
NEIGHBORHOOD

FALMOUTH
Meeting Seniors' Needs

Newsletter

November 2016

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www.neighborhoodfalmouth.org

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DATES TO REMEMBER

NF Book Club: Tuesday, November 8, 2:00 P.M. Join us at the Falmouth Public Library as we discuss *At the Edge of the Orchard* by Tracy Chevalier. To round out the fall, our December book is *Eligible* by Curtis Sittenfeld, and we will meet Tuesday, December 6. We gather in the Trustees Room at the Main Library. Newcomers always welcome, and rides are available.

Annual Fall Gathering Lunch: Saturday, November 12, 12:00 noon. It's the Annual Fall Luncheon and ALL are invited! Join us in the Fellowship Hall of the First Congregational Church for a delicious lunch. This is a great opportunity to spend time with new and longtime friends while enjoying a delicious repast. Rides are available. Please RSVP by November 5 to Susan in the NF Office.

Meet for Lunch: Wednesday, November 30, 11:45 A.M. Let's meet up at Liam Maguire's on Main Street for good food and conversation. All are welcome. We order from the menu, and separate checks are provided. Please call the office if you need a ride or to reserve a place.

NF Portrait Exhibit in November

Neighborhood Falmouth: Honoring a Part of Our Community, the portrait exhibit featuring a group of NF members and volunteers, will be up at the Teaticket Branch of Eastern Bank during November. Have you seen it yet?

Senior Salon: Wednesday, December 14, 2:00–3:15 P.M. The sounds of holiday bells will fill the air at Dillingham Place with music from The Village Ringers. All are welcome and rides are available—just let us know you want to attend.



A Profile of NF Member Gloria Leadbetter By Pamela Nelson

“I have to say families are fun. Well, families are difficult, too,” says Neighborhood Falmouth member Gloria Leadbetter. “If I were ever giving advice to newlyweds, I would say, ‘Understand this. This is *not* happily ever after. We are brought up with the myth of happily ever after. This is work. There’s a lot of give and take, and a lot of changes. And you have to decide what changes are worth making and which ones are not.’ ”

Gloria grew up in upstate New York, in Solvay, a town outside Syracuse. In the late nineteenth century, Ernest Solvay, a Belgian immigrant, formulated a process to produce chemical fertilizer, replacing guano. The Rowland Hazard family, American businessmen and major investors in the Solvay process, became extremely wealthy and were generous benefactors of the town of Solvay and its inhabitants.

The oldest of three children, Gloria had two brothers, one seven years her junior and the other 16 years younger. Her father, the oldest of nine children, left school to work at age 13, after his own dad was blacklisted for participating in a union strike. Gloria’s father worked in the Syracuse China Factory and later in a steel mill, while her mother, also one of nine children,

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Gloria Leadbetter—continued from page 1

worked in one or another of her family's businesses. Gloria was raised by her grandmother until she started school in one of the excellent local schools subsidized by the Solvay fertilizer fortune.

Gloria, who took a part-time job in a bank while in high school, was accepted into college at the University of California, Berkeley. However, her mother "was convinced that her daughter would be abducted by a motorcycle gang" if she moved to California. She insisted that Gloria go instead to the University of Texas, where she was able to join an aunt who was in graduate school there. Edward Leadbetter, her aunt's fellow grad student, met Gloria one day at church, and the two got married six months later, when she was 20. Gloria dropped out of school to work in a bank, while Ed finished his Ph.D. in microbiology. The first of their four children, who arrived over the subsequent 10 years, was born in Texas. Gloria decided to be a stay-at-home mom to keep her kids from becoming latchkey children, as she had been after she began going to school.

From Texas, Ed and Gloria moved to Amherst, Massachusetts, where Ed joined the Amherst College faculty. After just three years, they took a 1½ year leave at the Pacific Grove Research Institute in Monterey, California, before returning to Amherst, where they remained for 20 years. They rented an old Victorian house with a huge back porch and yard, where the neighborhood kids congregated. Gloria welcomed this tribe of young people, happy to know where her own kids were and willing to keep an eye on the rest. After her youngsters fledged, she and Ed moved on to the University of Connecticut in Storrs.

Ed, like many scientists, had opportunities to do research abroad. In Seville, Spain, the university was located in a building reputed to be the original tobacco factory where the opera character Carmen had worked. The irrepressible Leadbetter children taught the local kids in their apartment house elaborate American games of hide and seek combined with tag, horrifying the adults with their wild behavior. The middle two Leadbetter children easily overcame the language barrier, including the local dialect, and learned the regional folk dances, including the proper method of manipulating castanets.

Gloria and Ed began summering in Woods Hole in the 1970s and bought their house in the Gansett woods in 1971, when a small investment Ed had made in a start-up company, founded by one of his students, paid off. Over the subsequent years, until his retirement, Ed

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Welcome new Members:

Babe Dundon
Leslie Hill

Welcome new Volunteers:

Matthew Gould
Jana Pickart

We are delighted that you have joined us.

*We remember NF Members
who have died recently, including*

*Donald Bigham
November 28, 1930 – August 22, 2016*



and

*Cynthia Hartshorn
December 11, 1926 – June 8, 2016*



*The family of a third member who has died
requested that we not mention her.*



NOVEMBER EVENTS AND ACTIVITIES

If you are interested in these or other activities, we'd love to get you a ride and perhaps even someone to join you. Please call the office to learn more.

Concert: Falmouth Chamber Players Orchestra (Laura's group) Saturday, November 5, 4:00 P.M., and Sunday, November 6, 2:00 P.M., John Wesley United Methodist Church. Under the direction of John Yankee, this concert features the New World Symphony by Dvorak and other famous works. Admission is by donation at the door. Suggested donation is \$20 adults, \$5 for students. For more information, contact Fritz Sonnichsen (508) 274-2632, or email FCPO@FalmouthChamberPlayers.org.

Remembrance: Falmouth's Veterans' Day Ceremony: Friday, November 11, 11:00 A.M., Falmouth Library Lawn. Honor the men and women who served in the United States armed forces. Participants include keynote speaker Frank K. Duffy, Jr. (Army SP5, Personnel Specialist) and other local dignitaries. Refreshments and light fare follow at the Elks Lodge, 140 Palmer Avenue.

Lecture: Falmouth Forum Presents: Geraldine Brooks – Hearing King David: Listening for Lost Voices in Historical Fiction, Friday, November 11, 7:30 P.M., Lillie Auditorium, Woods Hole. Author Geraldine Brooks will speak about her most recent novel, *The Secret Chord*, set in Second Iron Age Israel, and how her former career as Mideast correspondent for *The Wall Street Journal* helped her recover the voices from this distant time and place. Free and open to the public.

Thank You!

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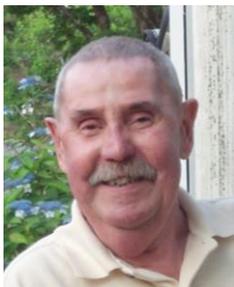
participated in the Microbial Diversity course, a joint MBL-WHOI summer program, serving as co-director for several years. (Now their youngest son, Jared, co-directs the course.)

Ed, who died a year ago, was a scientist in the era “when you go to the lab in the morning, you go in the afternoon, you come home for dinner, and you go back in the evening and come home at one o'clock, maybe,” says Gloria, with a chuckle. “I used to be up when he got home late because I took that time to read. He would ask ‘what are you reading?’ and if I were out of books, I'd be reading the *Encyclopedia Britannica*, or sometimes the *Merck Manual* [a medical information resource for medical professionals and patients]. If he asked what I was looking up, I would tell him I was just browsing.” She continues, “I discovered, after doctors misdiagnosed my children several times, that doctors do not diagnose properly. After that, I realized that I was right about evaluating what symptoms my children had and learning from the *Merck Manual* what the symptoms meant. Then I insisted that the doctors check and reconsider.” Gloria says that new doctors, who doubted her assessments, were invariably surprised to find that her diagnoses were correct.

With her deep interest in history, Gloria has enjoyed attending Falmouth Library lectures, offered by retired university professors, on history and film as well as on mind and memory. Even today, although Gloria—to be close to her two daughters in western Massachusetts—stays in an independent living facility in Springfield during the winter, the family, including grandchildren, joins her for long summer visits in their beloved Woods Hole home.

During the year, her oldest, Aletha, works for an insurance company, while Garth is a pediatric nurse who works with special needs kids in Denver. Briana orchestrates community outreach programs at Bay Path University in Longmeadow, Massachusetts, and Jared is a microbiologist at Cal Tech, in Pasadena, when he is not co-directing the Microbial Diversity course in Woods Hole.

Gloria actually appreciates getting away occasionally from the family throng to the Falmouth Public Library and to do her own grocery shopping, with the help of Neighborhood Falmouth. Don't be surprised if you see her at Stop & Shop, filling the basket of one of their mechanized shopping carts and looking as if she is having as much fun as if she were enjoying a ride at the county fair.



“Cookin’ Cozy”

By Bruce Ivar Haslun

I truly give thanks that in all my years I have always been with family at Thanksgiving. I include my years aboard the Coast Guard Cutter *Half Moon*.

Even out on North Atlantic Ocean stations for two Thanksgivings and a Christmas on International Ice Patrol, our steward-mates and bakers put together feasts the equal of what my nine aunts, two grandmothers, and mother lovingly created holiday upon holiday, our sense of comradeship no less than among my cousins by the dozens.

But inevitably, as my years increase, grandparents, parents, uncles, and aunts grow sparser. In-laws flee permanently or seasonably for warmer places. The next generation finds traveling on a holiday much too daunting, as traffic jams prove thicker than blood. And so, this year we knew our friends Joe and Mary Blanque are also alone and the four of us will join for:

A Cozy Holiday Gathered Together

My menu plan is for a traditional Thanksgiving dinner, neither lavish nor parsimonious in expense, leftovers within reasonable limits, but no traditional course to be left out.

Hors D’oeuvres: I will keep them simple. Platter of cheeses cut into cracker topping squares. A good New York extra sharp cheddar, Emmentaler or Gruyere Swiss, and Jarlsberg or Havarti. For crackers, a basket of Carrs and Ritz. The deli department yields packages of pre-sliced Italian salami and bologna. In dairy case, pre-sliced provolone and tub of soft cream cheese. Start with a salami slice and layer on provolone so you have 3-meat and 2-cheese sandwich style. Cut into pie wedge quarters. For bologna, spread cream cheese on 2 pieces, pile one atop the other, and end with a plain piece. Cut into sixths.

Appetizer: I think it’s a bit of overkill, but if you insist. In a nice looking stemmed glass, torn up Boston lettuce, 4 large (26–30 per pound package) shrimp cooked and shelled, traditional sauce of 2 parts catsup to 1 part horseradish. Or try Sauce Louis: 1 cup mayo, ¼ cup heavy cream, ¼ cup bottled chili sauce, 1 tsp Worcestershire, ¼ cup finely chopped sweet pepper, ¼ cup finely chopped onion, 2 TBL lemon juice. If shrimp cocktail is too pedestrian, you might also consider 4 commercially prepared stuffed quahogs (cooked according to package.)

Entrée: Tradition dictates poultry and stuffing, but a turkey is going to leave us with an overload of leftovers (even just a breast.) Cornish game hens are the perfect answer. Can do a half or a whole bird per person. Prepare them for cooking as directed on the package. I use top-of-the-stove dressing and I prefer sage flavored. Before adding the boiling water, I mix into the dry stuffing 1 or 2 TBL dry sage, ½ an onion finely chopped, and 4 to 6 chopped mushrooms sautéed in butter. Don’t stuff the birds until just before putting into the oven. Then stuff and truss with string and spray with vegetable oil. Roast as package directs, usually 75 minutes at 350 degrees.

Starch: About 2 scant pounds of sweet potatoes peeled, cut into chunks, covered with water and boiled till easily pierced with a fork. Drain the potatoes and return to hot pot. Add 2 TBL real butter, 2 TBL dark brown sugar, and 2 TBL pure maple syrup. Mash all. Stir in ¾ cup frozen or dried cranberries and turn into casserole dish. Top with chopped pecans or walnuts. Store in fridge until needed. Bake with the hens for last 40 minutes of cooking.

Green #1: Bruce’s creamed peas and carrots is basic, but good. Make a white sauce by melting 2 TBL butter and then whisking in 2 TBL flour. Slowly, while continuing to whisk, add 1 cup of milk and 2 TBL dry sherry until mixture is thick. Stir in 1 cup frozen petit peas thawed and 1 cup baby carrots julienned and boil for 5 minutes. All into casserole and bake with hens last 40 minutes.

Green #2: Old Faithful Green Bean Casserole, I’m convinced was brought to the First Thanksgiving by Squanto’s grandmother. It’s been around that long! Every magazine and can of French fried onion rings has this recipe.

Bread and rolls: I’m not a baker. If you are, do your thing. I’m off to the patisserie on Main or Windfall Market for something yeasty that I’ll serve warm with unsalted butter.

Dessert: I’m still not a baker, plus I’m also not a lover of things too sweet (exceptions being my wife and grandkids.) My solution? Another of those nice looking stemmed glasses filled with a good, high cream (no low-fat) vanilla ice cream. From Kappy’s a selection of cordials: Grand Marnier or Cointreau, Crème de Menthe, Bailey’s Irish Cream, Cherry Heering, or your choice. They cost \$1 to \$3 per nip bottle. Let guests pick their own and pour over the ice cream.

Nice time of year, Thanksgiving. Nice time of year. Don’t forget to hum a little “We Gather Together” as you work, and be sure to say a vocal or silent “Thanks.”

Skoal, y’all