

What's the Buzz at Reformation?

June 2, 2019

June 8	Sat.	Men's Group
June 9	Sun.	Joint service @ Good Shepherd, 10:30 am (we'll have our Pentecost next week)
June 16	Sun.	Fathers' Day (and our Pentecost), please wear red & you may bring red geraniums to be planted at church
June 17	Mon.	Ronald McDonald House
July 6	Sat.	Free Community Breakfast 9-10:30 am, volunteers come 8 to about 11:30, sign up or call Linda 584-3089
July 28	Sun.	tentative date for Christmas in July service
Aug. 11	Sun.	School Supplies counted

Rachel Carson (1907-1964)

As time marches on, the importance of Rachel Carson's life and work increases. Trained as a marine biologist, she worked for the U.S. Bureau of Fisheries. Although her first books were about marine biology, she is mostly known for her book *Silent Spring*, which discusses the possible results of careless pesticide use.

In the 1950s, DDT and other pesticides were prayed to wipe out the gypsy moth. In 1957, 1958, and 1959, the cranberry crops in the US were found to contain high levels of the herbicide amiotriazole, which caused cancer in rats. Carson attended FDA hearings on revising pesticide regulations, and began to realize that there might be "financial inducements" behind certain pesticide programs.

Carson kept doing research on human sickness and ecological damage that might be pesticide-related. In 1962, she published *Silent Spring*. Carson accused the chemical industry of lying and public officials of blindly accepting information put out by the chemical industry. Her book was picked up by the Book-of-the-Month Club. Carson's writing was also serialized in *The New Yorker*. The Audubon Society spoke out in her favor.

Some of the targeted pests develop resistance to pesticides. Weakened eco-systems are invaded by unanticipated species. Malaria could become more of a threat if mosquitos develop resistance to pesticides. Carson also was interested in the alidomide story, where many pregnant women who took thalidomide found that it caused birth defects in their children. In 1963, her claims were affirmed by JFK's Science Advisory Committee.

Naturally, the chemical industry fought back, along with some scientists and critics. They said that Carson was advocating abandoning all pesticides, and many some the attitude that a woman had no place talking about scientific or business matters. How wrong they were: When the whole world can be affected, it is everyone's place.

Sources: Carson, Rachel, *Silent Spring* (Boston: Houghton Mifflin, 1962).
Wikipedia.org, "Rachel Carson."

Pasta Primavera

Time: 25 minutes or less

Serves: 4

"Primavera" is the Italian word for spring. These vegetables are available in spring, but homegrown specimens usually appear in summer. This recipe has no cream or sauce, but those variations (some with pesto or alfredo sauce) are tasty as well.

12-16 oz. pasta of your choice, spaghetti or shapes like macaroni or penne (the only kinds I wouldn't use are big ones like manicotti or lasagna noodles)

1 medium onion, peeled and chopped

2-4 cloves garlic, peeled and sliced thin, or minced

Your choice of vegetables, such as a mixture of

1 yellow squash, cut into 1/2" chunks

1 zucchini, cut into 1/2" chunks

5-12 spears of asparagus, discard stem bottom, cut into 1" pieces

1 carrot, cut either into 1/4" coins or matchsticks

1 handful cherry or grape tomatoes

1/4 cup olive oil or canola oil, divided

1 T. Italian season or a mixture of oregano, parsley, basil

1/4 cup Parmesan or Romano cheese, grated

Boil the pasta in plenty of water, 10-13 minutes. Preheat oven to 450F.

Meanwhile, take a pan and heat 2 T. oil in it. Saute the onions and garlic until onions are transparent, then remove from heat.. If you sliced the garlic (as opposed to mincing it), remove the sauteed sliced garlic from the pan and discard. Set pan aside.

Put the other cut-up vegetables in a baking dish with at least a 1" lip, sprinkle with Italian seasoning or herbs, the rest of the olive oil, and roast 15 minutes.

Combine everything, sprinkle cheese on top, and serve.

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Rodents

Rodents make up more than 40% of all mammal species on earth. What distinguishes a rodent from other mammals is that a rodent has continuously growing incisors, with enamel on the fronts but not the backs of the incisors. Their adult body length can vary from 1.7" (pygmy jerboa) to 4 1/2 ' (capybara).

Which of these are types of rodents? Circle all that apply.

acouchi	agouti	aepomys
alvodont	beaver	capybara
cavy	chinchilla	chipmunk
degu	dipodil	dormouse
flying squirrel	gerbil	guinea pig
gopher	gundi	hamster
hare	hocicudo	hutia
jerboa	jird	laucha
lemming	mara	muskrat
nutria	paca	paracana
paraote	pectinator	pika
porcupine	rabbit	rat
snafflehound	springhaas	springhare
squirrel	tuco-tuco	voalavo
voalavoanala	vole	zokor

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Answers: All are rodents except the hare, rabbit, and pika. "Snafflehound" is a nickname for any kind of rodent that nibbles on gear left behind by mountaineers.

Sources: Wikipedia

Wernett, Susan J, ed. Reader's Digest North American Wildlife (Reader's Digest Publications, 1982).

The Rocky and Bullwinkle Show

One of America's favorite TV shows of the late 1950s and early 1960s was *The Rocky & Bullwinkle Show*. It began as an idea by Jay Ward and Alex Anderson, based on the premise of a bunch of animals running a TV station. There were originally six animals, including Rocket J. Squirrel and Canadian Moose, who later became Bullwinkle. Bullwinkle got his name from a car dealership in Berkeley CA called Bullwinkel Motors.

For the first two seasons, it was called *Rocky and His Friends*, and then for the last three seasons, *The Bullwinkle Show*.

Ward ended up producing the show in Los Angeles because Anderson didn't want to leave the San Francisco Bay area. Ward got sponsorship from General Motors, on the condition that the show would run during hours so children could watch it. Showtime was moved around from weekdays to Saturdays, but the audience remained loyal to the quirky, very rudimentary cartoon artwork that was actually outsourced. Characters were voiced by the great June Foray and others. With the humor from funny situations and some political/current events sneaking into the cartoon, the show quickly became a hit with adults too. Even critics couldn't say anything nastier than that *The Rocky & Bullwinkle Show* was a well-written radio show with pictures. People enjoyed the variety-show format of the show, usually two Rocky & Bullwinkle episodes often featuring Boris Badenoff and Natasha Fatale as Russian spies, a Dudley Do-Right episode, a Mr. Peabody Improbable History (Mr. Peabody was the dog and Sherman was the boy) and ending with a Fractured Fairy Tale.

Although the subsequent movies have not been as successful, there are still many fans out there to keep the memories, music, and images of Rocky, Bullwinkle, and their friends alive in our hearts and minds.

Source: *Wikipedia.org*, "The Rocky and Bullwinkle Show".

IMDB.com, "The Bullwinkle Show".

Happy Fathers' Day!

Who's Your Daddy (in the Bible)?

Match the sons on the left with their fathers on the right. Answers on next page.

Son

1. ___ Solomon
2. ___ Ham, Shem, Japheth
3. ___ John the Baptist
4. ___ Esau, Jacob
5. ___ Seth, Cain, Abel
6. ___ James, John
7. ___ Jonathan
8. ___ Jehoshaphat
9. ___ Jesus
10. ___ Isaac
11. ___ Reuben, Joseph, Levi, Judah, Benjamin
(and others)

Father

- A. Jacob
- B. Isaac
- C. Zacharias
- D. Zebedee
- E. Asa
- F. Joseph
- G. David
- H. Noah
- I. Adam
- J. Abraham
- K. Saul

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Answers: 1- G, 2 -H, 3 - C, 4 - B, 5 - I, 6 - D, 7 - K, 8 - E, 9 - F, 10 - J, 11 - A

Easy Banana Cream Pie (a favorite of Elisa's dad, John)

Time: about 1 1/2 hours (includes 1 hour refrigeration before serving)

Hint: for faster results, chill the mixing bowl and the beater the night before

Makes one 9"pie

3 bananas, sliced into coins

4 cups heavy (whipping) cream, divided

1/2 cup crushed ice

1 (3.5 oz.) pkg. instant banana pudding

1 (3.5 oz.) pkg. instant vanilla pudding

1 (9") pie shell, baked

With an electric mixer on medium speed, whip 3 cups of the cream until it starts to thicken. Add the crushed ice & whip 4 minutes longer. Then add both pudding mixes and mix until fully incorporated. Turn speed up to high, beat until mixture is stiff.

With half of the banana slices, line the bottom and halfway up the sides of the baked pie shell. Cover that with half of the banana pudding mixture. Put the rest of the banana slices on top, then top with the remaining banana pudding mixture.

In a separate bowl (or wash out the other bowl with cold water), beat the remaining 1 cup of cream until stiff peaks form. Either dollop the whipped cream on top of the pie, or if you want to be fancy, you can put it in a pastry bag and pipe it around the edges of the pie. If your dad is like Elisa's dad, it goes down well either way!

Armadillos - just plain weird

Going through a list of animals, you can't help but notice the armadillo. Like the related anteater, the armadillo is something you'd never expect as a guest in your backyard. Different species of armadillos have different diets, some eat ants and termites, others eat more kinds of insects, grubs, worms, lizards, carrion, eggs, and fruit. Most armadillos live in South America, but others have made it as far north as Indiana, where they are expanding their range due to the lack of natural predators.

The name armadillo means "little armored one". The animals are covered on most parts of their bodies with either a leathery covering or bony scutes. Around the middle of their backs, many armadillos have bands for flexibility. Tails may be armored or naked. The stomachs are only covered in soft fur, so that is where the animal is most vulnerable. The armor is so strong that there have been news reports of people being injured by bullets ricocheting off the backs of armadillos!

When they are alarmed, armadillos don't always curl up into a ball: some species can't curl up due to the structure of their "armor" and/or bands. Surprisingly for such a short-legged animal, some armadillos can just 3-4 feet into the air when startled. This behavior unfortunately puts them on the list for road kill. Despite those short legs, armadillos can travel fast. They can also hold their breath for as long as six minutes, and walk on the bottom of rivers or streams to find food. They have poor eyesight, but an excellent sense of smell.

Armadillos are even born weird. The nine-banded armadillo and some other species always give birth to identical quadruplets, all of the same sex. This polyembryony is unique among mammals, and is the reason armadillos are studied for genetics, since there are four specimens in each litter with identical DNA. Gestation can be from 2-4 months, and the nine-banded armadillo can delay birth as long as 8 months after mating with delayed implantation. Adult size of armadillos is from 5 inches to 5 feet, and adults can weigh 119 lbs. Males are slightly larger than females. Adults live in solitary burrows.

Especially during the Depression, we were encouraged to eat "Hoover hogs" or "poor man's pork", but it wasn't always safe, as armadillos can contract and spread leprosy. A safer use (for people at any rate) is to make a South American instrument called a *charanga* from the armor.

Sources: Wikipedia

Wernett, Susan J., *Reader's Digest North American Wildlife* (Reader's Digest Publications, 1982),

Tabbouleh Salad

Look, Ma, no cooking -- just a bit of chopping & stirring, and you're done!

Time: 45 minutes (includes 30 minutes to refrigerate)

Serves: 8-10 as side salad

1 cup cracked wheat (bulghur wheat)

2 cups hot water

5 medium tomatoes, chopped

2-3 medium bunches parsley, minced

1 bunch scallions, sliced

1/2 cup minced fresh mint

juice of 3 lemons

3/4 cup olive oil

salt and pepper to taste

Soak the bulghur wheat in hot water 10-15 minutes or until softened.

Drain. Transfer to a large bowl.

Add tomatoes, parsley, scallions, and mint. Mix well.

In a small bowl, mix lemon juice, oil, salt (if using), and pepper. Pour this mixture over the salad. Mix well.

Chill at least 30 minutes before serving.

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Wedding mishaps

Brides and grooms, don't stress out if something goes wrong at your wedding. It is almost certain to become a funny story later on. Or in the case of Jacob and Leah, it might become a legend.

Prince Charles, at his wedding to Lady Diana Spencer, promised to share all HER worldly goods with her. His sister Princess Anne quipped, "That was no mistake." In turn, Diana messed up the order of her groom's names, leading Prince Andrew to remark, "She's just married my father."

A hired minister arrived late & drunk to a home wedding, having first driven to the wrong town. Try as she might, the minister could not get the names of the bride and groom straight : Sharon and Kirk?, Cheryl and Curt? , and so on. The bride's bouquet was bobbing up and down as the poor thing tried not to laugh aloud.

After the wedding, one bride's garter was tossed out to the guests. But where did it go? Nobody could find it. A few days later, it was revealed that a little Korean boy had caught it, and his mother had stuffed it quickly into her purse, embarrassed that her son was holding a piece of what Koreans traditionally consider to be underwear.

At a reception for a Jewish wedding, as is customary, the bride and groom sat on chairs hoisted and bounced by enthusiastic well-wishers. Oops, the groom's friends bounced him up so that his head broke off a large part of the chandelier.

Following a wedding at an old country church, two doves were released from a big round loaf of bread. The birds flew up and perched above the church door, where one of them "made a deposit" onto the groom's shoulder.

The photographer was walking backwards, snapping away as the newlyweds came down the aisle, when he fell into the baptismal pool.

Sources:

Youtube "Top 15 Wedding Fail"

Lacey, Robert, *Princess* (New York: Times Books, 1982).

Reminder: Free community breakfast Sat. July 6 from 9-10:30am. Volunteers, please be here 8am until about 11:30 am. Questions, call Linda Luft Jones at 614-584-3089.

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Cole Slaw

Dressing:

1/3 cup mayonnaise, regular or light

3 T. red wine vinegar

2 T. brown sugar

1/4 tsp. celery seed

1 garlic clove, peeled and minced

Slaw:

1/4 head cabbage, shredded (I use the large holes of the grater)

1 carrot, peeled and coarsely grated

In large bowl, whisk the dressing ingredients until thoroughly mixed.

Add in the shredded cabbage and grated carrot, stir lightly and serve.