David L. Thomas, 19, son of Mr. and Mrs. Earl R. Thomas, 187 E. Spring, Plymouth, completed advanced training as a combat engineer Oct. 14 at Ft. Leonard Wood, Mo.

During his training, he received instruction in combat squad tactics, use of infantry weapons and engineer reconnaissance. He also was trained in the techniques of road and bridge building, camouflage, and demolition.

## impressions

by sue shaughnessy

That envelope containing the astounding charges for telephone service arrived the other day. Since anything will serve to put off the moment of truth in discovering the damages for the month all the enclosures are read carefully.

This month's had an interesting message. In fact it was a plea for help.

**"We print and deliver almost six million phone books a year," the phone company announced. "That's pretty expensive, but it's essential that customers have this information if they're to get full value from their service," it added. "Then we turn around and spend that much more giving out practically the same information," the corporate voice cried.**

The missive continued: "Certainly, Information Service is essential too — for folks who need to find out a new number or who have trouble reading. However, three out of four calls to Information are for numbers already listed in the phone book.

"When we run into this type of duplication, it hampers our efforts to give you the best possible service at the lowest possible cost.

"Maybe you can help," concluded the message.

We must admit that like so many others we have been the worst offenders.

However, we always have a pang of guilt everytime we dial 411 simply because it is inconvenient to extract the phone directory from its nice neat niche.

One of the bright young stars of NBC News tells the story of the days he was a cub reporter in the news room. Everytime he was assigned to check out a story he would pick up the phone to call information for the necessary phone number.

**His editor — who was an absolute bear to all the cubs as editors always are — would growl across the room "Can't you read, the number is printed in the phone book."**

The reporter says that after about three months of this he was broken of the habit of calling information. He still doesn't even though he has long since moved out of the cub class. He doesn't even call information from home.

Both the editor and the phone company have a good point. It seems fantastic that three out of four calls to information are for listed numbers, but we are not about to take on Michigan Bell.

**Besides the plea about keeping down the costs so that the phone bill won't soar to new heights hit pretty close to home.**

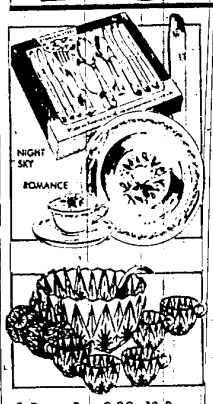
Thus this week's resolution is that the phone directory is coming out of its nice neat, but inconvenient niche to a more accessible but not so pretty spot.

## Busy in Vietnam

Marine PFC William D. Babich, son of Mr. and Mrs. George Babich, 15604 Foch St., Livonia, participated in Operation Allegheny in Vietnam as a member of the Second Battalion, Third Marine Regiment, Third Marine Division.

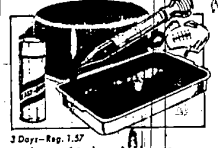
THURS. FRI. SAT! KRESGE'S THURS. FRI. SAT!

THANKSGIVING SALE



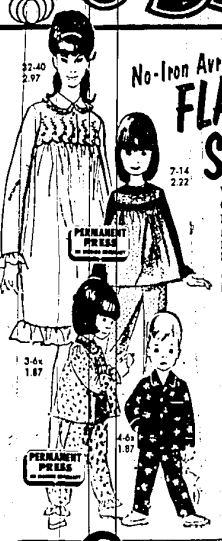
3 Days Only - Our Reg. 5.37
STAINLESS FLATWARE 3.97
Service for six. "Night Sky" pattern goes well with contemporary or traditional settings. Never needs polishing.
24-Pc. "Lady Je val" Stainless, reg. 7.88...5.97
16-PC. FINE CHINA 5.77
Reg. 7.77. Service for four. "Romance" pattern, platinum-banded with a delicate green design. Special!
53-Pc. China Dinner Set, reg. 33.99.....22.66
53-Pc. Dinnerware Set, reg. 13.99.....8.77
Like It? Charge It!





3 Days - Reg. 2.99, 18-Pc.
PUNCH BOWL SET 1.97
Sparkling pressed crystal glass. Set has 6½-qt. bowl, 8 cups, 8 hooks and a ladle. Gives holiday parties a festive air.

3 Days—Reg. 1.57
Oval Enamel Roaster, holds 15-lb. fowl or 18-lb. roast.....1.27
Bester.....33¢ Fowl Lifters.....79¢
Reg. 2.27 Teflon* Aluminum Open Roaster.....1.87
14 Oz.* Easy Off Oversol Oven Cleaner, reg. 97¢...78¢
*Not wt. *DuPont trademark



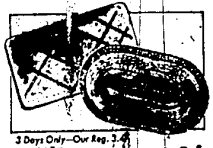
No-Iron Avril* Rayon - Cotton
FLANNELETTE SLEEPWEAR
*FMC Corp. trademark
WOMEN'S 32-40 Our Reg. 3.99! Pajamas and waltz gown with a "perma press" finish. Dots, prints, solids. 2.97 3 Days
GIRLS' 7-14 Our Reg. 2.99! Warm flannelette pajamas with ruffles, smocking, lace trim. "Perma press." 2.22 3 Days
GIRLS' 3-6X Our Reg. 2.69! For small sugarplum dreamers. Cuddly flannelette pjs. "Perma press." 1.87 3 Days
PERMANENT PRESS

3 Days Only - Our Reg. 2.69
BOYS' 4-6X PAJAMAS 1.87
Snow scenes, snowman, peppermint stick pattern; in blue, red or gold. Sanforized® cotton flannelette.
Like It? Charge It!

DRIVING GLOVES 1.47 pr.
Women's acrylic knit gloves have leather palms to grip the wheel firmly. Black, natural, charcoal. S-M-L
Like It? Charge It!
LEATHER GLOVES 1.57 pr.
3 Days—Our Reg. 1.99! Capeskin leather with elastic wrist, warm acrylic fleece lining. Black, brown.
Like It? Charge It!

LINED ACRYLIC SHELL 3.66
3 Days—Reg. 4.99! Rayon-lined crocheted shells have a mohair look. White, pastels.
Like It? Charge It!
BONDED CAPRIS 3.33
3 Days—Reg. 3.99! Orlon® acrylic wool or all Orlon® bonded to acetate. 8-18.
Like It? Charge It!

3 Days - Our Reg. 69¢ lb.
PEANUT CLUSTERS 48¢
Plump crunchy peanuts, thickly coated with rich milk chocolate. A nourishing, wholesome treat. Bulk or bag.
Like It? Charge It!



3 Days Only—Our Reg. 3.49
24x36" Decorator Area Rug.....2.96
3 Days Only—Our Reg. 2.97
17x36" Reversible Bathroom Rug.....2.36
Like It? Charge It!

New Velvety Cotton Velour
TURTLENECK SHIRTS
Boys' 8-18 Reg. 3.99 2.97
Men's S-M-L Reg. 4.99 3.97
Like It? Charge It!

3 Days - Our Reg. 39¢ Pr.
MEN'S THERMAL HOSE 3.93¢ pr.
Insulated thermal cotton terry cushion. Keep feet warm and dry. White. 10-13.
Like It? Charge It!

★ WESTLAND CENTER — Wayne at Warren Road
★ LIVONIA MALL — 7 Mile at Middlebelt
★ WONDERLAND CENTER — Plymouth at Middlebelt

PLYMOUTH — Main at Ann Arbor Trail
FARMINGTON PLAZA
7-GRAND SHOPPING CENTER
8-MILE & BEECH SHOPPING CENTER
SHELDEN CENTER — Plymouth and Farmington
TELE-CRAFT SHOPPING CENTER
GRANDLAND SHOPPING CENTER
WAYNE — 35004 Michigan
CHERRY HILL PLAZA — Cherry Hill at Inkster Rd.
7 MILE at EVERGREEN

NOW YOU CAN "CHARGE IT" KRESGE'S