
Independent Telecommunications Pioneer Association

Pioneer Connection



itpa

Issue 25-01

February 2025

Founded 1920

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2025 MEMBERSHIP RENEWALS

Annual dues notices were e-mailed in January to all Pioneers for whom we have e-mail addresses on file. Membership fees are due upon receipt and getting your payment in earlier will alleviate the expense of sending additional notices by avoiding postage and printing costs for the “gentle reminder” postcards that would otherwise be sent as a follow-up.

Your ITPA membership dues help the national and local branches of the ITPA as we continue making a difference in our communities and across the nation. Twenty percent of the \$30 annual membership fee is still sent to the club/chapter of our dues paying members, conditional upon the club/chapter having submitted the required IRS 990 reports each year and filing an annual report with the ITPA. Annual reports are due every fall and are submitted to the appropriate Regional Vice President (RVP). Once the RVP approves the annual reports and forwards them to the National Office, the portion of the membership fees allocated to the club/chapter will be processed. Every club and chapter has elected officers and directors who are responsible for managing club funds.

Eighty percent of the annual membership dues is allocated to the National ITPA. That amount contributes to, but does not fully cover, our national operating expenses. Member attrition over the years, combined with a decline in corporate sponsorships, means that membership fees and donations to our foundations, are more critical than ever before, for us to continue supporting our clubs and chapters who are making a difference in our communities across the nation.

As a convenience for our members, membership dues can be paid online at [Payments and Donations - ITPA \(nationalitpa.com\)](https://nationalitpa.com) or checks can be mailed to the ITPA's National Office at:
438 W. Oglethorpe Hwy
Hinesville, GA 31313

REMINDER:

When membership dues are paid online at [Payments and Donations - ITPA \(nationalitpa.com\)](https://nationalitpa.com), a \$2.00 convenience fee is automatically added to the amount collected to cover the ITPA's cost of electronic transactions.

HOW WELL DO YOU KNOW YOUR ITPA?

While we all know that as Pioneers we are affiliated with the ITPA, just how do we all fit together? We hear references to the charitable and historical foundations and to our state “chapters” as offshoots of the ITPA, and some of your club or chapter members are likely active in those organizations. If you're not sure just how all those pieces fit together, you're probably not alone.

Our Pioneering organizations have a long history. The national ITPA was created by and for independent telephone companies in 1920! Over the next several decades, clubs and chapters were formed all over the United States, and through national and localized efforts the ITPA family has been serving the public continuously on behalf of telecommunications companies.

Each ITPA “club” has a president and other officer and director roles that are typical of any non-profit organization. Our clubs tier up to a state chapter, and that chapter also has elected officers and board members. The chapters in turn tier up to one of three ITPA “regions” Previously, the National ITPA was comprised of four regions. Due to the recent disbanding of several clubs and a long-time RVP vacancy for Region 3, the regions were recently consolidated. All clubs and chapters previously in Region 1 are still in Region 1. Regions 2 and 3 were re-aligned, as shown on Page 3.

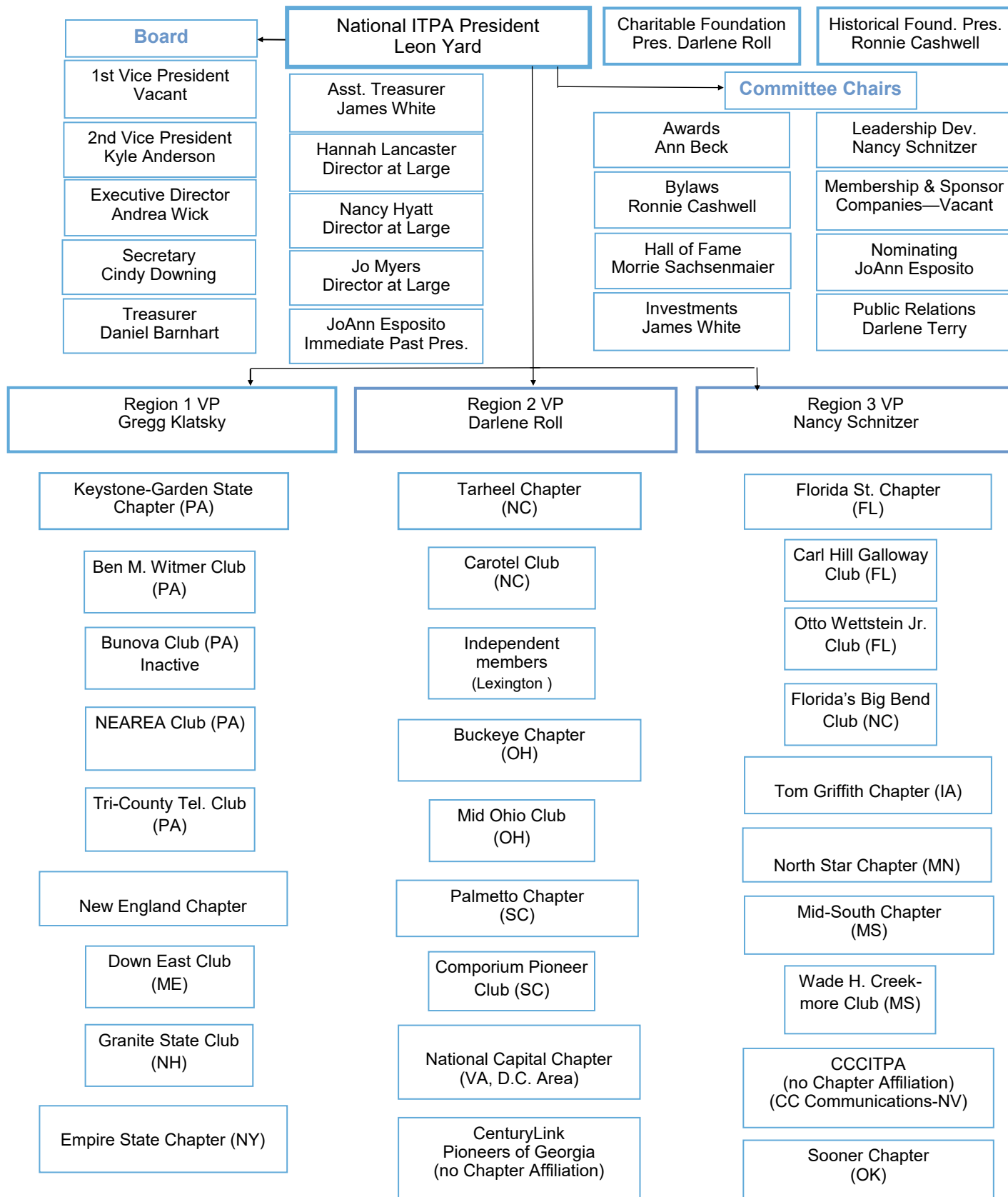
For each region, a Regional Vice President is elected to serve on the National ITPA Board. Each of these roles in every layer of the ITPA's hierarchy requires dedication and a time commitment by the Pioneers who serve, and folks in these roles often incur personal travel expenses to participate in functions hosted by each of the hierarchical layers.

While the ITPA charitable and historical foundations operate independent of our clubs and chapters, Pioneers across the nation serve as officers and board members of those branches. The Charitable Foundation accepts donations and distributes funds to various 501c3 non-profit organizations. The ITPA's Historical Foundation is the vehicle through which the ITPA preserves the telecom industry's rich history.

This issue includes a flow chart (see “ITPA at a Glance” on Page 3) depicting the hierarchy of all ITPA affiliates, with a list of our current National Officers and directors.



ITPA AT A GLANCE





ITPA AT A GLANCE (Cont'd)

Charitable Foundation

The ITPA Charitable Foundation is registered with the Internal Revenue Service as a 501(c)(3) organization. Donations to the Charitable Foundation are tax deductible in accordance with IRS regulations.

The Charitable Foundation collects and distributes funds to charitable causes and works with the ITPA to support the volunteer efforts of local phone companies on a national level. Since its inception, the Charitable Foundation has supported many programs, such as Ronald McDonald Children's Charities, Children's Shriners Hospitals, St. Jude Children's Research Hospital, the American Red Cross, and the American Health Assistance Foundation. Through donations made by ITPA members, the Charitable Foundation donates annually to a program that supports our heroes injured in battle, and to the Alzheimer's Association, hoping to one day find a cure for this disease that affects more than six-million Americans. The Charitable Foundation also provides emergency disaster relief grants to clubs, chapters, and organizations to assist victims of natural disasters.

The Charitable Foundation operates independent of the Independent Telecommunications Pioneer Association Inc., which is registered with the IRS as a 501(c)(10) tax exempt organization.

ITPA Pioneers serve on the Charitable Foundation board. Officers and directors are listed below.

President—Darlene Roll
Vice President—James White
Secretary/Treasurer—Nancy Schnitzer
Directors:
Ronnie Cashwell
Jan Jeffrey
Jo Myers
Darlene Terry

Historical Foundation

The Historical Foundation is registered as "Independent Telephone Historical Museum and Hall of Fame Foundation Inc." with the IRS as an exempt 501(c)(3) private foundation.

The Independent Telephone Historical Foundation is the vehicle through which ITPA Pioneers continue supporting the preservation of telecommunications history.

The Historical Foundation has contributed towards preservation efforts by museums and company headquarters across the country.

The foundation primarily supports the ITPA Telephone and Hall of Fame Museum in Hinesville, Georgia, and is not currently accepting grant requests from other organizations.

The Historical Foundation operates independent of the Independent Telecommunications Pioneer Association Inc., although ITPA Pioneers serve on the board. To learn more about the Historical Foundation, visit:

<https://www.nationalitpa.com/kiosk/home.html>

Pioneers currently serving as officers and directors of the Historical Foundation are listed below:

President—Ronnie Cashwell
Treasurer—Jo Myers
Secretary—Nancy Schnitzer
Directors:
Morrie Sachsenmaier
Becky Hollis
Leon Yard
Jim Jolly

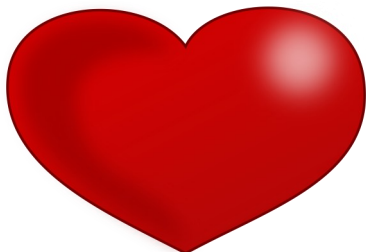


This article originally appeared in the Carotel/Tar Heel Chapter Feb. 2025 Newsletter .

Most of us think about Valentine’s Day when we think of February, but this short month is packed full of other significant events. “February” is named after the Roman festival of purification called Februa. The festival name itself was derived from the Latin word “Februare,” which means “to purify.” During the “Februa” festival, conducted on February 15th, participants made offerings and sacrifices to purify themselves and their environment.

February is also the month in which the calendar year is synchronized with the solar year. Solar years last about 365.24 days. Adding a day to February every four years synchronizes our calendar with the solar year. However, if that year is divisible by 100 but not by 400, leap year is omitted.

Another interesting fact about February is that while many of us in the United States are in the midst of winter, the month of February is actually the hottest month of the year in the Southern Hemisphere.



February has several notable holidays and events, including:

- ◆ Groundhog Day (February 2) – If a groundhog emerges from its burrow and sees its shadow, there will be six more weeks of winter.
- ◆ February 11 International Day of Women and Girls in Science - In 2016, the UN declared a national date on which to encourage more women and girls to pursue jobs in the fields of science, technology, engineering, and mathematics (STEM).
- ◆ February 14 - Valentine’s Day, first celebrated in 496 AD, originated as a Christian feast honoring a martyr named Valentine.
- ◆ National Black History Month – Nationally expanded to one month in the 1970’s, the recognition of Black Americans’ significant historical contributions began in 1926 as a week-long recognition of Black Americans’ accomplishments throughout history.

February is a significant month for U.S. statehood. Massachusetts was admitted to the union as the 6th state on February 6, 1788. Maine became the 23rd state on February 15, 1820. Oregon became the 33rd state on February 14, 1859. Arizona became the 48th state on February 14, 1912. Oklahoma became the 46th state on November 16, 1907. Mississippi was readmitted to the Union on Feb. 23, 1870, after having seceded from the United States during the Civil War.

HAPPY FEBRUARY!

Club/Chapter News

Comporium Pioneer Club (SC)

Comporium Pioneers had a busy holiday season! Comporium teams helped ensure others could celebrate Christmas by ringing the bell for the Salvation Army. They also packed and delivered boxes of food just before Christmas to families in need in their serving area.



They delivered gifts to seniors at a local senior living community.



And of course the Comporium elves participated in the annual Christmasville in Rock Hill. Comporium elves were stationed at the Comporium Museum to help children place calls to the North Pole. Mrs. Claus was there also to visit with the children (and some adults!).



Comporium Pioneer Club (Cont'd)

The festive Pioneers also volunteered for their fourth year at the Inclusive Kitchen event sponsored by AEC (Adult Enrichment Centers). AEC is a not-for-profit multi-generational community that engages adults of all abilities in community programs that promote inclusion and independence.



The club's annual luncheon and business meeting, held on December 12th, was well attended.



Special guests Sergeant Hems and Captain Grayson attended the luncheon and talked about the Rock Hill Police Department's K-9 unit that the Comporium Pioneers supported with their recent Dogs for Dogs fundraiser.



For more information about these and other community service projects, and to see more photos of Pioneers in action, read our January newsletter at: <https://www.nationalitpa.com/news>.

Club/Chapter News (Cont'd)

NEAREA Telecom. Pioneer Club (PA)

NEAREA Pioneers recently presented 20 hand crocheted lap robes to the Guthrie/Troy Community Hospital in Troy, PA for the use and comfort of their patients. NEAREA volunteers work from 13 to 22 hours to complete each lab robe, and each robe consists of 14 or more ounces of yarn.

NEAREA Pioneers are affiliated with independent telcos of the northeast area of Pennsylvania, mainly Empire Access/North Penn Family of Services of Mansfield, N.E.P. Telephone Company of Forest City, and Frontier Solutions (formerly Commonwealth Telephone Enterprises, Inc.) of Dallas.

Shown in the photo below displaying some of the hand-crocheted lap robes are: NEAREA Pioneers Pete McClure, Marilyn McClure (seated), Tanya Christ, and Guthrie Activities Director Kelly Bastion.



NEAREA Pioneers have a long tradition of crocheting and donating lap robes to various organizations and individuals, including residents of The Meadows Nursing and Rehabilitation Center.

NEAREA Pioneers also made a monetary donation to the Bradford County Library recently. This library is the headquarters for a nine member Bradford County, PA Library System.

The Bradford County Library's mission is to select, acquire, organize, and preserve books and other materials of contemporary interest and permanent value for the education, enjoyment, and intellectual stimulation of the entire community.

NEAREA Telecom. Pioneer Club (PA) (Cont'd)

In October 2024, NEAREA Pioneers held their 53rd Annual Banquet. Shown below, retirees Jack Lasher, Sabie Naro, Frank Pilling, Gil Depew, Marlene Sample, Jean Steele, Bill Barber, Ray Wandel, Pete McClure, and Dave Richards attended the gathering.



Several of the banquet attendees are life members, as shown below.



Above: Life members Sabie Naro, Tanya Christ, Frank Pilling, Marlene Sample, Jean Steele, Bill Barber, Ray Wandel, Pete McClure, and Dave Richards attended NEAREA's 53rd Annual Banquet.

The NEAREA Pioneers get together as often as possible. They meet for breakfast each month from 8:30 am to 10:00am at Lakeside Skillet in Harvey's Lake, PA. Pioneers and guests are always welcome to join the group for breakfast or just to visit!



Club/Chapter News (Cont'd)

Otto Wettstein, Jr. Pioneer Club

The 45th Telephone Retiree Christmas Luncheon was held on Tuesday, December 10th, 2024 at the Venetian Center in Leesburg Florida. This center has hosted our luncheon for more than 20 years.

The luncheon was catered by Debbie Davis Catering, which has served us for more than 10 years. The buffet meal included ham, turkey and all the fixings. After which delicious apple pie and pumpkin pie were served.

Thirty-eight retirees attended the luncheon, and Rich and Rose Selvar donated ten Publix Gift cards for a raffle. Ten Christmas plants were also raffled.

Each guest brought a non-perishable food item that was donated to the St. Theresa's Food Pantry in Belleview, Florida. St. Theresa's Food Kitchen serves more than 150 meals each day to homeless persons and others in need.



Luncheon attendees filled a car trunk full of non-perishable foods that were donated to St. Theresa's Food Pantry



Two gentlemen from the food pantry helped unload the donations, and all of the food pantry volunteers were surprised at the quantity of items delivered and were deeply appreciative.

The club's 46th Retiree Luncheon will be held on December 9, 2025.

Texas Chapter

Even though the ITPA's Texas Chapter disbanded a few years ago, Pioneers previously affiliated with that chapter continue to make a meaningful impact in their community every year. Before disbanding, the Texas Chapter Pioneers established a foundation through which scholarships are awarded annually to engineering students at Texas A&M University.

Our National Office recently received a scholarship impact report from the university's Department of Engineering Technology & Industrial Distribution for 2024-2025. Each student who received a scholarship wrote a thank you letter that was included in the report with an acknowledgement of how the assistance impacted that student personally.



Thanks to all of our Pioneers who were affiliated with the Texas Chapter for continuing to embody the ITPA mission.

Tar Heel Chapter (NC)

Tar Heel Chapter Pioneers gathered in Myrtle Beach, SC during Super Bowl weekend for their mid-winter gathering. It was a fun-filled weekend. Tar Heel Chapter board members met on Saturday afternoon, after which the entire group met for a delicious dinner and later enjoyed a friendly but competitive card game. Sunday evening included lots of fun and lots of laughter at the enjoyable Super Bowl ads. Since we were rooting for the Chiefs, we didn't laugh a lot during the game!





Pioneer Connection

Feb. 2025



To have your club/chapter events published in the May 2025 Pioneer Connection, please e-mail details of your event to bdnterry@outlook.com.

February 2025—date TBD

MidSouth Chapter
3rd Annual Pheasant Hunt Fundraiser
Birmingham/Montgomery, AL area
Details available soon at:
<https://www.midsouthitpa.org>

February 6-9, 2025

Tar Heel Chapter Super Bowl Party/Winter Gathering
Monterey Bay Suites, Myrtle Beach, SC

August 22-23, 2025

Tar Heel Chapter Annual Fall Assembly
Aberdeen, NC
Details available soon

October 3-5, 2025

Buckeye State Chapter Fall Get-Together
Dutch Host Inn, Sugar Creek, OH
Details available soon

October 10-11, 2025

Carotel Convention
Crystal Coast Oceanfront Hotel
Pine Knoll Shores, NC

December 9, 2025

Otto Wettstein, Jr Pioneer Club 46th Annual Christmas Luncheon
Venetian Center, Leesburg Florida

Last Wed. of Every Month—NEAREA Telecom Pioneers gather for breakfast (Dutch treat) from 8:30 am-10 am at Lakeside Skillet, Harvey's Lake, PA. Come for breakfast or just to visit.

All clubs and chapters are encouraged to utilize the ITPA website that includes a page specifically dedicated to club and chapter news and events. Information such as scholarship applications, registration forms for annual assemblies and conventions, and more can be shared at <https://www.nationalitpa.com/news>. To add your club/chapter updates, send an e-mail to our Public Relations Chairperson, Darlene Terry at bdnterry@outlook.com. Please add "Club/Chapter News for Website" to the subject line of your e-mail.

Member Spotlight

This month's member spotlight shines on Nancy Hyatt, long time Pioneer and active Buckeye State Chapter member.

Born on Jan 27, 1938, in Sullivan County, TN, Nancy has resided in her native area all her life. She graduated in 1956 from Ketron High School in Kingsport, TN. On September 3, 1957, she began her telephony career in Kingsport, TN as a switchboard operator for United Telephone-Southeast, Inc. She later moved to the repair service area and remained there for a few years. Nancy was somewhat of a trail blazer because she then became the first woman in the company to work on the main frame. [The main frame is a signal distribution frame connecting equipment (inside plant) to cables and subscriber carrier equipment (outside plant).]

After several years in that position, Nancy moved on to become a test technician in the Midway office where she tested troubles and worked orders on the main frame. When some local offices were consolidated some years later, Nancy transferred to Johnson City, TN as a dispatcher and test technician. She remained in that position until 1996 when her job was relocated to North Carolina during a major consolidation. Rather than leave her home of 58 years, Nancy opted to retire just shy of 40 years of service with the company.

Nancy's marriage to husband Bob Hyatt on June 8, 1962 did not present one of the inconveniences that most married women deal with, because her maiden name was Hyatt. (The two were NOT related!)



Above: Bob and Nancy at their niece's wedding.

When Nancy and Bob were first married, Bob worked at a service station and he later began working the night shift at J. P. Stephens, a local textile company, while continuing his day shift at the service station. In 1966, Bob became a telephony guy after one of Nancy's co-workers alerted her to an opening in the installation/repair department and insisted that Bob was a good fit for the job. Nancy and Bob were both concerned that Bob wouldn't be considered because Bob hadn't completed his high school degree. Nancy's co-worker was adamant that Bob was the man for the job, though, and Bob was indeed hired. He initially worked on the line crew, and he later transferred to the installation/repair department where he worked until he retired in 1994.

Bob and Nancy joined the Tenneva Pioneer Club in the early 1970's, and Nancy served as president of that club for several years. Nancy and Bob were either involved in or coordinated most of the club's activities and projects during that period. Nancy fondly recalls the numerous fund raisers the club held to raise money for various club projects. Among those fundraisers were apple butter sales, bake sales at Big Lots, and hot dog sales at Goodies Department Store. Nancy's favorite among the fund-raising activities was making the apple butter outside in large kettles over open flames. During that period, the Tenneva Club had many active members, and the club submitted applications for awards projects each year. One of Nancy's favorite club projects was "Bike Smart," an event that taught bicycle safety to children. The club sponsored a guest speaker who talked to children about the importance of helmets and taught them about general rules of bike safety.



Above: Nancy and fellow Tenneva Pioneer Club members deliver non-perishable food items to the First Christian Church food pantry and present a monetary donation from the ITPA and Charitable Foundation.



Member Spotlight (Cont'd)

Nancy served at the national level on the Awards Committee for a number of years, and also served as Awards Committee Chairperson. She was elected as ITPA National President in the early 2000's and her spring assembly was held in Pigeon Forge, TN. Bob was always right there to support Nancy in any way he could, and he was a dedicated ITPA servant as well. (If you've visited the ITPA's Telephone Museum, you've no doubt seen the exhibit of the telephone repairman on a pole. That mannequin is Bob's likeness. In fact, the hooks and belt, hard hat, boots, tools and gloves belonged to Bob.)

During Nancy's tenure as ITPA President, the couple attended numerous club and chapter events across the country. They always participated in as many national assemblies as possible. Often when they drove to a national assembly location, Bob would pick up Pioneers who flew in from other states.

Nancy remains active in the ITPA at the state and national levels. She currently serves as Director at Large on the National Board and regularly attends the national spring assemblies. When the Tennessee Pioneer Club disbanded some years ago, Nancy transferred her Pioneer membership and she is now active with the Buckeye State Chapter. In October 2024, Nancy attended the Buckeye State Chapter Fall Get Together, and she is looking forward to gathering with fellow Pioneers whenever possible in 2025.

Nancy has always been active in her community in addition to her Pioneer activities. She is a long-time member of the Order of the Eastern Star (affiliated with the Masons), where she still serves as a Marshall. She is also active at Highland Church of Christ in Gray, TN, where she is a member.

These days, Nancy mostly stays close to home, although she still plans to travel to Pioneer gatherings every chance she gets. With more free time at home these days, her hobbies include jig saw puzzles and word searches, and she loves to cook and feed folks!

P.S. Happy belated happy birthday to Nancy. She celebrated her 87th birthday on January 27th. We wish her many more happy and healthy years.



Above: Nancy (left front) visits with JoAnn Esposito and Darlene Roll at the 2024 spring assembly held in Dobson, NC.



Above: Nancy (center front row) with other Past National ITPA Presidents at the April 2023 spring assembly in Hinesville, GA.



Member Spotlight (Cont'd)

Staying Connected

By Nancy Hyatt

I was pleased to have the opportunity to attend the Buckeye State Chapter Fall Get-Together in Sugarcreek, Ohio on October 18-19, 2024. I am a member of the Buckeye State Chapter, but living in Tennessee does not provide a lot of opportunities for me to get to participate in person. Thanks to Buckeye Chapter members, Roger (Bud) and Flo Brown, who live in the Johnson City, Tennessee area, I had taxi service both ways – with a few days spent in western Ohio with Darlene Roll as well.

We arrived in Sugarcreek on Friday afternoon. By supper time, more than 20 Pioneers, family and friends gathered to share the potluck meal – and boy, were there a lot of delicious foods. We had enough for leftovers for Saturday lunch. After the meal, we shared stories, laughs, card games, and bingo times. We raised money for hurricane relief in the Southeast United States. Saturday morning, was the business meeting and a 50/50 raffle. Again, funds were donated to disaster relief.

Saturday afternoon, I went with Sue and Tom Lehmkuhle of Newark, Ohio to some of the shops in the Berlin area. Cheese and other Amish goodies were on the list for that trip. The evening meal included 30 attendees at Dutch Valley Restaurant and Buffet. If you didn't get enough to eat, it was your own fault. After that, we headed back to the hotel for 3 scholarship awards and some other activities – including more bingo and snacks. We also brought items for Rewired, a school in the Newark area.

Sunday, I headed to western Ohio with Darlene Roll, Pat Whalen, and Sheryl Schlater. I'm glad I had a little rest on Sunday because Darlene kept me busy on Monday. We went to an Amish Country Variety Shop to buy me some black raspberry jelly, to Kroger's and Walmart to buy me 11 containers of Land-o-Lakes Herb & Garlic Butter – they are out of it in my home area.

Darlene bought items to make chili for a dinner that evening. We went back to her house and I volunteered to dice up the onions. Then we were off to help with a Drive-Thru Soup & Sandwich Night, where we helped serve food – 73 attendees.

Tuesday morning, Darlene and I headed to DeGraff, Ohio to help pack weekend meal bags for students in need – 112 of those. When we were finished there and had lunch at Darlene's – where she introduced me to Aldi's Cranberry Almond Chicken Salad, we headed to Delaware, Ohio to meet Jim and Linda Hoskinson from Newark. They provided me with a place to stay that evening and the next morning, Bud and Flo picked me up to head back to Tennessee.

What a wonderful weekend of memories made, laughter, and hugs. I can't wait to go back. I just had to share with others. It is fun to visit Pioneers whenever you can.



Nancy also attends the National ITPA Spring Assemblies whenever she can. Pictured above with Darlene Roll, Nancy attended the 2024 Spring Assembly, which was held in Dobson, NC.

Pioneer Passions

ITPA Pioneer Darlene Roll is an enthusiastic Mid-Ohio Pioneer Club and Buckeye State Chapter member and she also serves on the National ITPA Board as Region 2 VP and as P of the Charitable Foundation. To be sure, she's a passionate Pioneer. Darlene is also a passionate volunteer outside of her Pioneering activities, and this month we invited her to share those passions with our ITPA readers.

Darlene Roll has been a member of Mid-Ohio Pioneer Club and ITPA Buckeye State Chapter since 1984. She joined ITPA as soon as she reached the 15 years of service requirement and has been involved in ITPA since then, along with serving in several other organizations along the way.



Above: Darlene sorts donated eye glasses for the VOSH Ohio Volunteer Optometric Services to Humanity

Darlene started as an employee of United Telephone Company of Ohio in Delphos, Ohio in 1969 and retired after 30+ years with Sprint (the name at the time). She then spent an additional 17 years as a staff employee at Ohio Hi-Point Career Center in Bellefontaine, Ohio, supporting students who needed extra help and serving as the Testing Coordinator for the school and partner schools in the area. Both Darlene and her late husband, Barney, were ITPA members since he also worked for the telephone company.

All through the years since Darlene joined ITPA, she has been committed to volunteering as she could. In the early years, most of her volunteer activities were with Mid-Ohio Pioneer Club and Buckeye State Chapter. She helped with projects from painting U.S. maps on playgrounds, serving beverages and snacks at roadside rest stops putting together a cookbook that raised funds for Alzheimer's research, raising funds for the club by working at Mid-Ohio Sports Car Course concession stands, helping with golf outings and bowling tournaments, and serving as an officer or board member for the club, chapter and ITPA national organizations.

Darlene is also a 25+ year member of the Lions Clubs International organization. She is a member of the Waynesfield Lions Club and an associate member of the Bellefontaine Lions Club.

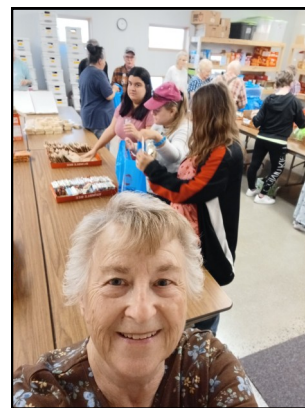
She serves the coordinator for the STEPS for Pediatric Cancer Research Walk hosted by Waynesfield Lions in the southern part of northwest Ohio, helps with club projects such as Breakfast with Santa and Breakfast with the Easter Bunny (breakfast plus books are given to children attending), veterans projects (food pantry items and personal products), and concessions stands at the county fair, car show, and Labor Day Festival.

Darlene has served as an officer in the Waynesfield Lions Club, as District Governor and as the State Council Chair. She is currently the State Youth Chair and serves as the president of the Northwest Ohio Lions Eye Care Foundation, which is dedicated to helping those with vision issues beyond eyeglasses. She is the Recycled Eyeglasses Coordinator for her area and the Lions normally collect and box at least 20,000 pairs of eyeglasses per year at "Eyeglass Parties" at Darlene's house.



Above: Ohio Lions Youth make blankets for shelters.

Darlene's favorite service activity is probably with G.R.A.C.E. (Greater Riverside Area Community Encouragers), a volunteer group started by area churches and the school that provides support in the Riverside School District in Logan County, Ohio. This group provides weekend meal bags for students facing food insufficiency and currently serves about 110 students per week during the school year.



G.R.A.C.E. Meal Bag Packing

Pioneer Passions (Cont'd)

In the summer, the group and churches in the area offer free lunches on Wednesdays at the DeGraff park. In October, it's "Soup and Sandwich Night" on Mondays. Darlene is a co-chair for this program. She orders and picks up the food for the weekend meals and provides the reports needed to go with the bags each week. Weekly grocery bills are about \$700 without donated items. One day a week, the group, along with a local special needs group, joins together to pack the bags and those times are filled with laughter and smiles.

Darlene also has become a grant writer to help secure funds for G.R.A.C.E. (not a job she planned to have when she retired).

Darlene volunteers with the Shelby County Historical Society and serves on the board. Currently, the group is working on activities geared toward "America 250", which will celebrate the signing of the Declaration of Independence in 2026.



Above: Packing meal bags at Lions Club International Convention

When she married her husband, Barney, he asked, "Are there any horse thieves in your family?" and the quest to find out (thankfully, none found so far) has led to an active interest in family history and genealogy. When Darlene originally joined the Shelby County Genealogical Society – because her mom's family lived in that county, she took on a task that she could do from home because one of her telephone company jobs required her to travel.

She typed more than 10,000 obituary index references for ten years of newspaper obituaries and those were published in a society book. Then she volunteered to help type information for the R.B. Hayes Obituary Index project and typed over 75,000 entries. Now, she helps identify cemeteries that have no cemetery name markers, is helping to put together information regarding all veterans in all cemeteries in Shelby County, looks for information to help others with their family history searches, walks cemeteries to search for her own relatives, and serves as the president of the organization.

If you ask Darlene about her passions, You'll know that it's all about working with others to help someone. Since 1984, "connections" have paved the way for the activities with which she is involved.



Above: Darlene (center) helped pack boxes for military personnel deployed overseas.

Below: Darlene (front row far right) and Buckeye State Chapter Pioneers collect items for Pilot dogs..



We'd love for you to share YOUR Pioneer Passions with other ITPA Pioneers! To introduce our ITPA Pioneers to organizations and causes you are passionate about, please send us an e-mail describing the organizations and how you participate. And please send photos!





Honey Bunny's International Adventures

Have I been a busy bunny since our last issue, or what!!!! When I last updated you, I had visited the Carotel Pioneers at their annual Carotel Convention in Pine Knoll Shores, NC and was about to head to Ohio for the Buckeye State Chapter fall gathering. I'm sorry to say I missed that bus! Ronnie and Janet Cashwell, who were supposed to accompany me to Ohio, looked high and low for me as they drove from NC to OH.

They looked here.....



and here.....



and here!



If they had only known that I'd been rabbit-napped again and was whisked away on an international flight to Europe! What an amazing trip! I visited Italy, Greece, Turkey, Spain, Portugal and the Bahamas! And we booked a Transatlantic cruise for our return to the U.S. While I was in Europe, I tried a lot of local cuisines, which was perfectly timed because I'm sharing some of those with you in the International Recipe section of this issue! But first, here's a few photos of my favorite European destinations!

In Turkey, I visited Kusadasi and toured the ancient ruins of Ephesus. Ephesus was founded in the 10th Century **before Christ!** It's one of the oldest cities in the Mediterranean region. Can you believe that even that long ago, they had public toilets! The ruins below are a UNESCO World Heritage site.



I also visited a weaving school and learned how handmade Turkish rugs such as the one on the right are made. Depending on the complexity of the pattern, these rugs take months or even years to complete! Many of the rugs were framed, and you have to look closely to realize they are rugs rather than intricate paintings!



Honey Bunny's International Adventures (Cont'd)

In Greece I visited Athens, Olympia and Katakolon and I also visited the famed Greek Islands of Mykonos and Santorini.



Above: I found a pay-phone in Mykonos and called Ronnie and Janet to let them know where I was, since they were probably still looking for me in Ohio.



Above: Mykonos, Greece is a 33 square mile island. The largest town on the island has the same name, and most of the island's 11,000 residents live in the town of Mykonos. The island is known as "the island of the winds" because very strong winds usually blow across the island.



Above: The windmills in Mykonos are iconic features and are the first thing visitors see when they enter the harbor. They can be seen from every point of the town of Mykonos. The windmills were built in the 16th century to mill wheat, and construction of the windmills continued into the 20th century. They were once an important source of income for the residents of Mykonos. The use of the windmills gradually declined until production was ceased in the mid 20th century.

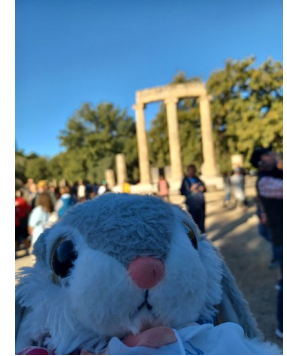


Above: Santorini is a Greek island in the southern Aegean Sea. It's about 120 miles southeast of the Greek mainland. This island is site of one of the largest volcano eruptions in recorded history. The Karavolades Stairs (left) is one of the two ways visitors must travel to get from the harbor to the village of Santorini. Thank goodness another option now includes a cable car ride. It's 588 steps to get to the top. Folks who take the stairs can ride donkeys if they don't want to walk, but that means the walkers have to dodge donkey doo on the way. I opted for the cable car.

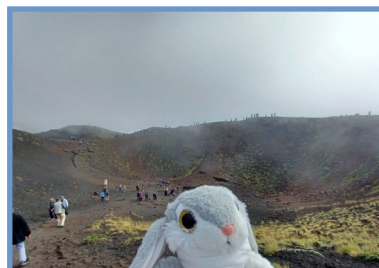
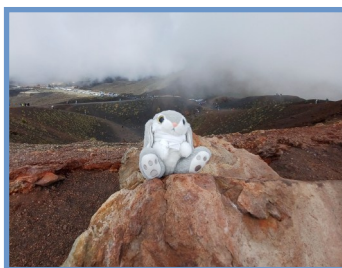
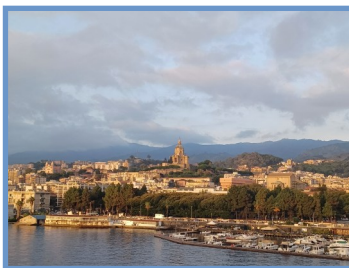


Above: I visited the Acropolis in Athens, Greece and afterwards I enjoyed a Zorba style Greek lunch. Now that was a party! We ate and drank and danced and smashed some plates! Every time someone smashed a plate, the group shouted "OPA!" I learned that the Greek tradition of smashing plates has several meanings. It can represent the end or the beginning, and can be meant to ward off evil spirits. It was a common celebratory ritual at weddings, although these days flowers are often through instead of plates. It was a messy business and I was glad I didn't have to stay to help clean.

Honey Bunny's International Adventures (Cont'd)



Above: I visited Katakolon, Greece, which is a small Greek town on the Ionian Sea. I visited an olive tree grove and picked a few olives. Afterwards, I visited the archeological site of Olympia, where the ancient Olympics were held. I even stood at the spot where the Olympic torch is still lit for today's Olympic games, and stood on the field where some of the ancient Olympians competed. Olympia is a UNESCO World Heritage site and is one of the most important archeological sites in the Mediterranean.

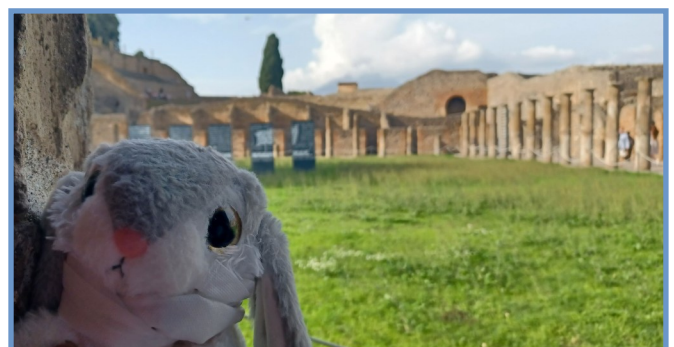


Left: While on the island of Sicily, I visited Messina, the third largest city on the island. I also visited Mount Etna, the highest and most active volcano in all of Europe!



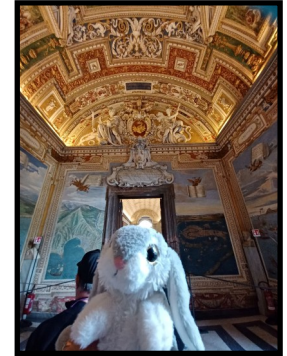
Above and right: While in Taormina, I went to the Greek Theatre, which was built in the 3rd Century B.C.

Above: I visited the Sicilian city of Taormina, which dates back to before ancient Greece established its first colony

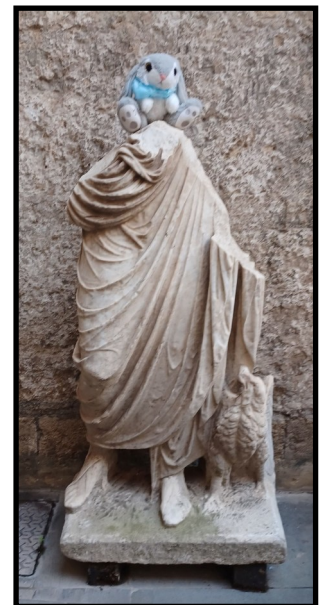
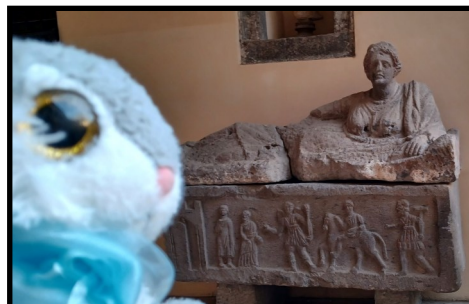


Above: In Naples, Italy, I visited an ancient Roman aqueduct that once provided water to Neapolis. Some of the Greek aqueducts date back to 400 BCE. I think Naples should be called Graffiti City because if it didn't move or wasn't guarded, it had graffiti on it. One of the highlights of my European trip was my visit to the ancient ruins of Pompeii. I saw the Forum and the carefully preserved Roman baths. Pompeii, founded between the 6th and 7th century BC, was destroyed in 79 AD when Mt. Vesuvius erupted and buried it under nearly 20 feet of ash. The city was wiped off the map until it was rediscovered in 1599.

Honey Bunny's International Adventures (Cont'd)



Above and right: In Rome, I saw the famed Colosseum. It's the largest ancient amphitheater ever built and is still the largest standing amphitheater in the world, despite its age. Construction of the Colosseum was completed in 80 AD. I also visited Vatican City and toured St. Peters Basilica and the Sistine Chapel.



Above: Tarquinia, Italy was my favorite Italian town. I rode a trolley through town, saw a lot of old stuff (again) and enjoyed a beautiful view of the countryside.



Above: I toured Cartagena, Spain, which was founded in 227 BC, and visited the archeological site of an ancient theatre that dates back to the 1st Century BC. I also went on a tapas food tour!



Honey Bunny's International Adventures (Cont'd)

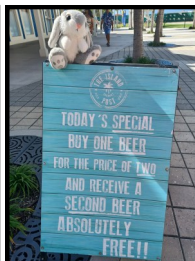
My final European destination was Funchal Maderia. Maderia, an autonomous region of Portugal, is an island about 500 miles southwest of mainland Portugal. It's actually closer to the Canary Islands of Spain and Morocco than to Portugal. Maderia was first colonized in the 1420's and was once a major sugar market. Today, Maderia is a year-round vacation destination. I went up to the mountains and down to the sea for some spectacular views.



My fun didn't end once my European travels were complete. Next, I embarked on a Transatlantic cruise! I made a lot of friends, soaked up some sun, played some games, worked out a bit in the gym and did so many other things!!



That trip across the Atlantic was equal parts relaxing and terrifying. A subtropical storm prevented our intended stop at the Azores. I was a bit frightened when I saw the ship's crew had pulled dozens of life vests from a storage closet as if we needed to have them at the ready! We sailed through the storm just fine, though. In fact, we enjoyed that cruise so much that a week later, we set sail to Nassau, Bahamas! And I found more new friends!

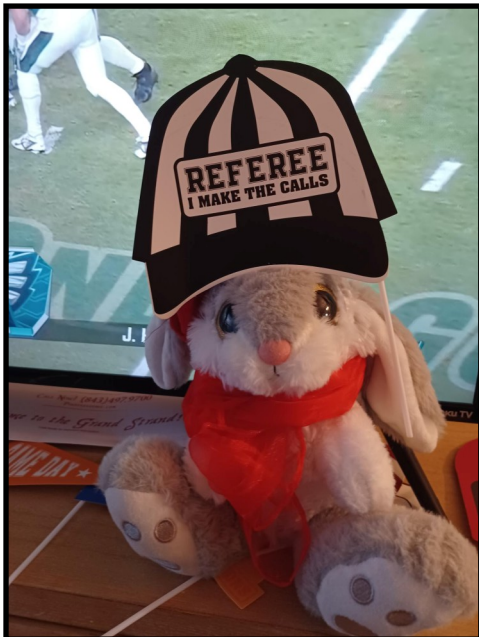




Honey Bunny's Super Bowl Adventure



I visited with the Tar Heel Chapter Pioneers during their February mid-winter gathering. Let me tell you, those Pioneers know how to Super Bowl! I tried to keep their spirits up during the game. Thank goodness, the commercials were great! At first I tried to help referee, but it became quickly apparent that I needed to suit up and help out. Despite my best efforts the Tar Heel Pioneers were less than enthusiastic at the outcome, but everyone acknowledged that the Eagles surely deserved their win. I'm told I'm soon to have another adventure, but I don't yet know where I'm going. All I know is I won't be seeing Leon any time soon!



RECIPES FROM AROUND THE WORLD!



This month's recipe section features recipes from around the world, some of which Honey Bunny tried during her travels in Europe.

Buon appetitoBon appétit...disfruta ti comida...enjoy your meal!



Hungarian Mushroom Soup

This recipe was provided by Buckeye State Chapter member Harold Hayes. The recipe came from his great-grandmother, Mary Sabo, who immigrated to the U.S. from Hungary.

Ingredients:

- 4 Tablespoons unsalted butter
- 2 cups diced onions
- 1-pound fresh button mushrooms, sliced (reserve and sauté 1 cup for garnish)
- 2 teaspoons dried dill weed
- 1 Tablespoon Hungarian sweet paprika
- 1 Tablespoon low-sodium soy sauce
- 2 cups vegetable broth
- 2 Tablespoons cornstarch
- 1 cup whole milk
- ½ cup sour cream
- 2 teaspoons lemon juice
- ¼ cup chopped parsley
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- Pinch of cayenne pepper

Directions: Melt butter over medium heat in a 5-quart Dutch oven or heavy-bottomed pot. Add onions and sauté for 3 to 4 minutes until softened and translucent. Add in the mushrooms and cook 5 minutes. Stir in the dill, paprika, soy sauce, and vegetable broth. Reduce heat to medium-low and very gently simmer, covered for 15 minutes.

In a small bowl, whisk together the cornstarch and milk until completely blended; stir mixture into the soup until incorporated. Place the cover back on the pot and gently simmer, stirring occasionally, for another 10 minutes or so minutes.

Stir in the sour cream, lemon juice, parsley, salt, pepper, and a pinch of cayenne. Cook for another 3 minutes or so over low heat until warmed through (do not allow it to boil).

Serve in bowls and garnish with sautéed mushrooms, a dollop of sour cream, and additional parsley. Enjoy with some crusty bread on the side.

Notes: Do not boil. You want to keep this soup at a gentle simmer throughout the cooking process but especially after adding the sour cream. Bringing it to a boil could cause it to curdle.

If you want the full flavor of this soup, using **Hungarian Paprika** is a must. Regular paprika does not compare when it comes to the depth of flavor in paprika imported from Hungary. If you can't find any at your local store, you can get Hungarian Paprika online. I use **Hungarian sweet paprika**, which has a sweet and mild flavor. If you want a little more kick to your soup, you can use **Hungarian Half Sharp Paprika**, which is a bit spicier. **Avoid** Spanish paprika. Enjoy!

RECIPES FROM AROUND THE WORLD! (Cont'd)

Honey Bunny's Roman Carbonara



Ingredients:

- 3 cups cooked spaghetti (about 6 ounces dry)
- 4 large egg yolks
- 1 cup freshly grated pecorino (a hard Italian cheese produced from sheep's milk)
- 1/2—1 teaspoon freshly ground black pepper
- 2 Tablespoons olive oil
- 1/2—3/4 cup guanciale, an Italian salt-cured meat (or use American thick bacon)
- Optional: 2-3 Tablespoons pecorino freshly grated

Directions:

In a large pot boil the water to a roaring boil and then add a little salt and the spaghetti. Stir and cook until cooked a little more than al dente. Save pasta water.

In a small/medium bowl beat egg yolks until well combined. Add the grated pecorino and pepper and beat to combine. Set aside.

Slice the guanciale (or bacon) into short thin strips. In a large pan add the olive oil and meat, cook on medium heat until desired doneness, Remove the meat to a clean plate. Do not remove the oil or fat from the pan.

Add the al dente pasta to the hot pan, keeping on medium/high heat, along with 1/3-1/2 cup of hot pasta water. Stir to combine and remove from heat. Quickly add 1/3 to 1/2 cup of hot pasta water to the egg mixture, mixing well, and then immediately pour the egg mixture into pan with pasta, tossing continually until well combined and creamy. Add the guanciale and gently mix. Serve immediately topped with freshly grated pecorino and black pepper.



RECIPES FROM AROUND THE WORLD (Cont'd)

Italian Manicotti Casserole

Submitted by JoAnn Esposito

I am second generation born in American. My father's father was born in Sicily, Italy and came to America when he was 2 years old. When he was 18 years old, he became a US citizen and tried to join the Army but he was too short! My family loves Italian food, and each Sunday was family day eating macaroni and meatballs.



This recipe is easier way of cooking manicotti since you don't need to stuff the "tube" pasta. It also reheats well. Enjoy

Prep time: 10 mins
Cook time: 30 mins
Total time: 40 mins
Servings: 8

Ingredients

- 1 pound rigatoni pasta
- 1 pound ground beef
- 1 pound Italian sausage
- 1 (8 ounce) can mushrooms, drained (optional)
- 2 (32 ounce) jars spaghetti sauce
- 1 1/2 pounds shredded mozzarella cheese
- Thinly sliced pepperoni (optional)

Directions:

Preheat oven to 350°. Bring a large pot of lightly salted water to boil. Pour in rigatoni, and cook until al dente, about 8 to 10 minutes. Drain, and set pasta aside.

Brown ground beef and Italian sausage in a large skillet over medium heat. With a slotted spoon, remove beef and sausage to a baking dish. Stir mushrooms, spaghetti sauce, and cooked pasta into the baking dish. Sprinkle cheese and pepperoni over the top.

Bake in preheated oven until the cheese is brown and bubbly, about 20 minutes.

Tip: for fewer people cut the ingredients in half.

RECIPES FROM AROUND THE WORLD! (Cont'd)



Traditional Greek Galaktoboureko

Galaktoboureko is a traditional Greek dessert made with layers of golden brown crispy phyllo, sprinkled with melted butter, filled with creamy custard and bathed in scented syrup. After enjoying a large Zorba style meal in Greece (see photo left), Honey Bunny enjoyed this delicious Greek custard Pie.

Base Ingredients

- 14 oz./12 sheets phyllo pastry
- 8 oz. butter

Ingredients for the Syrup

- 11.4 oz. water
- 20.2 oz. sugar
- 1 large tbsp honey
- peel of 1 lemon
- a cinnamon stick
- 10 drops of the lemon juice

Ingredients for the Custard

- 6 oz. finely ground (thin) semolina
- 7.5 oz. sugar
- 17.6 oz. milk
- 4 eggs (separated into whites and yolks)
- 1 oz. butter
- 1 tsp vanilla extract
- 17.6 oz. double (heavy) cream

Directions: To prepare syrup, add sugar, the water and lemon peel, cinnamon stick and lemon in a small pan and bring to the boil just long enough for sugar to dissolve. Remove the pan from the stove, add the honey and stir. Leave the syrup aside to cool completely.

To prepare custard, pour milk, cream and 4.2 ounces of the sugar into a saucepan and bring to a boil. (Don't whisk the mixture. The sugar at the bottom of the pan protects the milk from burning.) As soon as it comes to the boil and heats up slowly add the semolina and the vanilla extract while whisking. Turn the heat down to medium heat and whisk constantly until the mixture becomes creamy. Remove the pan from the stove, add a Tablespoon of butter and fold into mixture. Let it cool down while you are preparing the remaining steps, until warm (120°F), to prevent the mix from curdling you fold in the eggs. Whisk the mixture occasionally as it cools.

Divide the eggs into yolks and whites. In most traditional Greek recipes, the eggs are added whole towards the end, but with this Galaktoboureko recipe the eggs are beaten into meringues and combined in the semolina based cream. This is the secret to a more fluffy and creamy custard and to avoid the egg-y smell, which can ruin the flavor of your Galaktoboureko.

Place the egg whites and 1.76 ounces sugar in a mixing bowl. Make sure your egg whites, bowl and whisk attachment/s are free of any water. Use an electric mixer or electric hand beaters to whisk the egg whites and sugar until the mixture is very thick and glossy, all the sugar has dissolved and a long trailing peak forms when the whisk is lifted (meringues). Set aside.

In another bowl, whisk the yolks and 1.76 ounces of sugar, until the mixture is thick and foamy. This should take about 5 minutes. With a spatula add 1/4 of the meringues into the egg yolks-sugar mixture and blend with light circular movement from the bottom up. Gradually add all the meringues into the mixture and fold. Fold together the two mixtures and set aside.

Melt 8 ounces of butter over low heat and butter the bottom and sides of a large baking tray. Remove the phyllo roll from the plastic sleeve. You will use 6 sheets of phyllo for the bottom of the Galaktoboureko. Begin by layering the sheets one by one on the bottom of the tray, making sure to sprinkle each one thoroughly with melted butter. Layer four sheets of phyllo so that they extend half in the pan and half out of the pan horizontally and vertically and two more in the middle. Tip in the custard, smoothing the surface with a spatula and fold the phyllo sheet flaps over the custard. Sprinkle with melted butter.

Add 6 sheets on top, sprinkling each sheet with melted butter. With a knife trim some of the excessive phyllo and use your pastry brush to help you turn the phyllo inwards, towards the bottom of the pan to seal the galaktoboureko. Scar the top of the Galaktoboureko in pieces with a sharp knife. Cut down until the knife reaches the cream.

Pour over the remaining butter. Sprinkle with a little bit of water. Bake in a preheated oven at 320°F for 60 to 75 minutes until the phyllo is crisp and golden. As soon as the Galaktoboureko is ready, ladle slowly the cold syrup over the pastry. Serve after syrup is absorbed.

RECIPES FROM AROUND THE WORLD! (Cont'd)



Spanish Paella

Spanish Paella is one of the most popular dishes in Spain.

Ingredients:

- 1/4 cup Spanish Extra Virgin Olive Oil
- 1 Onion, diced
- 1 bell pepper, diced (I like to use 1/2 red and 1/2 green)
- 4 cloves Garlic
- 3 Roma tomatoes, very finely diced (or 8 oz. tomato sauce)
- Bay leaf
- 1 teaspoon paprika, sweet or smoked
- 1 pinch saffron threads
- Salt and pepper
- 1/4 cup white wine
- 4 boneless, skinless chicken thighs, cut into pieces*
- 1/4 cup fresh chopped parsley chopped, divided
- 2 cups Spanish Rice
- 5 cups chicken broth
- 1/2 cup frozen peas
- 1/2 pound Jumbo Shrimp or prawns, about 12 – peeled, tail on
- 1/2 pound Mussels (about 10-12), cleaned properly (beards off)
- 8 oz calamari rings
- Lemons, for garnish



Directions: Add olive oil to a 14" skillet or paella pan over medium heat. Add the onion, bell peppers and garlic and cook until onion is translucent. Add chopped tomato, bay leaf, paprika, saffron salt and pepper. Stir and cook for 5 minutes. Add white wine and cook for 10 minutes. Taste and add salt if needed. Add chicken pieces, 2 Tablespoons chopped parsley and rice to the pot. Cook for 1 minute.

Pour the broth slowly all around the pan and jiggle the pan to get the rice into an even layer. (Do not stir the mixture going forward!). Bring mixture to a boil. Reduce heat to medium low. Give the pan a gentle shake back and forth just once or twice during cooking. (We don't ever stir the rice, so that a crispy crust forms at the bottom, called a socarrat).

Cook for about 15-18 minutes (uncovered), then nestle the shrimp, mussels and calamari into the mixture, sprinkle peas on top and continue to cook (without stirring) for about 5 more minutes. Watch for most of the liquid to be absorbed and the rice at the top nearly tender. (If for some reason your rice is still not cooked, add 1/4 cup more water or broth and continue cooking).

Remove pan from heat and cover pan with a lid or tinfoil. Place a kitchen towel over the lid and allow to rest for 10 minutes. Garnish with fresh parsley and lemon slices. Serve.

RECIPES FROM AROUND THE WORLD! (Cont'd)

Margherita Pizza (A Popular Naples Dish)



Popular legend holds that the Margherita Pizza was invented for and named after Queen Margherita of Savoy in 1889 after the Royal Palace of Capodimonte commissioned Raffaele Esposito to make a special pizza in honor of the visiting Queen. Of the three pizzas presented to the Queen, she was particularly fond of a pizza that was swathed in the colors of the Italian flag—red (tomato), green (basil) and white (mozzarella).



Ingredients for Dough:

- 3 1/2 cups all-purpose flour
- 1 1/2 teaspoons salt
- 1 teaspoon sugar
- 1 packet (2 1/4 tsp) active dry yeast
- 1 1/4 cups warm water (110°F)
- 2 Tablespoons olive oil

Ingredients for Toppings:

- 1 cup canned San Marzano tomatoes (crushed)
- 2 Tablespoons olive oil
- Salt to taste
- 8 ounces fresh mozzarella (sliced or torn)
- Fresh basil leaves
- Extra virgin olive oil for drizzling
-

Instructions:

In a small bowl, combine warm water, sugar, and yeast, and let sit for 5-10 minutes until frothy.

In a large mixing bowl, combine flour and salt. Make a well in the center, pour in the yeast mixture, and add olive oil. Mix until a shaggy dough forms. Knead on a floured surface for 8-10 minutes until smooth and elastic.

Place dough in an oiled bowl, cover with a damp cloth, and let rise for 1-2 hours until doubled in size.

Preheat oven to 500°F (or highest setting). Place a pizza stone or inverted baking sheet inside to heat up.

Mix crushed San Marzano tomatoes with olive oil and a pinch of salt in a bowl. Adjust seasoning to taste. Set aside.

Divide dough into two equal portions. Roll out one portion on a floured surface into a thin, round shape. Transfer the rolled dough onto a piece of parchment paper for easy handling. Spread a thin layer of the prepared tomato sauce over the base, leaving a small border for the crust. Evenly distribute the mozzarella slices or torn pieces on top.

Carefully slide the pizza (with the parchment paper) onto the hot pizza stone or baking sheet. Bake for 7-10 minutes until the crust is golden and the cheese is bubbly and slightly browned. Remove the pizza from the oven and immediately top with fresh basil leaves. Drizzle with extra virgin olive oil. Slice and serve hot.

RECIPES FROM AROUND THE WORLD! (Cont'd)

Conch Fritters

Conch Fritters are a culinary delight in Nassau, Bahamas.

Ingredients for Fritters:

- 1 quart oil for frying
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup milk
- 1 egg
- ground cayenne pepper to taste
- seasoned salt to taste
- salt and pepper to taste
- 1 cup chopped conch meat
- 2 stalks celery, chopped
- $\frac{1}{2}$ onion, chopped
- $\frac{1}{2}$ green bell pepper, chopped
- 2 cloves garlic, chopped

Ingredients for Dipping Sauce:

- 2 Tablespoons ketchup
- 2 Tablespoons lime juice
- 1 Tablespoon mayonnaise
- 1 Tablespoon hot sauce
- salt and pepper to taste

Instructions:

Heat oil in a deep fryer or large saucepan to 375°. Mix flour, milk, and egg in a large bowl until smooth. Season with cayenne pepper, seasoned salt, salt, and pepper. Mix in conch meat, celery, onion, bell pepper, and garlic.

Drop the batter by rounded Tablespoons into hot oil in batches; fry until golden brown on all sides, about 5 minutes. Drain on paper towels.

Make the dipping sauce by mixing ketchup, lime juice, mayonnaise, hot sauce, salt, and pepper together in a small bowl. Serve dipping sauce on the side with fritters.



RECIPES FROM AROUND THE WORLD! (Cont'd)

**Romanian Eggplant Dip or Stuffed Tomato
Eggplant Appetizer**

Submitted by Andrea Wick: *This Romanian recipe was passed down to me by my mother. She was born and raised in Romania and moved to the United States in 1978 when she was 22 years old.*

Ingredients:

- 2 eggplants
- 1 red onion
- Salt and pepper to taste
- 1/4 cup white wine vinegar
- 3 Tablespoons olive oil
- 3 Tablespoons Mayonnaise



Instructions:

Preheat oven to 425°. Place 2 eggplants in a baking pan and bake approximately 30 minutes, turning eggplants every 10-15 minutes until the skin is dried up looking and the inside is evenly soft.

Allow the eggplants to cool and then peel off the skins and cut off the tops. Chop eggplants and place in a blender.

Peel and chop a red onion and blend with eggplant until completely mixed without large chunks. Add salt and pepper, a quarter cup of white wine vinegar, olive oil, and mayonnaise.

Scoop out the inside of small tomatoes and stuff with the mixture, **OR** serve it as a dip with toasted baguette.

Formal Ways to Say “Bon appétit” in Romanian: 1. Poftă Bună! When it comes to formally expressing “Bon appétit” in Romanian, the most common phrase used is “Poftă Bună!” This phrase is widely understood and accepted across the country. It is polite and translates directly to “Good appetite!” The pronunciation is as follows: Pohftuh Boonuh! Remember to pronounce both words distinctly and emphasize the “uh” at the end of “bună.”



You Can't Get that Here!

If you're not from the Low Country regions of South Carolina or certain areas of, North Carolina, Georgia and Florida, you may not be familiar with Gullah Cuisine. Historically, the area known as the Gullah region extended from North Carolina's Cape Fear area south all the way to the coast of Jacksonville, Florida.

The Gullah people (also called "Geechee") were enslaved plantation workers from central and western Africa. Gullah descendants have preserved their rich history steeped in tradition, along with their Gullah cuisine. The common practice of painting porch ceilings blue originated within the Gullah culture. The Gullah people painted their ceilings *haint blue* to deter haints, or ghosts. That practice was adopted by white southerners. The Gullah have preserved many of their west African foods and recipes. Rice is a staple in Gullah communities and is still cultivated in abundance in Gullah communities. In fact, in the Gullah culture, a meal is not considered complete unless it includes rice. (source: <https://wikipedia.org>)

"There are strict rituals surrounding the preparation of rice in the Gullah communities. First, individuals would remove the darker grains from the rice, and then hand wash the rice numerous times before it was ready for cooking. The Gullah people would add enough water for the rice to steam on its own, but not so much that one would have to stir or drain it. These traditional techniques were passed down during the period of slavery and are still an important part of rice preparation by Gullah people." (source: Beoku-Betts, Josephine (1995). "We Got Our Way of Cooking Things: Women, Food, and Preservation of Cultural Identity among the Gullah". *Gender and Society*. 9 (5): 535–555.)

To learn more about the Gullah-Geechee people and their cuisine, visit:

[The History and Traditions Behind Gullah Foodways – Lowcountry Gullah](#)



You can find a recipe for this delicious looking Gullah Red Rice Recipe at <https://www.foodnetwork.com/recipes/gullah-red-rice-8377159>.

Gullah-Geechee food is a combination of West and Central African cooking techniques with commonly available Low Country ingredients, so it's easy to find Gullah recipes that include seasonally available seafood and southern grown vegetables such as okra. For a delicious Gullah-Geechee Carolina Crab Rice recipe, visit:

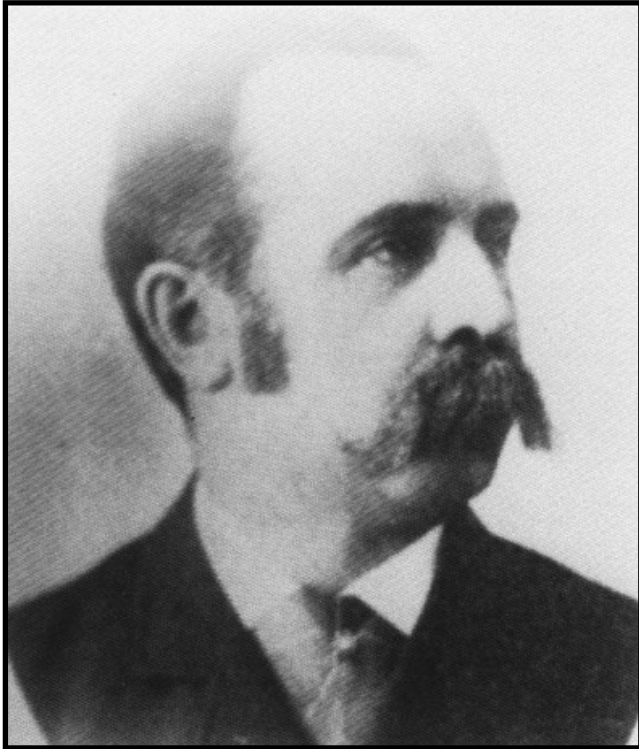
[Gullah Geechee Recipe: Carolina Crab Rice | Smithsonian Folklife Festival](#)

Is this our last feature of "You Can't Get That Here!"? If you have enjoyed this series, please help us keep it going! We need to hear from Pioneers in other regions. What food do you crave but can't find when you travel outside your locality or state? We want to hear about it! Please send your food story (with photo(s) please) to:

bdnterry@outlook.com. We look forward to sharing your stories.



Telephone Hall of Fame—Looking Back



Milo G. Kellogg was the 8th member inducted into the ITPA's Telephone Hall of Fame. Kellogg was inducted posthumously in 1965. Born in Rodman, New York in 1849, Milo Kellogg graduated from the University of Rochester in 1870 with AB and AM degrees. He began his telecommunications career in 1872 and he was instrumental in pioneering the design, development and production of apparatus and circuits. Kellogg worked his way through the leadership ranks as an inventor, supervisor, superintendent, general manager and president. He joined Western Electric Company in 1872 and became General Manager in 1882. He then became president of Central Union Company and Cumberland Telephone Company. Between 1888 and 1890 he produced patent specifications for magneto-multiple switchboard systems and had nearly 150 patent applications in the patent office at one time.

In 1897, Kellogg organized and became the first president of Kellogg Switchboard & Supply. Under his leadership, the first 8000 line switchboard was installed in St. Louis. In 1899, Kellogg established a national record for receiving approval of 125 patents in a single day. In 1905, he obtained a patent on the "Grabaphone." Kellogg died in 1909 at 60 years of age. During his lifetime, he indeed did much to advance the telephony industry.



Frederick Benjamin MacKinnon, 9th inductee to the Telephone Hall of Fame, was also inducted posthumously in 1965. MacKinnon was born in Concordia, Kansas in 1872 and he graduated from the University of Kansas in 1893.

In 1903, he became manager of the Lawrence Home Telephone Company in Lawrence, Kansas. In 1905 he became the General Manager of Suburban Telephone Company in Tonganoxie, Kansas. He was elected secretary of the Kansas Independent Telephone Association in 1912 and in 1913 he was elected to the position of Secretary/Treasurer of the National Independent Telephone Association.

In 1919, MacKinnon became president of the USITA. For the next 17 years, he served as USITA president and he represented the industry during the latter part of World War I. MacKinnon was the spokesperson and representative of the industry to the Post Office, Justice Department, House of Representatives, Senate and various regulatory agencies. He formulated industry policy and conducted negotiations on behalf of the independent telephone industry with AT&T and the Bell Companies. MacKinnon was a persuasive and motivational speaker and he charted the course for the USITA for years to follow. MacKinnon died in 1937.

This and That

