



Volume 21 Issue 1

January 2018

# Aggie News

## From The Editor

Dear fellow Aggies, as always in this issue of the Aggie News we highlight the old and the new regarding our beloved Aggie. I would like to send out a special thanks to Stephen Potter for sharing a wonderful article about his dad, Ray Potter. On a side note, Ray Potter's dear wife Antoinette was from my home town of Chelsea. I would like to think this is why Ray had a soft spot for me. I was only 9 years old when they got married in Chelsea, on August 13, 1966.

Did you know that at one time students took a train to the Aggie every day? Or that 80 years ago the main dish for lunch was 10 cents? Also, Aggie students are still involved in cattle judging at the Topsfield Fair.

It is time to nominate someone to the Board of Directors of the Alumni Association, yes you can nominate yourself.

Please enjoy these stories and don't forget to look at the last page, yes, it is the dues page.

Sincerely,

Pete Tierney, Class of '75    email [peter.tierney57@outlook.com](mailto:peter.tierney57@outlook.com) phone 857-888-9924  
Home address, 120 W. Grey Stone Street, San Tan Valley, AZ 85143

Newsletter graphic by Yetti Frenkel '78 <http://yetti.com/>

### **A Message from our Alumni President:**

Dear fellow alumni, I wish to thank everyone who responded to our last Aggie News with dues and donations. We have a great alumni and a solid base who pay their dues every year, and we have board members who have served the alumni for many years, myself included. We intend to be around for many years to come.

Now we are asking for more members to please pay their dues on an annual basis and are asking for a few good alumni to step up and be active members of our board. While our overhead is not great we do need funds to keep [www.essexaggie.org](http://www.essexaggie.org) up and running as well as mailing out our newsletter to those who don't have access to the internet. I recommend that you add the dues year to your memo on the check.

Having new board members will enable us to have new ideas on the direction of our association. We welcome new ideas. Our board members meet via Zoom on the internet. Please look over the letter from Charles Main and fill in the nomination ballot. Please mail in the immediately.

Don't forget we provide new graduates with scholarships each year. This is only done with your support, so please continue to send in your tax deductible donations.

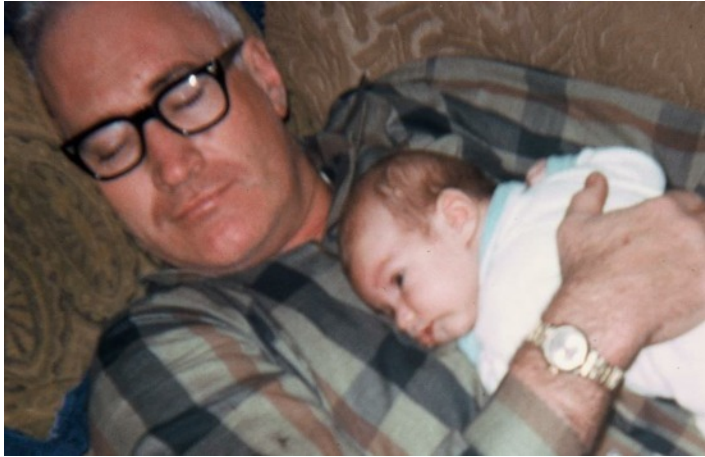
Sincerely,

Pete Tierney '75, Essex Aggie Alumni Association President



## **“My Dad, the Director” By Stephen Potter**

I'd like to thank Peter and the Aggie Alumni newsletter for finding me and asking me to write this article about my father, Raymond F. Potter. It took me some time to actually be able to sit down and start this as I needed to go on my own journey of memories and really think about what my father meant to my family, our friends, his colleagues and students. Some of what I will write about will be some interesting history, some will be about him as a person and of course some will be about his legacy.



My father Raymond or “Ray” was large in stature, personality and presence. In an article written about him, he was once referred to as a “gentle giant” but his nickname or football name was simply “Moose Potter”. And while he did have a child like sense of humor at home at times, I (and years of students) know that he could be known as a disciplinarian. He believed that kids should be kids, but with limits!

I have so many stories that I have been told over the years by my father and other people that sometimes I don't know if they are truths or myths. Nonetheless I will share some of these stories and with you and I hope you find them interesting and learn more about him thru my memories.

During the first part of my father's life one could say there were three main themes: family, farming and of course football. My father was born in Salem, Massachusetts but spent most of his life in Peabody, Massachusetts. My father along with his sister Ann and parents Clifford and Anna, had a small poultry farm that was the focal point of this early life. There was a story I was once told about how my father was a young man delivering eggs with his father. According to the story my father had 100's of eggs stacked on his shoulder in the egg trays that could hold 6 dozen eggs or so at a time. When the farmer receiving the eggs saw this he asked my Grandfather why his Ray wasn't in the army as it was during WWII. My Grandfather simply replied to the other man, “Because my son is only 11!”

Leveraging the experience of his younger years of good hard work, a strong work ethic and his natural physical size, my father sports and academic abilities became clear in high school. In an article titled “Peabody Introduces 222 Pound Freshman” my Father was referred to as “gigantic” at the age of 14. But even at this size my father was a track star and played three years of varsity football for the Peabody Tanners as tackle on both the offensive and defensive sides of the ball.

The highlight of his high school sports career was an almost historic game vs Harry “The Golden Greek” Agganis in Lynn's Manning Bowl in 1947. For those who are not familiar with

the legend of Harry Agganis, he has been referred to as the best athlete from Massachusetts of all time. He was a left handed multisport phenome who led Lynn Classical High School to a 21-1-1 football record. He went on to play sports for Boston University who their sports arena is named after and then played for the Boston Red Sox before passing away at an early age of 26. There are sports tournaments and scholarships that are still played in his memory today. There are also documentaries and sports memorabilia still being sold.

The talents of Harry Agganis in high school were so well recognized that games would attract up to 20,000 people at time. His near perfect record for two seasons was only tarnished by a single defeat to my father's team, the Peabody Tanners. My father ran down the field to protect the running back in the final 10 seconds of the game for a touchdown! The news reported that close to 17,000 people gathered in Peabody Square following the game for a wild celebration that rivaled that of V-J. Day. My father received the game ball for his contributions to the victory and the next year received the William J. Hallinan Memorial Plaque and Gold Watch. I was so honored in 1996 to give the Peabody High School Hall of Fame induction speech on behalf of my father and our family. (Ray B. Potter, grandson of Ray F. Potter with college poster of Ray.)



The athletic success that my father enjoyed at Peabody High School must have attracted several colleges for his abilities as a player. He received and accepted a full athletic scholarship to Louisiana State University where he played in the 1950 Sugar Bowl on New Year's Day. I can remember my father telling me stories about how football practices in the Deep South were brutally hot and humid and that the modern conveniences known to today's college athletes like sports drinks, misting fans, stationary bikes, and helmets with masks did not exist. Nonetheless, my father played four years at LSU and was named the team co-captain in 1952 and was voted an All-Southeastern Conference lineman. A poster of my father was also said to be hung in the General Store in Baton Rouge.

At the end of his college career my father was drafted to the NFL by Washington but was unable to serve due to the Korean War. While I do not believe he saw combat he was active in the Army and finished his service as a 1<sup>st</sup> Lieutenant. He told me that the reason why he started smoking when he was young was that in the Army you would get a smoke break while non-smokers would not. And although my father wasn't really a melodic or musical person by nature, he would teach us some parts of the songs like "You're in the Army Now" of which the line I clearly remember is "you'll never get rich digging a ditch, you're in the Army now"!

As my father's football career came to an end and his military service was complete his next focus was to utilize his agriculture education degree, give back to the community in which he lived and focus on building a family. Not only did my father work at the Aggie for his entire career but he also served on the Peabody School Committee for 16 years, was on the Board of Directors for a small Credit Union, and supported the 4-H Clubs, Future Farmers of America and local agriculture activities. Not to mention getting married in 1966 and completing his Master of Education in 1968. It was at this time that my brother Michael was born and I was soon to follow in 1971.

From my perspective I truly believe that the Aggie was an extension to our family. The Aggie wasn't a place that my father went off to work. It was a place my father could not wait to wake up and get to. My father was an early to bed and early to rise type of person. I recall that he would sleep with a small hand sized radio under his pillow listening to AM talk radio or perhaps a sports broadcast. When the sun shined however, he was up and out the door to the Aggie as early as possible. And when it was time for my father to leave work he would drive around the campus just to double check on things and say goodnight to folks.



He was the Director and very much the caretaker as well. I remember being with him on several of these end of the day drives. One in particular that I recall is that we were over by the large livestock area. In those days there was a fenced in field for the cows, horses and pigs to use. There was a younger man walking inside the fenced area. Instinctually my father knew that this person did not belong to the Aggie. During the time that my father was in the administration of the Aggie the square footage doubled and at times had well over 1000 students and was a resource for the entire county. My father pulled over and rolled down the window and asked the person what he was doing and the person replied that he was just cutting thru the field. My father told him that he shouldn't be in the field and the person agreed to leave. Sensing that this person wasn't being honest, we did another loop in the car. The second time around the young man was still in the field. This time my father was "direct" and told the person to leave. The person then said that he had "permission" to be there. Clearly this person had never met my father so my dad asked him who gave him such permission. The boy answered flippantly, "the principal". My father replied in a roar, "I'm the principal, now get out of here!" And that is the type of person my father was with younger people. After a lifetime of working in education he could almost sense a good kid from a bad one and in those cases he would "trust then verify".



The school that my brother and I attended had routine planning days off as well as other Holidays and on those occasions we would typically go to the Aggie with our Dad. There was such a great group of people that my brother and I got to know growing up. There was Sarg in the kitchen who would feed us phenomenal chocolate milk and "Hermits". There was Bee, my father's assistant who would provide us with pens and pencils to draw with while my father had meetings. Stan Shipulski with his nice smelling pipe tobacco, Fred Murtagh and his great business suits and of course Dick "Brownie" Brown.

One could say that the Spring Open House known as “Suburban Living Days” was a time for everyone to get together and really show off the uniqueness of the Aggie to the public. As a kid it felt like the event lasted for a week and that it was attended by thousands of people. These annual events made my father very proud of the School and everyone involved with the community. There were the animals, the model airplane races, classic cars, Culinary Arts, the State Police K-9 show, horticulture, agriculture and the fashion show from the Beauty School (The Cosmetology Program was part of the two year postgraduate offerings). I remember that my father, who did not have a lot of hair on the top of this head, would visit the Beauty School and get his haircut. It was kind of a joke but also another way for my father to let everyone know that he cared about all aspects of the Aggie.



What many people may not realize is that running the Aggie was a very stressful job. Not only was there the day to day operations of a large school but there were other obligations as well. My father would have to travel to Amherst, MA once a quarter for meetings. He would attend many after work functions like retirement events, basketball games as well as other functions. The position of a Director at a County funded school also had a political

aspect as well. As public education budgets became smaller there was a lot of scrutiny on the Aggie. In this regard my Father had to fight for budgets at the State level. This added another dimension to the job that my Father was well suited for but with other health concerns during his career. I think he bottled a lot of his stress up during the day at work and brought it home sometimes. The one memory I recall is that my father came home from work and sat down in his big easy chair. He reclined the chair and placed his hands over his eyes as if he had a bad headache. Concerned, I asked him what the matter was and he said “I had to fire someone today”. This was the only time my father had ever mentioned that he fired someone as I think it was a very rare event. What I remember the most is that he was almost in physical pain because of this event. He was a stern man sometimes but he was actually pretty sensitive as well.

My father loved the Aggie! Dad couldn’t wait to go to work. He lived and died for the Aggie; the teachers, the administrators, the land, the animals, the students and the process of educating! My father passed away at the early age of 58 in the Aggie cafeteria surrounded by colleagues and students. And while this was quite a shock for many people and of course our family I think he may have wanted to be there when that time came. But perhaps not so early in life. And although it has been almost 30 years since that time I can still remember him standing in front of an ironing board, putting on his tie and practicing a speech for an Aggie event.

My experience with the Aggie and how it was interwoven into the fabric of our life. I felt like I grew up there.

With warm regards, Stephen Potter

Dick Barbeau gives us the following insights;

Ray always put the kids first. When I became Assistant Principal your dad congratulated me and stressed that “you need to put the kids first”. He had an infectious personality and that is how he was a leader. He enjoyed his work tremendously.

Following Director Gallant’s work ethic he would never call off school for any reason and he was not afraid to laugh at himself. One time while scraping ice off of his car he slid down the driveway onto Route 114 and ended in the middle of the highway. He stated he must have looked like a dead turtle in the road. He did not need to share such a story but he did. About 30 kids showed up for school that day.

He never held a grudge towards anyone. While he was apolitical and he fought for the Aggie when it came to approve the county budget. I personally recall he had stats on where each student came from within the county and what transportation they used to get to school. I am sure he had many more tools to protect the Aggie.



Here's my story about Coach Potter, by John Perkins, Class of '61

We had to go to the Aggie during the Easter break to be evaluated I guess to see if we were the kind of student they wanted and to see if we wanted to go to school there. Then I think they sent a letter (I don't remember how they notified us) to let us know we were accepted. I got my notification that I was accepted and was amazed because I was just an average to below average student in Jr High School. My father told me that he wasn't going to let me go to the Aggie and I was devastated and let the Aggie know my father wouldn't let me go. Soon after that Mr. Potter and Director Gallant showed up at my house and talked my father into letting me attend the Aggie. I remember Coach Potter being a huge man and he could be intimidating to look at him. If it wasn't for Coach Potter and Mr. Gallant coming to my house in the projects in Lynn my life would not have been a lot different than it is now and I would not have gotten 2 college degrees and for sure wouldn't own Have Ya Herd Ranch in Texas. Thank you Coach Potter, Mr. Gallant and Essex Aggie

Some people think he was funny, I was a wise guy so he stood on my toes while he slapped me, maybe I deserved it but huge hands! By Mike Gayron, '68

Ah, the man who talked my father into the Aggie while they shared a hospital room. Captive audiences can be more easily swayed. By Shirley Lincicum Sullivan, Class of '78

An all-around great man!! David Smith 1960-64

## ***School notes from 2018***



The Maple Street Bistro of Essex Tech is open and ready to take reservations for lunch seatings. The Bistro hours are Tuesday – Friday 11:00 am-12:45 pm. Reservations can be made as early 9:00 am by calling the school (978) 304-4700.

The restaurant is run by the students of the culinary arts program and offers a variety of delicious appetizers, meals, and desserts for amazing prices.

ASSOCIATED TEACHERS/FACULTY; Chef Joseph DeSando, Chef John Bickerstaff, Chef Evan Menesale, Ms. Paula Cloutman, and Mr. Drew Sweeney

### **CAREER PROGRAM DESCRIPTION**

The Culinary Arts Professional Certification Program provides students with experience in the foodservice, culinary arts, and baking industry. This program simulates a live working laboratory (i.e., restaurant, commercial bake shop, professional table service and front-of-the-house management, banquet and catering services). Students become knowledgeable and proficient with industry standards, safety, and quality workmanship. Students follow Core Curriculum based on the State of Massachusetts Vocational Technical Educational Frameworks.

The course of study includes the importance of cleanliness, personal hygiene, food safety, cooking, and baking techniques. Knowledge and skills associated with the purchase and cost of foods, the flow of foods in a food service establishment, and the storage, safety and proper handling of foods are covered. Students learn the techniques and skills associated with a job search, including interviewing skills, resume writing, and methods in finding and securing employment in the foodservice industry. Each student prepares a professional working portfolio and receives certification of completed coursework.

The National Restaurant Association Curriculum – Foundations of Restaurant Management and Culinary Arts is taught, and upon completion of the certification coursework students can become nationally certified in restaurant management. A dual certification including Serv Safe / HACCP is awarded to students who pass a national ServSafe Sanitation Training and Assessment Program. Students will need this certification to secure employment in the foodservice industry, and it is a requirement for post-secondary education.

The Maple Street Bistro, the Essex Technical High School's full-service, student-run restaurant provides a workplace experience simulating a full-service restaurant, staffed entirely by culinary arts students. This working laboratory provides the foundation for leadership skills, customer service responsibilities, and the knowledge of successfully running a food service establishment.

The Commercial Baking Program provides training and the workings of a commercial and retail bakeshop. The Maple Street Bakery and Cafe is a separate working laboratory, offering fresh baked goods, takeaway foods, and beverage offerings simulating a modern cafe environment.

Culinary Arts students graduate with a dual certification in Foundations of Restaurant Management and ServSafe/ HACCP Training Certification. They also have the 10-Hour OSHA Card and a Professional Working Portfolio.

#### ServSafe® and HACCP Training by US Food Safety Corporation

US Food Safety Corporation offers ServSafe training and certification and HACCP training at convenient locations and times in Massachusetts, New Hampshire, Rhode Island, Connecticut, and other states.

ServSafe Food Protection Manager is nationally recognized for restaurants and food services. HACCP is required by federal regulation for certain types of food processors. Prometric Certified Professional Food Manager, accredited by the American National Standards Institute (ANSI) and recognized by the Conference for Food Protection, is also available.

US Food Safety Corporation, located in Massachusetts, is the "go to" independent resource the trade trusts for reliable food safety information. Enroll for ServSafe or HACCP training today to keep your compliance safe for the future. It's the law in many states and local jurisdictions.

<http://www.usfoodsafety.school.com/>

#### **Career Paths**

Graduates from the Culinary Arts program can continue their education at the post-secondary level, attending two- or four-year level programs. Associates and Bachelors Degrees are available in the culinary arts, baking and pastry arts, food service management, nutrition, and hospitality management/event planning management.

## School Notes 2017

Some of the best groomed cows in the county.  
Essex Tech Students Place in Youth Cattle Show



TOPSFIELD — Essex Tech students went head to head with their peers Saturday at the Topsfield Fair. The contest? Who had the best groomed cows? And three of the students did well enough to place in the top 10 of contestants in the youth cattle show.

"The interesting piece for our kids is that none of these students come from a farming background or have been doing this their whole life," Assistant Principal Jennifer Skane said. "They get involved at Essex Tech going up against people who do this for a living."

Eleven female students in the Cattle Club and nine cows from the Essex Agricultural and Technical High School farm spent the past month preparing for the competition. (Photo of Anielle Lwanicki on left)

"Every Thursday they worked on walking (the cows) so they could get used to being handled," Skane said. "A lot of these (opposing) cows have been showing all summer long. (But) this is one of maybe two shows our cows will do this year."

The students, who are in grades 10 through 12 and either in the veterinary science or equine science programs at Essex Tech, began grooming the cattle about three weeks ago for three to four days a week to prepare for the show. That involved clipping, cleaning out the cows' ears and making sure their tails and the top shave lines matched.

"They almost groom it to make the animal look its best and hide any faults it might have," Skane said.

Sophomore Milana Cioffi placed 6th in the fitting competition while sophomore Evelyn Roberts and junior Nicole Crateau came in 7th. (Photo of Evelyn on right with Nora the Cow)



Roberts, age 15, placed in the senior fitting competition, a higher class based on her experience level. A Cambridge resident who is studying equine science, she joined the club freshman year. She had to fit and shave Nora, one of the beef cattle, for this competition. "It was an experience," Roberts said with a laugh.

Roberts walked Nora in a circle in front of the judges, who graded her based on showmanship and fitting.

"She's a really sweet cow, she's really good to work with," Roberts said.

Regardless of the cow's agreeable temperament, however, Roberts said walking Nora — or any cow for that matter — is challenging. "They're stubborn and they don't want to go."

She wants to be a veterinarian for large animals when she completes school.

"I love working with animals," she said. "We get to work with the cattle and it's really nice to be able to do that."

Roberts also enjoys engaging with horses in school and is currently taking an equine health emergency care course in anatomy and physiology. "That will help me with my career," she added.

The school's on-campus farm has cows, goats, horses, sheep, lamas, donkeys, alpacas and other small animals. (Photo of Cortney Howarth on right)

"The students have a lot of exposure to animals, we have 24 programs total," Skane said. "And we have the best kids. A kid from Cambridge is not going to get this experience from a regular high school. Here, she will have a unique experience that other kids may not have."

Essex Tech students who have won prizes at the show often bring the money back to the Cattle Club to pay for trips to other livestock shows, have pizza parties and buy jackets.

These cattle will be on display all week during the Topsfield Fair and on weekdays three students will run a "pet a calf." Essex Tech is also having an open house on Saturday, Nov. 18, from 9 a.m. to noon.



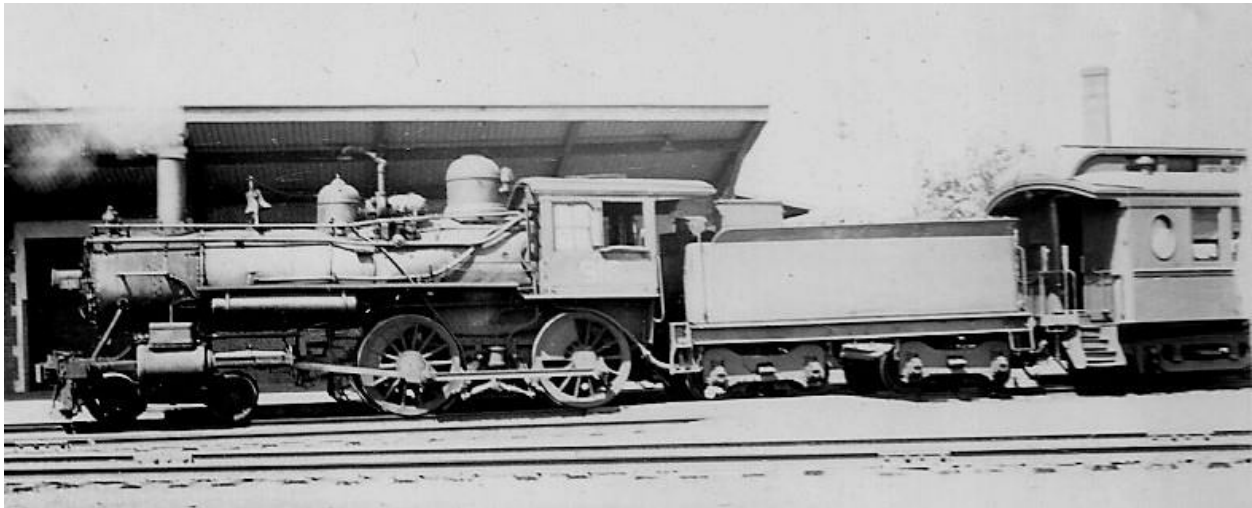
Article by Mary Markos of the Salem News, may be contacted at 978-338-2660 or [mmarkos@salemnews.com](mailto:mmarkos@salemnews.com).

(Editor's note, From the History of the Essex Agricultural Society, 1818-1918)

On October 5th, 1820. Dr. Andrew Nichols of Danvers, physician and skilled farmer, made a noteworthy address to the Essex Agricultural Society, in which he made keen disclosures of the shortcomings of the average farmer, his error in attempting to cultivate too many acres, his deplorable neglect of the garden and orchard, and with prophetic foresight declared that the best interests of the County would be promoted by the establishment of an Agricultural Academy. It was an interesting coincidence, that when the day came, nearly a century later, and the Essex County Agricultural School was opened, it was near neighbor to Dr. Nichols's farm. His closing appeal to the Society, "to prevent our annual cattle show from becoming scenes of riots, drunkenness, gambling, cheating and dissipation," is a suggestive picture of the typical Cattle Show then in vogue.

<https://ia802205.us.archive.org/21/items/historyofessexag00wate/historyofessexag00wate.pdf>

## RAILROAD ABANDONMENT, January, 2<sup>nd</sup>, 1927



Many students and instructors of Essex Aggie do not know about the railroad that took the majority of students to school each day. The last run for the railroad was on January 2, 1927. Shortly after that time the Aggie added a dormitory so students who with transportation problems and where “good responsible” students could stay at the school.

From 1925,

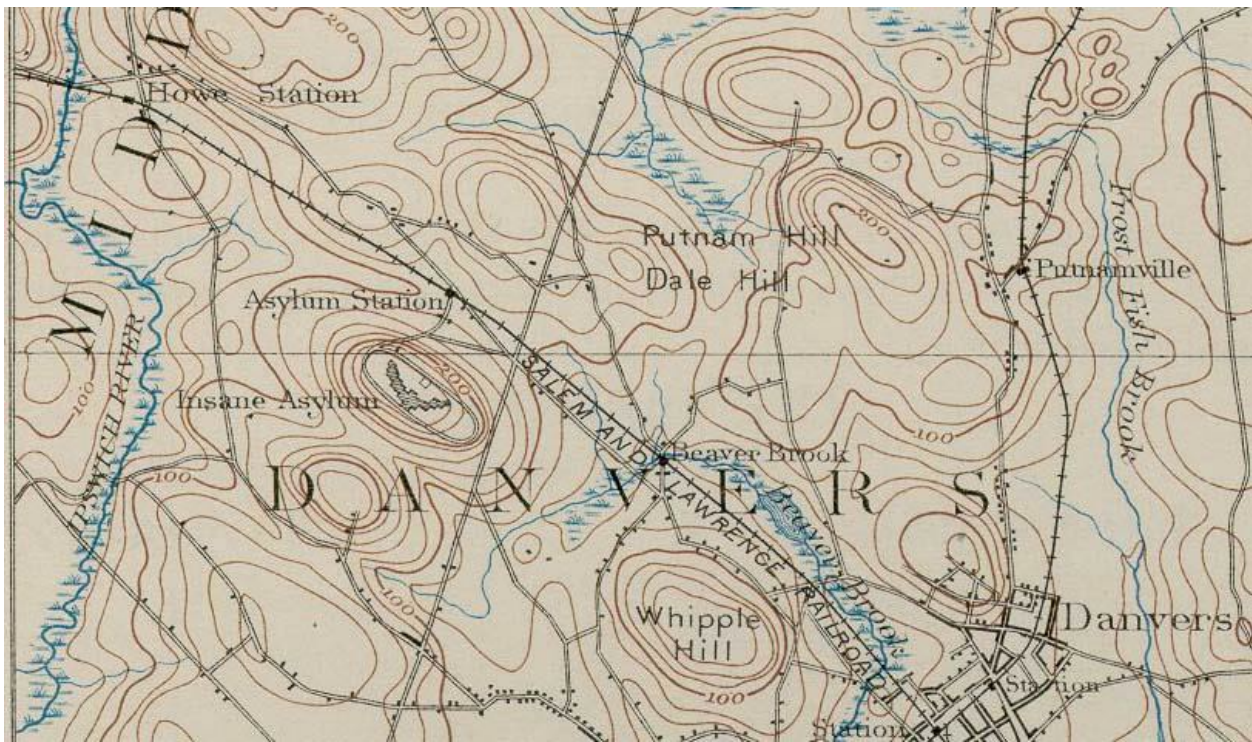
The apparent abandonment of two lines of the Boston and Maine Railroad is causing considerable consternation amongst friends and patrons of the School. One of the reasons which weighed heavily in the selection of the present site of the School was the accessibility by rail. At the time the trustees felt that this removed from consideration the necessity of maintaining a dormitory system.

These branches under consideration serve considerable proportion of the rural part of Essex County and from these sections we draw a considerable percentage of our student body. Incidentally we are dependent upon the railroad for the handling of fuel, manures and fertilizers, building materials and the many other commodities which are required in the operation of a diversified school.

From a purely selfish point of view it is certainly to be desired that some arrangements be made by which the railroad service be continued.

<http://www.railroad.net/forums/viewtopic.php?f=126&t=38395&start=0>

This is the Essex Railroad (not to be confused with the Essex Branch that went to Essex, Mass.). The Essex RR went from Salem to Lawrence. The depot at the Danvers State Hospital was called Asylum. It is long gone and was located behind the current Post Office that is by the entrance to the Hospital site and across the street from the State Police barracks. The majority of that line went out in the 1920's. The North Andover end of this line went out in the early 1980's and went as far as Stevens on the schedule, if I'm not mistaken. There was some industry there. The entire branch line is pretty much still intact, even after 80 years.



There was also a station at Howe's, which is at the next major intersection along Route 62, after you pass the Essex Aggie heading towards Middleton Square. There is a convenience store at this intersection called Howe's Station, but that building is not the depot. In fact, Howe's Station still exists, but was moved several blocks away and is now a residence.

Continuing on Route 62 after Howe's Station you will start to see the ROW (Right of Way) on your left. You will see the stone abutments at the Ipswich River and soon after that another bridge abutment that goes over a small road. Shortly after that you will see Liberty Street on your right. The ROW will cross Route 62 at an angle immediately after Liberty Street. When you look at the ROW heading towards Lawrence, there is a slight earthen incline to the right of the branch ROW. This was for the Eastern Massachusetts Street Railway (EMSRY). The EMSRY ROW ran mostly along the present Route 62, but the B&M would not allow them to foul their ROW, so the Eastern Mass. built a bridge at this point. Until maybe seven or eight years ago, you were able to see the stone abutments for this flyover, but someone took them out. Once it crossed over the Branch, the Eastern Mass. went behind the white house that is currently there and met up with Route 62 again. That Eastern Mass. line would take a right onto Route 114 and head off towards Lawrence. The EMSRY trolley line went out in the mid-1930's.

If you follow Route 62 to Route 114 and take a left and then take your very next left and go straight down to the very end of that street you will see the Essex RR ROW again. One of the houses down there is the Middleton Station, which I think is on your right. It has been heavily modified. They also had a turntable at that location and another house uses part of the turn table walls as its foundation.

17

LAWRENCE BRANCH.

BOSTON—SALEM AND NORTH LAWRENCE.

FOR ADDITIONAL SERVICE TO AND FROM LAWRENCE SEE TABLES 6 AND 41; TO AND FROM DANVERS AND DANVERS JCT. SEE TABLE 28.

TABLE 19

WEEK-DAYS.

WEEK-DAYS.

Miles.	Train Nos.	STATIONS	1041	1045	639	1057	1059	1061	1063	1067	1071	Train Nos.	STATIONS	1040	1042	1044	1046	1056	1064	1066	1068		
			AM.	AM.	PM.	PM.	PM.	PM.	PM.	PM.	PM.			AM.	AM.	PM.	PM.	PM.	PM.	PM.	PM.		
0.0	SALEM	Lv	6.15	6.48	12.00	2.25	3.45	4.27	5.17	6.07	11.45	North Lawrence	Lv			8.05	1.28			5.56			
0.5	North Street	Lv										SOUTH LAWRENCE											
0.9	Carltonville											NORTH ANDOVER				8.13	1.36			6.09			
1.1	Grove Street											Machine Shop				8.10	1.40			6.11			
2.0	Peabody											Stevens				8.10	1.43			6.13			
3.3	Waters River		6.22	7.00	12.35	3.15	4.31	5.12	6.04	6.56	12.28	Marble Ridge				8.23	1.47			6.27			
3.9	Danversport			7.03	12.39	3.18		5.15		7.00		Ingalls Crossing				8.29	1.54			6.28			
4.9	Danvers (E)		6.27	7.04	1.00	3.20	4.35	5.16	6.10	7.02	12.32	Middleton			6.56	8.36	2.02	4.24		6.27			
5.1	DANVERS JCT.		6.32	7.09	1.04	3.24	4.40	5.23	6.14	7.06	12.38	Howe			6.58	8.39	2.05	4.26		6.30			
6.3	Ferncroft											Hathorne				7.01	8.42	2.09	4.30		6.36		
7.3	Hathorne											Ferncroft				7.03	8.45	2.12	4.33		6.38		
8.4	Howe		6.38	7.17		3.32	4.48		5.29			DANVERS JCT.				7.08				5.42	6.43		
9.5	Middleton		6.41	7.19		3.35	4.51		5.32			Danvers (E)			6.10	7.11	7.39	8.51	2.16	5.44	6.45		
13.4	Ingalls Crossing											Danversport			6.12	7.14	7.40	8.54	2.20	5.47	6.45		
17.0	Marble Ridge											Waters River			6.14	7.16	7.41		4.48	5.47			
18.1	Stevens											Peabody			6.20	7.21	7.48	9.00	2.26	4.54	5.57	6.52	
18.1	Machine Shop											Grove Street			6.21	7.22	7.51						
18.6	NORTH ANDOVER											Carltonville			6.25	7.25							
21.8	SOUTH LAWRENCE											North Street											
22.1	North Lawrence	Ar										SALEM	Ar		8.30	7.29	9.08	2.36	5.01	6.04	6.59		
			AM.	AM.	PM.	PM.	PM.	PM.	PM.	PM.	PM.	BOSTON	Ar		7.11	8.06	8.39	9.37	3.13	5.40	6.36	7.41	
														AM.	AM.	PM.	PM.	PM.	PM.	PM.	PM.		

You can actually follow the entire ROW all the way to North Andover where it meets up with the B&M Western Division/MBTA commuter line. There were several station stops between Middleton and North Andover, but they were very small or lean too affairs.

Just one note though, please keep in mind that if you chase this line or any other line, respect other people's property and no trespassing. 😊

<http://www.uer.ca/locations/show.asp?locid=32080>

That railroad line is the former Essex Railroad that ran between the Docks in Salem Ma and Lawrence Mass. The line ran between those two points via Peabody, Danvers, (Asylum Station served Danvers State Hospital), Middleton, North Andover and Lawrence It was built as a way for the Eastern RR to steal business from the Boston and Maine in Lawrence. Quite a bit of coal was shipped from Salem to Lawrence. The line was also planned to provide a route to Manchester NH when used in conjunction with the Manchester and Lawrence RR. Most of the right of way of this former railroad is still visible and much of it is rideable on a bike.

In their last days of use, trains would come up to Danvers from Salem via the Essex Railroad, cross over the Waters River trestle, go under this bridge, then head towards the center of town where the freight house still stands. They would there change tracks over to the former Newburyport line and head over to Wakefield MA to deliver their cars.

At this time there is no railroad service at all to Danvers although most of the track is still down. The track is currently owned by the MBTA and in my opinion is not likely to be torn up anytime soon. The MBTA tends to leave it's trackage down, even unused trackage.

(Editor's note; you can see a photo of the station within the story about the Hathorne Post Office, in the January 2017 Newsletter.)

<http://www.railroad.net/forums/viewtopic.php?f=126&t=38395&start=0>

# ***School notes from 1938***

## **THE CAFETERIA**

We, the students of Essex Aggie, are very proud of our cafeteria and we feel that we have good reason to be. Not only is it comfortable and attractive but we feel that it serves the best meals at the lowest prices possible.

Every day there is a main dish that is served for ten cents, which is planned to be attractive, nutritive and filling. The Junior students prepare the meals four days and a High School Special one day during the morning and the menus are planned so as to give each class of girls experience in getting dinners with meat, dinners without meat and with soups and chowders. Following are examples of main dishes that have been served this year. Roast Lamb, Brown Gravy, Boiled Potatoes, Buttered Carrots; or Clam Chowder, Crackers, Fresh Corn, Pickles; or Eggs a la King, Baked Potatoes and Buttered Peas.

Along with each main dish desserts, salads, sandwiches, and milk are served daily a la carte; ice cream and candy are sold two or three times a week.

Another purpose of the cafeteria is to give all the girls experience in preparing and serving large quantities of food. During the year each girl is called upon to work in it for the period of a week. During this week she serves on the steam table, has charge of the desserts and works on the slide, or in other words takes charge of dishes that are returned.

Don't you agree that we have reason to be proud of our lunch room, and is it any wonder that 200 students out of a total of about 300 buy all or part of their luncheon? G. M.

**From the Essex County Homemaking School Foods Notebook**  
**A reproduction of the cookbook that was used in the Homemaking School Foods class**

### **Molasses Oatmeal Cookies**

1/4 cup sugar  
3/4 cup molasses  
3/4 cup shortening, melted  
1/4 cup milk  
2 eggs, slightly beaten  
1 teaspoon. Salt  
1 teaspoon. Cinnamon  
1 teaspoon. Cloves  
1 teaspoon. Soda  
2 cups quick cooked oats  
2 cups sifted all-purpose enriched flour  
1 cup raisins

Mix ingredients in order given; drop by teaspoonful on to greased cookie sheet one inch apart. Bake in a moderate oven (375°F.) for 8 to 10 minutes. Makes about four dozen.



## ESSEX AGGIE ALUMNI ASSOCIATION

C/O CHARLES MAIN  
643 MAIN ROAD PHIPPSBURG, MAINE 04562  
PHONE: 207-443-6309  
INTERNET: [HTTP://WWW.ESSEXAGGIE.ORG](http://www.essexaggie.org)  
E-MAIL: [CMAIN@COMCAST.NET](mailto:CMAIN@COMCAST.NET)



December 10, 2017

Dear Essex Aggie Alumni Association member,

We have come upon another election year for the alumni association board of directors. The term of office will be for 2018-2019.

Enclosed is a Board of Directors – Nomination Ballot for your consideration if you wish to take part in the election of officers and directors process.

If you would like to be included on the election ballot you can simply fill in your own name and class year and return the nomination ballot to the secretary.

If you would like to nominate someone else you can fill in their name and class year. If you are nominating someone else please make sure to contact them first to make sure that they would be willing to serve on the board. Please be reminded that all alumni officers and directors must be paid members of the alumni association.

Nominations must be received by the secretary by December 31<sup>st</sup>. so that the Board of Directors – Election Ballots can be sent out to the membership soon thereafter. If there is more than one candidate for any opening an election ballot will be mailed to all paid members of the alumni association. If there are no contested openings there will be no necessity for a ballot to be sent to the members or for a vote to be taken due to the uncontested openings.

*Charles Main '56*  
Secretary/Treasurer  
Essex Aggie Alumni Association  
643 Main Road  
Phippsburg, ME 04562

## ESSEX AGGIE ALUMNI ASSOCIATION

643 MAIN ROAD PHIPPSBURG, MAINE 04562

PHONE: 207-443-6309

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E-MAIL: [CMAIN@COMCAST.NET](mailto:CMAIN@COMCAST.NET)

Essex Aggie Alumni Association By-Laws Article IV – Officers  
Section 6. Nominations shall be made the first week in December.

### Board of Directors - Nomination Ballot

Enter the Name and Year of Graduation of your nominee for any office.

If you are volunteering to serve enter your own Name and Year of Graduation.

You must be a paid member of the alumni association to serve on the board of directors.

OFFICE	NOMINEE	YEAR OF GRADUATION
President		
Vice President		
Secretary		
Treasurer		
Director 1950s		
Director 1960s		
Director 1970s		
Director 1980s		
Director 1990s		
Director 2000s		
Director College Division		
Director At-Large		
Director At-Large		
Director At-Large		
Director At-Large		
Director At-Large		
Director At-Large		

Nominations must be returned to the Nominating Committee immediately.

(Essex Aggie Alumni Association By-Laws Article IV – Officers)

(Section 7. Elections shall be by ballot and shall be held in the month of December.)

**Please return your Nomination Ballot to:**

**Charles Main, Secretary/Treasurer**

**643 Main Road, Phippsburg, ME 04562**

## Wintergrace

This is the time, so well we love,  
The time of all the year,  
When winter calls with chilling breath,  
For fireside and good cheer.  
A time for man and beast to stand,  
And feel the seasons turn,  
To watch the stars for secret signs  
And God's true lessons learn.

A time when the corn is all into the barn,  
The old cow's breath so frosty wine,  
And the morn, along the fallow field  
Does silver shine.

And when cold morning's radiant star  
Shines over hill and plain,  
We know anew that little babe  
Is born to us again.  
And man and beast and bird and tree,  
Each one in its own place,  
We bow our hearts and thank our gods  
For winter rest and grace.

By Jean Ritchie <https://www.youtube.com/watch?v=MvusiOLOHgA>



## **Aggie Alumni who passed away during the second half of this year.**

**Rita A. Bonanno, '51**

<http://www.cataudellafh.com/tributes/Rita-Bonanno>

**Richard G. "Rick" Bosse, Post Grad**

<http://obituaries.centralmaine.com/obituaries/mainetoday-centralmaine/obituary.aspx?n=richard-bosse-rick&pid=186566592>

**David A. Brown, post grad**

<http://www.sullivanfuneralhome.net/bio.aspx?id=2253>

**Mirle E. Buchan, Class of 1947**

<https://obitree.com/obituary/us/massachusetts/methuen/dewhirst-charles-f-funeral-home/mirle-buchan/3298143/>

**Daniel G. Conery, Class of 1958**

<http://www.liewerfuneralhome.com/obituaries/Daniel-Conery/#!/Obituary>

**John C. Cronan, Custodian**

<http://obituaries.salemnews.com/story/john-c-cronan-1930-2017-962453851>

**Helen L. Austin Fraga (née Patton),**

<https://thelocalne.ws/2017/07/15/helen-fraga-obituary/>

**George H. Garrett, Post Grad**

<http://www.farmerfuneralhomes.com/obituaries/George-H-Garrett?obId=2534727>

**Frank R. Greeley,**

<http://www.pollardfuneralhome.com/obituaries/Frank-R-Greeley/#!/Obituary>

**Ann M. (O'Keefe) Greenleaf, Post Grad**

<http://obituaries.salemnews.com/story/ann-m-o-keefe-greenleaf-2017-985435381>

**Harold "Tom" Hinds, '59**

<http://www.solimine.com/obituary/Harold-Thomas-Tom-Hinds/Lynn-MA/1741058>

**Keith Hughes, Class of 1962**

<http://www.tributes.com/obituary/show/Keith-Hughes-105205698>

**Joshua C. Krisko, Class of 1995**

<http://obituaries.salemnews.com/story/joshua-c-krisko-1975-2017-976547951>

**Pauline M. (Tellier) Kozar, Post Grad**

<http://obituaries.eagletribune.com/obituary/pauline-m-tellier-kozar-1947-2017-1006268021>

**Michael G. McDonald,**

<http://obituaries.newburyportnews.com/story/michael-g-mcdonald-1954-2017-947147951>

**Debra "Debbie" Maude Nakis, Post Grad**

<https://thelocalne.ws/2017/09/25/deborah-nakis-obituary/>

**Dolores Mary Jane Pelletier, Post Grad**

<http://csnh.tributes.com/obituary/show/Dolores-Mary-Jane-Pelletier-105414961>

**Stephen George Perroni, Post Grad**

<http://obituaries.salemnews.com/story/stephen-george-perroni-1962-2017-978417651>

**Geraldine Elizabeth (Gates) Quill, Class of 1938**

<http://www.paulcrogers.com/obitdesigns/garden.php?id=2444>

**Erin Ashley Skinner, '2007**

<http://www.winthroptranscript.com/2017/06/30/obituaries-06-29-2017/>

**André Michael Veatch, Class of 2016**

<http://odonnellfuneralservice.tributes.com/obituary/read/Andr%C3%A9-Michael-Veatch-105255595>

**Elizabeth "Bette" Williams,**

<http://obituaries.derrynews.com/obituary/elizabeth-williams-1926-2017-965604771>

# Essex Aggie Alumni Association Membership Registration Form 2018

Membership dues for 2018 will still be \$20.00

Term of membership is Jan 1 to Dec 31

Please fill out the form below

We need your support



## Member Name and Address: (Please Print)

Class of \_\_\_\_\_ High School Division (\_\_\_\_) College Division (\_\_\_\_) School Staff (\_\_\_\_)

First Name \_\_\_\_\_ Maiden Name \_\_\_\_\_ Last Name \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Home Phone (\_\_\_\_) \_\_\_\_\_ Work Phone (\_\_\_\_) \_\_\_\_\_ Cell Phone (\_\_\_\_) \_\_\_\_\_

E-Mail \_\_\_\_\_

## Please register my membership for 2018

I am enclosing my check for \$20.00 for 2018 Membership: \$ \_\_\_\_\_

I would like to donate to the General Fund: \$ \_\_\_\_\_

I would like to donate to the General Scholarship Fund: \$ \_\_\_\_\_

I would like to donate to the Richard M. Brown Scholarship Fund: \$ \_\_\_\_\_

I would like to donate to the V. Byron Bennett Scholarship Fund: \$ \_\_\_\_\_

I would like to donate to the Ellery Metcalf Scholarship fund: \$ \_\_\_\_\_

**Total amount enclosed for membership & donations:** \$ \_\_\_\_\_

(Essex Aggie Alumni Association is a 501(c)3 organization and donations are tax deductible)

***Your membership is important and we hope you will send your dues today!***

**Check should be made out to: Essex Aggie Alumni**

**Mail this form to:  
Essex Aggie Alumni Association  
c/o Charles Main  
643 Main Road  
Phippsburg, ME 04562**

- ☐ Please deliver my newsletters via email at the email address indicated above.

☐ Please deliver my newsletters via regular mail at the postal mailing address indicated above.