



Volume 20 Issue 2

July 2017

### **From The Editor**

Dear fellow Aggies, this issue of the Aggie News we again highlight the old and the new regarding our beloved Aggie. We spotlight a fine alumnus/instructor Richard Brown '42 and instructor Ellery Metcalf. We also spotlight two alumni, my cousin Bob Donovan '78 and Nathan Wilson '17. That is 2017 for those who have read my previous newsletters.

William Lupini, Ed.D. Superintendent – Director, talks about the goals of Essex North Shore Agricultural & Technical School District. We congratulate our scholarship winners. We have class notes about 90 years apart from each other, each mention scholarships. We bid farewell to alumni and also give you a snapshot of the school farm from 1937.

A special thanks goes out to Ellie Palmer daughter of Ellery Metcalf and Janice Rittenburg Rossbach, with their help we now have great insight on two beloved instructors that we would not otherwise have.

If you have not figured out by now, this newsletter is also focused on raising funds for the Alumni Association. So please contribute as much as you can. Thank you

If you have a story you would like to share on someone you would like to see in the spotlight please contact me.

Sincerely,

Pete Tierney, Class of '75 email [peter\\_tierney57@msn.com](mailto:peter_tierney57@msn.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:**

**Actually a plea for dues and donations.**

Dear fellow alumni, as you know membership dues and donations are the only funding we have to support the alumni association. Our expenses include office expenses, maintaining our website [www.essexaggie.org](http://www.essexaggie.org) printing, mailing newsletters and providing scholarships for current students who graduate each year. Granted our Facebook and Twitter accounts don't cost anything except time and effort, but the alumni website still has great information and should not be overlooked. (Editor's note: The editor of the newsletter {me} does not get paid for his service.)

Today I propose a new type of challenge to each of our readers. The challenge is simple, I am asking each and every one of you to donate \$1 dollar for each year since you graduated from the Aggie. For me, that equals \$42 dollars. So please open your hearts and checkbooks so you can make a difference, please make your tax-deductible checks payable to:

**Essex Aggie Alumni Association c/o Charles Main 643 Main Road, Phippsburg, ME 04562**

About 10 years ago we considered discontinuing the newsletter, but we persevered knowing the value it brings to our alumni. Over the past two years that I have taken over the newsletter from Charlie Main and have made substantial changes to the format of the newsletter. The last newsletter that went out was 24 pages, with a wonderful mix of old and new stories. Each newsletter sent out cost \$3.30, we sent out 132 newsletters for a total cost of \$436.04. The electronic versions did not add any cost and was in color. We sent out about 200 electronically. You are much better off getting it electronically. Alumni who have paid their dues at any time in the past gets a copy of the newsletter. Many alumni have paid their dues only once or a few times. We would like to see that change to every year.

The 4 scholarships we maintain are in honor of people who knew the value of a good education. We would like to see our scholarships built up so they can be self-funding a true endowment. We need real capital to make this happen. To accomplish this we will need about \$350,000. This amount only keeps the scholarships at their current amounts. In today's educational endeavors \$1,000 does not go a long way. We would like to substantially increase the dollar amount for these scholarships.

We are still working on the renovation of Larkin Cottage with the help of both Essex Tech and Essex North Shore Agricultural & Technical Foundation. We still estimate this will cost about \$100,000.

If you are a member of the faculty/staff or a student of Essex Tech you can join our alumni.

You can find the membership form on the alumni web site;

[http://essexaggie.org/alumni/downloads/Alumni\\_-\\_Membership\\_Form\\_2017.pdf](http://essexaggie.org/alumni/downloads/Alumni_-_Membership_Form_2017.pdf)

Once again, please open your hearts and checkbooks so we can make a difference.

Thanks,

Pete Tierney '75, Essex Aggie Alumni Association President

*Bill Lupini*  
*Superintendent-Director*  
*Essex North Shore Agricultural and Technical School District*  
*June 6, 2017*



The third graduation for students at Essex Technical High School was held on Friday, June 2, 2017. This celebration represented the final ceremony for students who began their high school careers at the former Essex Agricultural and Technical High School, North Shore Technical High School, and Peabody High School (technical programs). We were fortunate to have both Amy O'Malley, former Superintendent-Director from North Shore, and Gene Demsey, former Principal at Essex Aggie, as guest speakers for the event. It was a wonderful event for the 252 graduates and their families.

We are committed to honoring the important legacy of all three (3) of the former schools as we move forward with students who will only have experience with Essex Technical High School. This means that we must work closely with our member communities, ensure that all of our programs prepare students for college and/or careers, and emphasize cooperative education, internships, and articulation agreements to accentuate the differences that a vocational, technical and agricultural education provides for students. To that end, as discussed in our FY2018 budget proposal, our goals for the coming year include the following:

1. To create a proposed budget that is transparent and specific so that School Committee members and community leaders can understand our proposals and how they support the educational vision of the District;
2. To provide appropriate staffing for new programs (plumbing, biotechnology, dental assisting, HVAC/R) as they grow to full enrollment, while adjusting staffing in other programs to better meet student needs;
3. To successfully implement the Hathorne Teachers Federation (HTF) collective bargaining agreement in an efficient and cost-effective manner;
4. To streamline our administrative structure to better meet the needs of our students and employees in a cost-efficient manner;
5. To create a more robust cooperative education structure, focused on job skills, internship and employment opportunities, and on building positive relationships with our employers;
6. To develop a focused approach to early college programming, communication (with and for) member communities, and adult/community education; and
7. To examine opportunities to reconfigure existing vocational, technical, and agricultural offerings and explore new program areas, where appropriate.

We sincerely appreciate the continuing support of the Essex Aggie Alumni Association for our students and this new school district. We look forward to continuing our partnership over the coming years to make certain that agriculture education is always a key component of the educational program with the Essex North Shore Agricultural and Technical School District.

## **Faculty in the Spotlight**

Ellery Metcalf

From the desk of Ellie Palmer, nee Metcalf; February 6<sup>th</sup>, 2017

My father was Ellery Emerson Metcalf and the oldest of four children. What I can tell you about him some of you may remember him in the same way. He was a stern, but gentle disciplinarian. Like many children of farmers, we all sat together for the evening meal and told of your day. Dad had a rare mild sense of humor. We did not have liquor in the house and were expected to not drink while we were away from home. Swearing was not allowed either. One of the things I am most proud of my father was the fact he instilled in us a great love of nature. Sure we had our chores and did them without hesitation or complaint, but we also had a backyard garden. We helped dad put in and care for that garden. Many of you may not know this but we also had an extensive wildflower garden. While traveling with my dad, we always made sure we had an apple basket lined with a grain bag and a sturdy spade. The flowers we brought home most likely would not be allowed today. I can say without a doubt having that garden helped me develop a keen eye and had me scouting the area when I walk in the woods, even to this day. I am still able to identify quite a few plants from his instructions.



He was a driving instructor and made sure that my sister and I knew how to drive even before we took lessons at school.

During my dad's visits to students, I was allowed to tag along. Those trips helped me to drive through the county with confidence when I got older.

Dad was always busy. He had three hundred strawberry plants in the back field. We picked and sold them at our roadside stand. He was also a breeder of two varieties of chickens. The White American and the White Ace. (In this photo is Ellery Metcalf top left and Walter Lewis bottom left)

“The White American, was a white-feathered, yellow-skinned chicken, said to gain weight rapidly and economically, often reaching 3 ½ pounds at 10 weeks. Its quality was indicated by the fact the White American took first place among white breeds at the 1951 National Chicken-of-Tomorrow contest.”

Dad would enter his chickens at the Topsfield Fair and won many blue ribbons. He was not the only one to win blue ribbons, I won my share as well. To be honest, my dad was also my 4H leader in both poultry and gardening. My dad even entered the chickens I raised in the Chicken-of-Tomorrow Contest which I of course won. He entered chickens at the poultry congress in Mechanics Hall in Boston and at the Chicago World's Fair. Some of dad's chickens were sent to



the Vatican. At one time we had a visit from a representative from the Growers Association of Maryland and of course some chicks were sent there as well. In November of 1941 a dozen eggs from the White American line was presented to Governor Leverett Saltonstall.

To this very day, when I see Perdue Chickens in the supermarket, I feel that they are descended from dad's chickens.

Truly; Ellie

From our 1967 Maple Yearbook;

The passing of Ellery E. Metcalf on December 25<sup>th</sup>, 1966 sadden all of those who knew him. Mr. Metcalf's sterling character and gentle personality enriched the lives of his many friends which included his fellow teachers, students, business associates and school alumni, and his loss is sincerely felt by all.

A native of Saugus, Mr. Metcalf began his teaching career at Essex on September 1<sup>st</sup>, 1918. He retired on June 30<sup>th</sup>, 1965 after 47 years of dedicated service as an educator. During those years he had many outstanding personal achievements that made significant contributions to vocational education and brought national recognition to the Institute.

He created the White American and White Ace poultry breeds, and was presented a \$500 award for this breed in a national competition at the University of Arkansas by U.S. Vice President Barkly. In 1939 he attended the 7<sup>th</sup> World Poultry Congress in Cleveland, Ohio, where he was highly complimented the Secretary of Agriculture, Henry Wallace for his exhibition demonstrating how he created this breed. Mr. Metcalf served as secretary-treasurer of the Essex County Poultry Association for many years.

One of Ellery's favorite projects was his work with the Essex Chapter of Future Farmers of America. He was instrumental in establishing the Chapter at Essex and served as advisor until his retirement. As coach of FFA parliamentary procedure, his teams won many state contests. He was especially proud of the Essex FFA accomplishment and accompanied student members to the FFA National Convention in Kansas City, MO. four times. He worked with the other officials in establishing the Massachusetts Association of FFA Foundation, Inc., and served as president for eight years.



He was a member of the Essex Agricultural Society for 50 years, and served as secretary of the Topsfield Fair, sponsored by the Society for 16 years. An active member of the Essex County Farm Bureau, he also served as secretary for several years.

Ellery had many other accomplishments and interests such as the fine driver education program he developed at the Institute for students; student transportation legislation which he worked on with our present Commissioner C. F. Nelson Pratt; and assisting in setting up the unemployment gardens in the City of Lawrence during the depression days on 1930 and 1931. One of his hobbies was a beautiful wild and domestic flower garden at his home in Saugus. He shared this joy with hundreds of others who wanted to visit the gardens and see the rare wild flowers by conducting guided tours and explaining each flower.

The Institute, vacation education, and the agricultural industry have lost a wise counsel and true friend whose contributions and admirable personal qualities will long be remembered.

Our sincere sympathy is extended to Mrs. Metcalf and her family. --- By Frank McGee

## **We would like to congratulate the winners of the 2017 Alumni Scholarships.**

The order of the picture from left to right is: Nathan Wilson, Eleanor Hunt, Christopher Cadieux, Korina Rosario, and Michael Gaudette (Essex Aggie Class of '74).



### **V. Byron Bennett Scholarship**

Nathan Wilson \$1000.00. Will be attending Suny College, Cobleskill, New York

### **Richard M. Brown Scholarship**

Eleanor Hunt \$1000.00. Will be attending University of Maine, Orono

### **Ellery E. Metcalf Scholarship**

Christopher Cadieux \$1000.00. Will be attending Unity College, Maine

### **Patrick G. Santin Scholarship**

Korina Rosario \$1000.00. Will be attending University of Rhode Island.

## **Student Scholarship Program**

Our scholarship program has expanded each year and we hope to continue that trend. The scholarships that are awarded each year to graduating students go a long way in helping Aggie grads get a good start in their careers after they leave the school. The expansion of the scholarship program is solely dependent on the amount of donations we receive.

Donation Forms are available on the [DOWNLOADS](#) page.

**Thank you for your support.**

## Alumni in the Spotlight/Bob Donovan Class of 1978

BEE DIARY by Bob Donovan;



Well, as everyone knows, I went and picked up my lovely girls (36,000 of them) on Mother's day. The weather was chilly and raining off and on at the Apiary here at my home in Lynn, MA. So, I decided to leave them in the car overnight to be sure they are warm and dry. I knew the temps would be warmer and it would be dryer the next day so that is what I did... I waited until Monday to install.

The following day, Monday 5/15/17, Al the Bee Man came over to help me install the packages at around 5:30 or 6 p.m.. The bees were compliant and mellow; no stings and not

a lot of them flying around. They just wanted to get into the house and keep the queen warm and start warming up the hive! So, everything went well on the installations of all 3 packages.

One thing unusual though. I noticed this the evening I got home from picking up the bees. The cluster of bees in one package moved to the other end of the package leaving the queen cage exposed. This is extremely unusual and generally means one thing.... When they shook 3 Lbs. of bees from a hive or hives into the package, they may have shaken out a new queen that ended up in the package and accepted by the majority of the bees. This means they have no use for the queen in the queen cage so they are leaving her alone. We did notice, however, that the cluster bees, in an effort to kill the unwanted queen have managed to kill most of the attendant bees that were in the queen cage.....

So, everything is installed and I'm just not going to release the queen in the 2-queen hive and I'm going to look for eggs every day for a few days. If there IS another queen in there and they've accepted her as it seems, she should start laying eggs almost immediately and, with a little luck, I'll be able to spot a few of the little white pin head size eggs. At that point I'll know there IS, indeed, an extra queen in the hive and I'll remove one of them.

In the meantime, everyone looks somewhat happy! Many fellow Aggies may remember Billy Lindeman class of 1964. Well it was Billy who got me interested in bees and the two hives he managed the Aggie. In fact, 2 of the boxes I have at home I got years after graduation actually came from a beekeeper that bought the hives from the Aggie. They still have "EATI" imprinted on them. You can follow me and my bees on Facebook



[https://www.facebook.com/MaineHoney/?ref=aymt\\_homepage\\_panel](https://www.facebook.com/MaineHoney/?ref=aymt_homepage_panel)

## School Notes 1928

### MANY SCHOLARSHIPS WON BY ESSEX COUNTY 4-H CLUB MEMBERS AT THE FAIRS

This year a contest in canning was held at Topsfield Fair at which the Ball Jar Company of Muncie, Indiana, offered a State Scholarship prize of \$50. This contest was held at eight other county fairs and tile contestants were scored by points. There were three parts to the contest. First, the contestant must exhibit to display ability to can. Second, she must judge several classes of fruits and vegetables. Third, she must give an oral presentation on canning.



Each contest was judged by Professor Cole of Massachusetts Agricultural College. The winner of the contest in this county was Mrs. Alice Messer. On the final decision for the State prize she had the second highest score, therefore winning second prize of eight dozen assorted Ball jars.

Essex County also sent judging teams in fruit, vegetable and livestock to Brockton Fair where they competed for scholarship prizes offered by the Brockton Fair Association and commercial organizations.

The fruit judging team was composed of Bradford Webb, .Arthur Gordon and Ernest Blaney, placing first, third and fourth, respectively. Webb and Blaney are students of Essex Aggie, and Cordon is a graduate.

In the vegetable contest there were but two contestants from this county, Sydney Batchelder and Walter Lewis, both of Andover. Batchelder succeeded in tying with another boy for first prize, thus winning- another scholarship. The livestock judging team was Earle Blake, Charles Elwell, Lester Knowlton and Lawrence Westcott, all of the Aggie School and also Silas Little, .Tr., and Dorothy Colby of Newbury. Silas Little, placing fifth out of thirty-five contestants, was the only member from Essex County to place within the first ten places.

Each of the first prize winners will receive \$60. to be used for further education in some agricultural college. —Horace J. Shute.

## School Notes 2017 AUTO EXPO RECAP



Two Essex Technical High School students earned \$500 scholarships from the proceeds of an Auto Tech Expo held on school's campus and sponsorship from Kelly Motor Group and Snap-On Tools.

Automotive student Michael Chouinard and Patrick Ogiba of the Collision Repair program, both seniors from Beverly, each won the \$500 Auto Expo Tool Scholarship.

"The event was a tremendous success," said Essex Tech Automotive Instructor Tom Forsyth, who estimated more than 100 cars participated in the event. "The common connection for everyone there was a love for cars. You had 17-year-old student standing next to a 70-year-old car enthusiast and both were gazing in amazement at the custom machinery in front of them."

Essex Tech students judged cars, directed traffic, gave tours of the Automotive and Collision Repair shops and collected donations as part of the Expo.

<http://www.essextech.net/2017/06/14/auto-expo-recap/>



*SEVENTH ANNUAL ESSEX NORTH SHORE AGRICULTURAL TECHNICAL  
FOUNDATION, INC. GOLF TOURNAMENT MONDAY, JULY 31st, 2017*

*| 6:30 AM REGISTRATION | 7:00 AM SHOTGUN START*

*FERNCROFT COUNTRY CLUB, 10 VILLAGE ROAD, MIDDLETON MA*



The Essex North Shore Agricultural Technical Foundation, Inc. Golf Tournament is a fundraiser that benefits the student activities and student scholarship funds at Essex Agricultural and Technical High School.

Registration form must be completed by July 24, 2017 and returned to P.O Box 305, Beverly MA 01915

INDIVIDUAL: \$150 TOURNAMENT FOURSOME: \$600 Cost includes 18 holes of golf including cart, golf, breakfast, lunch, and golfer gift.

#### FORM OF PAYMENT

CHECK: Please make check payable to Essex Tech Foundation or by CREDIT CARD:

Master Card Visa Discover AMEX Card # with EXPIRATION DATE, BILLING ZIP CODE and CVV NUMBER/SECURITY CODE please send to P.O Box 305, Beverly MA 01915

(Editor's note; The Essex Aggie Alumni Association is not affiliated with the Foundation but we do support their goals of helping the Essex Agricultural and Technical High School.)

## Alumni in the Spotlight/Nathan Wilson Class of 2017



If I only knew that the 2014 State convention was only the beginning. Winning first in Team Demo and the feeling I got was nothing like I have ever felt before and sparked my true interest in the FFA. Later that year I ran for office in hopes of being Jr. President but I was elected Jr. Sentinel. Over the years I continued to grow with the help of the FFA.

For the 2015 state convention I competed in Prepared Public Speaking. Unfortunately people's opinion weighed me down and I placed 2nd. So close but not close enough to go to nationals in Kentucky like I was striving for. Later in 2015 I ran for office again. This time I received the honor of Chapter Reporter. Becoming the Reporter was one of the best things to ever happen to me. This gave me the opportunity of taking lots of photos, and making videos that were recognized all over the country. Later in the same year before school was ending I received a call from my advisor. She told me that the first place

winner backed down for Prepared Public Speaking and with that, I got the chance to attend nationals.

National convention was one of the best experiences to have, I began to learn that it's not about winning anymore but it's the experiences you gain.

In 2016 I returned to the state convention for Job Interview and Reporters Book contest. Having worked incredibly hard to get where I was, I wanted nothing but the best for myself. At the banquet I find out that I did not place in Reporters Book contest but won first in Job Interview and had the chance to go to FFA National Convention in Indianapolis.

At the end of my junior year once again I ran for office. The election was hard, but I found out that I received the honor of becoming Essex Chapter President. This is the title I have been waiting for since I was just a freshman. As President I got to attend nationals and placed 23rd in the country for Job Interview, and I learned what it means to take care of a team.

It was no longer about me anymore but it was about the team and my Chapter that I was now the face of. The lesson I learned that while you may try your hardest to make things happen but they won't always go as planned.

Finding myself challenged reminded me who I am and that with the guidance I received, I can handle every situation that comes my way.

For the rest of my life I will think of the Essex Chapter of the FFA and how proud I am to be able to say I was part of that team. At this point my only goal is to make a difference in someone's life so they may become a better person. My advisors definitely enhanced my life for the better.

During senior year my time was limited so I tried to make the best of every situation. Returning to the 2017 state convention for Agriscience fair as a team was bittersweet, knowing this was my last state convention but also being on a wonderful team. A team just like my freshman year. This year we took first and had another chance to go to nationals but my teammate and I decided not to continue because she is also going to nationals for the Veterinary Science team and

I am going to SUNY Cobleskill in New York for Pre-Veterinary and I knew I really have to focus on my studies.

Reflecting on who I once was, and who I am becoming, i just know everything will be okay and with hard work and due diligence, finding the answers will be easier because of the time spent at the Aggie. Did I mention my class is the last of that started at the “Old Essex Aggie”?

Being a student at Essex North Shore Agricultural and Technical High School one learns to take in every moment, because as a senior there was only so much time left.

(Editor’s note; the following is from a Facebook post by Nathan showing his true Aggie Spirit.)

While I was with a few friends tonight and we were talking about stuff and something was said that originally didn't bother me because it's their opinion, but I then realized that this wasn't the first time I've heard it and I just want to make something clear.

People think that things are just handed to me. An example was becoming FFA President. People think that because I've had multiple leadership roles, have good grades, and have been recognized for some things that I just have everything handed to me. That is far from the truth. I did not walk into FFA and automatically receive the honor of serving as President. I worked... since freshman year... to achieve this goal. I literally started from the bottom and had to prove others that I could handle it and serve that position to the best of my ability. What people see is me thriving and being happy, but behind the scenes I am working hard all day to make sure I'm doing a good job in my position, on top of trying to stay on top of my assignments, and then to then come home to work on homework, scholarships, and then things like FFA banquet. The earliest I go to bed is midnight during the school year, and once I wake up at 5:45 AM I get ready, get on the bus, and get to school so I can talk to advisors and other teachers before the school day actually starts. I might have to leave a class to work on FFA, but I NEVER let myself slide to the point where I can't stay on top of things. I work to make sure I'm still doing okay. People have no idea the responsibility, hard work, and tears I put into my education. And yeah, it hurts a little bit when people tell me I get things handed to me, because they really aren't.

And another thing, people think that because I have money for what I need that I just get everything I want. Another false statement. I work, and I save my money. I don't spend my money on things that I don't need. Every week I work and put some money aside for my pets, and if I know there is something coming up like prom... I plan at least a month ahead and start saving for that. As far as the trips like Europe and nationals, that's all money that that I either saved or took the time to participate in as many fundraisers as possible.

Once again, let me make something clear. I get what I earn, and I earned what I got.



## **Faculty/Alumni in the Spotlight**

Richard Brown '42

The following is a wonderful piece of correspondence from Janice Rittenburg Rossbach, Umass classmate of Richard Brown Essex Aggie Class of 42 and Umass Class of 49. Richard is in the center of the photo and Janice is on the far right.



We started going out my second year. I was originally class of '50 but went to summer school for two summers so Dick and I graduated the same year. I met him through the Summer Session Social Committee. We were an unlikely couple as I was an 18 year old Math major from Mattapan in Boston who had never been anywhere very interesting and he was a war veteran with stories of India but we liked each other and liked a lot of the same things. I particularly remember the pickup truck he drove and I still like pickup trucks. I wanted to get my driver's license but had no car and I really appreciate that he let me drive his truck.

We had a wonderful time while we were both at summer school the summer of 1948. We used to go square dancing Saturday night at the South Hadley Town Hall. Square dancing then Polish Polkas and then round dancing. The pickup truck would be full of other students with Dick and I in the front and off we went.

He was in charge of the poultry farm and lived in a little house there. I used to go over to eat corn he cooked from the university gardens and drink milk that he had for the cats that kept rodents out of the poultry farm. I loved riding around with him on the little tractor when he fed the chickens. I loved seeing the other chickens in cages for research, lots of different breeds, some very colorful, and also roosters being caponized chemically. Pretty exciting for a city girl who loved the country. Once he had to evaluate different chickens and to speed it up, he dictated his evaluations to me so he did not have to stop to write them down. I learned about qualities in chickens.

One week we decided to go camping for the weekend in NH and VT. This was not done in those days but that did not stop us. My parents were unhappy until Dick wrote them a very nice



letter basically assuring them that my virtue was safe. I lied when I signed out and off we went in the pickup with food, sleeping bags and a tarp to attach to the truck and to sleep under.

Dick, of course, had organized everything. He was so capable and could do almost anything. He picked out the chicken that the flock picked on and killed it and cleaned it. I watched. On the trip we parked by a mountain stream for water. He cut branches and made a spit and supports, made a fire and barbecued the chicken. I wasn't much help. We slept under the tarp in sleeping bags. In the middle of the night, a car stopped and a man came over. Dick told me to stay hidden and keep quiet. He spoke to him, gave him directions that he asked for and he left. If he had any other intentions, meeting Dick changed his mind. The next day we ended up at Dick's cousin's house in VT, I think. We stayed over there. The cousin was very apologetic about his only guest room with twin beds but he agreed that it was better than sleeping out doors in sleeping bags. Altogether we had a great weekend.



I don't remember too much else. One Saturday in our senior year we drove from Amherst to Vaughn Monroe's Meadows in Framingham to go dancing. We were the only ones who came in a pickup truck. Who cared! We stayed in touch for a bit even when I was at MIT graduate school so my parents got to know him too and liked him very much. He was special but our lives took different paths. Obviously I have good memories.

As part of my plan to graduate from UMass in three years, I went to summer school for the second year in 1948. I had been on the Summer Session Social Committee the year before so I was on the committee again. The University selected the members: students and someone from the faculty/ administration. The committee wasn't very big. I was elected to be the chair because of my experience from 1947. Dick Brown was also on the committee. That was how I met him. Warren McGurk who was in charge of athletics represented the university. I don't remember any other members if there were others.

One of the first orders of business was to set up the activities for the summer within our budget which was adequate, not extravagant. It quickly became apparent that Warren McGurk wanted a barbecue. It was like a dream of his. He was an extremely likable man. (He had been at Tufts at the same time as my father. Warren was one year older. My father did not know him well but had a very good opinion of him.) Well a University barbecue seemed like a nice idea but very ambitious as it had never been done before and there would be hundreds of people to be fed.

We discussed what would be needed. Spits. Dick Brown said he could design spits. Where would we get them? Dick said he could get the university blacksmith to make them. We would need a big pit. Where could that be dug on the campus? Someone suggested that the parking lot next to Memorial Hall was the logical, ideal place to do the barbecue. Big problem though as the head of facilities (can't remember his name) would never let us dig up his parking lot. We were stymied but someone suggested that we approach him and invite him to be on the committee to help plan the barbecue. So we did that and he accepted. It ended up that he suggested digging the pit in his parking lot and that problem went away. After that things went smoothly. Dick and I did a lot of planning together and the committee met often to work on it. Dick got the spits. The pit was dug. Dick and another guy went to the Amherst market and arranged to buy a whole calf and a number of roasts to feed the expected crowd. We had a discussion about the rest of the meal and entertainment. We decided on square dancing for the latter. Someone arranged the caller and music. For the rest of the food I suggested that we propose to the Draper dining hall that they shut down for that meal and provide food for the barbecue. They agreed that it would be advantageous for them and even let us take over the kitchen to mix up the barbecue sauce. Someone provided a recipe for a favorite barbecue sauce. We needed a lot of sauce. A few of us made it, a lot of sauce. I remember pouring bottle after bottle of the various ingredients into a huge pot. I think we stirred it with a new mop which was later used to baste the calf and roasts.



The last hurdle was getting people to start the fire and monitor it. The fire had to be started very early in the morning to be at the right point for barbecuing and it would be a hot job. Dick found a bunch of volunteers in the male dorm, mostly WW2 veterans, I think. The actual barbecue was a big hit. Warren McGurk was very happy! I recall that the Boston Globe covered it. Did we feed as many as 400 people? I do not remember the number. University people were happy to take home leftover roast beef. Draper came through beautifully. People liked the square dancing.

Unfortunately I missed it. A big disappointment! I suddenly got sick that morning and was in the infirmary. I watched part of the time from the window. I could hear the music. Dick Brown ran it very well. I especially appreciate the photos in the archives. It could not have happened without Dick Brown. We were a good team. We must have had other events, probably went to a Tanglewood concert, but the barbecue was the highlight of the summer. I think I did well for a nineteen year old girl.

Regards, Janice Rittenburg Rossbach

# Alumni Scholarships

## Essex Aggie Alumni Association Scholarship Program

### Current scholarships available

#### **Patrick G. Santin Scholarship - \$1,000**

\$1,000 Scholarship awarded by the Santin family in loving memory of their father, Patrick G. Santin, a 1937 graduate of Essex Aggie. Mr. Santin went on to graduate from the University of Massachusetts with a degree in horticulture. He was a county agent, teacher, and businessman. He served in the U.S. Marines as a fighter pilot in World War II. He was active in sports his entire life, working as a college and high school football and basketball official for over 60 years. Mr. Santin always valued the education he received at Essex Aggie, and the start it gave him for a meaningful and active life.

#### **V. Byron Bennett Scholarship - \$1,000**

\$1,000 Scholarship awarded by the Essex Aggie Alumni Association in honor of a distinguished member of the Academic Faculty at the Aggie. Mr. Bennett began his career as teacher, librarian and guidance counselor in 1955 when he was 52 years of age. He studied engineering at MIT and then later in life earned a master's degree in education at Boston State College. His experiences as an agriculturalist, publisher and businessman gave him unique insights, which he loved to share with students. Whether in his innovative way of teaching math or by working tirelessly with college admissions, Mr. Bennett's goal was to enable students to achieve their best.

#### **Richard M. Brown Scholarship - \$1,000**

\$1,000 Scholarship awarded by the Essex Aggie Alumni Association in honor of a truly outstanding member of the Vocational Faculty. Mr. Brown was a student at the Aggie, graduating in the class of 1942. As a student, "Brownie" developed keen interests in science and poultry, and was active in FFA judging teams and sports. He then earned a B.S. degree at the University of Massachusetts and a master's degree at Salem State College. Mr. Brown returned to the Aggie in 1948 to teach and manage the school's poultry program. In a career spanning 37 years, he also served as Animal Science Department Head, and later as Assistant Dean.

#### **Ellery E. Metcalf Scholarship - \$1,000**

\$1,000 Scholarship awarded by the Essex Aggie Alumni Association in honor of a truly outstanding member of the Vocational Faculty. Mr. Metcalf began his teaching career at Essex Aggie in 1918. He retired in 1965 after 47 years of dedicated service as an educator. During those years he had many outstanding personal achievements that made significant contributions to vocational education and brought national recognition to the school. One of Ellery's favorite projects was his work with the Essex Chapter of Future Farmers of America.

## *A Snapshot of the School Farm, JULY, 1937*

### **Division Work**

The School farm and garden work is accomplished through divisions: animal husbandry, dairy and farm crops; poultry; fruit; vegetable gardening; ornamental gardening; floriculture, and farm mechanics. Added to these there is a fruit testing ground and nursery, an apiary, and wooded areas for forestry practice.

Students participate in all farm work, being guided and supervised by instructors or graduate foremen. The work of the divisions is planned by instructors and correlated by staff committees which meet throughout the year. The following paragraphs state briefly the work of each division.

### **Division of Animal Husbandry and Dairying**

This division has three parts, namely the farm, the animals, and the dairy plant. There is an instructor in charge of each.

The purpose of the division is to give the boys an opportunity to do some of the jobs encountered on a farm where forage crops are raised to feed horses, dairy cattle, goats, and swine. Instruction and practice work is required of each student in the care, feeding, and management of each class of livestock and in the planning, growing, and harvesting of forage crops needed for the livestock on the farm. Opportunity is also given for students to get practice in the care and handling of milk, milk analysis, and in the preparation of dairy products.

During 1936 the dairy laboratory made the following milk analysis. The figures cover the number of tests made by the Extension Dairy Service and those made in the laboratory for dairymen, and in regular student class work:

6314 Butter fat tests: milk, cream, ice cream and skim milk, chocolate milk.

1644 Petri dish bacteria count.

320 Breed microscopic count.

92 Chlorine test strength.

18 Alkali test strength.

108 Acidity test.

4106 Total solids.

390 Sediment test.

2190 Checks on flavors and odors.

1920 bromothymol test for udder condition.

### **Dairy Plant**

The milk from the dairy is sold as special milk averaging less than 1000 bacteria per c. c. containing 4.2% butter fat and 13%

total solids. The bulk of the milk is sold at the Essex County Sanatorium and the remainder at the School and on a small route in Hathorne.

The dairy also makes special dairy products for student instruction and practice.

### **Dairy Herd**

The herd is composed of 13 Guernseys and 10 Holsteins. The dairy herd has stood high in the Essex County Herd Improvement Association for a number of years.

A year ago the herd was vaccinated against Bangs' disease and since then we have had only one case of abortion. Previously we failed to maintain a negative herd by disposing of all animals positive to the blood test. We have eight years of records tabulated on a chart giving the complete data on Bang's disease which may be seen at the Animal Husbandry and Dairy class room.

The Veterinary room in the dairy barn is open for inspection.

### **Milk Goats**

Our goat herd of the Saanen Breed is made up of 16 does and one buck. The dairy goats are making it possible to teach milking and other dairy skills to a larger number of boys. Teaching the technique of milking on goats followed by the milking of cows is not only good teaching practice but is also quite a saving financially to the School. Five to six goats require no more food than one cow and are cared for and fed in practically the same manner.

Because of our goat herd our animal husbandry students get excellent training in the sanitary methods of producing a high-quality milk. Previously the students were unable to get this training before the junior year.

There is a very special market for goats' milk.

### **Draft Horses**

This division maintains eight horses for the use of all the divisions of the School. They are also used for field and barn practicums in teaching the students various skills.

### **Swine**

A small herd of pure-bred Duroc-Jersey sows and cross breeds (the Tamworth crossed on Duroc-Jersey) are kept for breeding purposes. The crisscross breeding program is followed, supplying excellent feeder pigs for student swine projects and also to outsiders. This department sells from 50 to 70 weaned pigs each year. The

brood sows and pigs are pastured on a mixture of barley, peas, oats, and rape each summer.

### **Fruit Testing Grounds and Nursery**

Since you were our guests six years ago, the testing work at the fruit proving grounds has gone forward rapidly. Then we had about 300 varieties under test. Now the number is nearly doubled.

The aim is to test the new varieties from various Experiment Stations and elsewhere as they come along. We are also working with many seedlings of our own origin. Grape varieties appear to be the most promising among these.

We have a blueberry testing area with all of the new varieties in the plantation. Also, we are fruiting for the third time a collection of some thirty-eight varieties of raspberries (see samples exhibited in educational display).

After twelve years of this work we can report some definite results. The strawberry, Catskill, which we reported as No. 4435 (New York State Experiment Station), has now become the most popular and heaviest planted variety in the East. We saved this variety from oblivion.

In raspberries we are still recommending Viking and Newburgh (Newman has not proved as satisfactory). The new Geneva variety, Taylor, is very fine. In cherries, we call attention to Seneca, a new early sweet, and Chase, a red fleshed sour. In plums, Hall and Stanley, varieties of European parentage, are very choice. In grapes, Fredonia is the outstanding early black. In apples, Milton and Ked Gravenstein are outstanding.

We are testing about fifteen McIntosh crosses, some of which are certain to take a place in commercial horticulture. Some work is being done on the improvement of the native beach plum.

### **Floriculture**

The division of floriculture conducts one Senior and two sophomore courses for boys in flower growing, a ten-week course in flower gardening for junior girls in the Homemaking Department, and, jointly with the division of ornamental gardening, unit courses in flower gardening for adults. A greenhouse with head house and quarters for student operators, frames, supply gardens, cut flowers, and a mixed herbaceous border comprise the physical equipment of the floriculture department.



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

## **The First Cookies, By Helen Harrington Dowing**

In a small town in one of the provinces of France, the most important baker in the section was given the honor of making a cake for the king's visit. The only specification made was that it must be a cake that his Majesty had never before eaten. The baker tried and tried, than finally gave up in despair leaving the dough with which he was experimenting on the table.

A small boy coming in saw the dough and childlike, began making it into little cakes which he put into the oven and baked. When they came out of the oven he decided to dress them a bit with decorations and then he baked them again. Here they got their name of biscuit (meaning twice baked). These cakes or biscuits were new and good so they were served to the king and at once became very popular. For a long time cookies were called biscuits and the English in many sections still call cookies by this name.



### **General Directions for Making Cookies**

In making drop cookies it is always a wise idea to bake one cookie first. If this bakes properly we know the mixture to be the correct consistency but if it runs and spreads on the pan we know that the mixture needs more flour or else the oven is not hot enough. If cookie is tough and "breadly" the mixture is too thick. Give cookies plenty of room on pan to spread a little without running into each other. Cookies will always be larger when baked so plan them small in the beginning. Smaller cookies are daintier and more desirable for many occasions than larger ones.

Warm cookies should never be piled on top of each other but spread out evenly until cold and firm then put away in a covered container.

The secret of good rolled cookies is to have them thin and the secret of making them thin is having mixture cold and board clean.

It is necessary to watch the baking of cookies very carefully. Rolled cookies are so thin they bake very quickly.

### **Oatmeal Drop Cookies**

1 c. brown sugar	1 c. shortening
2 eggs	1 c. milk
3/4 tsp. soda	2 c. flour
1/2 tsp. salt	1 tsp. cinnamon
1 tsp. baking powder	2 c. rolled oats

Make as cake adding rolled oats last. Drop from teaspoon onto an oiled baking sheet. Bake in a moderate oven 375 degrees, 8 to 10 min. Makes 70



## Farmer and the Lord

While resting the other evening by the side of the road  
I saw an old farmer in the field that he just hoed  
His face was all brown and wrinkled by the sun and the wind  
And he was talking to the Lord just like he'd be talking to a friend  
Well he said with his voice calm and quiet  
Them corn tassels need sucking I got no strength to tie it  
Had no rain in so long that the fields are mighty dusty  
And it's been so unbearable hot that the kids were even gettin' fussy  
Now that grass down and the pasture it should be knee high  
If we could just have a little shower Lord it might keep the cow from going dry  
Oh but listen to me talking you'd think I wasn't grateful  
Why if you didn't know me so well Lord you'd think I was down right hateful  
You'd think I forgot about that new calf that you sent  
And the money in the mail that took care of the rent  
Mama's cough's better and Johnny's home from the navy  
And that good Sunday dinner of hot chicken and dumplings and gravy  
And that new preacher you sent us Lord he's sure a fine young man  
Why he's just convertin' them sinners to beat the man  
Well I guess I'll mosey on home now Lord I won't take no more your time  
I guess there's plenty folks here about waitin' to ring your line  
Evening to you Lord and watch us over tonight  
Don't you worry about us none Lord cause everything is gonna be all right

Written by Jim Wison <https://www.youtube.com/watch?v=txWQrVb0hME>

## **Lord watch over our departed Alumni, Instructors and Friends**

**Barbara (Angwin) Blanton, dressmaking and tailoring instructor**

<http://www.legacy.com/obituaries/bostonglobe/obituary.aspx?n=barbara-blanton-angwin&pid=184187373&fhid=4150>

**Ruth Budd 99 years of age**

<http://www.dewhirstfuneral.com/notices/Ruth-Budd>

**Thomas K. Byron, Class of '74**

<http://www.stockbridgefh.com/ByronThomasK.html>

**Edward Joseph Carroll, Class of '50**

<http://www.campbellfuneral.com/book-of-memories/2647766/Carroll-Edward-J/obituary.php>

**G. Donald Glazier, JR., Instructor and Norfolk Aggie Grad**

<http://www.farmerfuneralhomes.com/obituaries/G-Donald-Glazier-Jr?obId=1761695>

**Tammy (Gallagher) Lanzo, worked in the 4H Program**

<http://obituaries.salemnews.com/stories/obituaries/tammy-gallagher-lanzo-1957-2017-902983352/C0A8015709ea936B13jQXp9A7322>

**Jane N. LaValley, Post Grad**

<http://funeralinnovations.com/obituary/178233/Jane-LaValley/>

**Terrance "Terry" Livingston Class of '62**

<http://obituaries.salemnews.com/stories/obituaries/terrance-terry-livingston-1944-2017-875058912/C0A801C0052e136B09oV4jF4BC13>

**Patricia E. Mullen nee Mc Govern, Post Grad**

<http://www.solimine.com/obituary/Patricia-E.-McGovern-Mullen/Danville-NH/1712609>

**Mildred "Millie" Palermo (Sapienza), 89, Class of '44**

<http://www.currentobituary.com/obit/207042>

**Wilfred Robidoux, age 93, Class of '42**

<http://www.currentobituary.com/obit/204736>

**Philip R. Sirois**

<http://www.currentobituary.com/obit/204288>

**John "Eddie" Surette Jr. Class of '67**

<http://obit.brewittfuneralhome.com/obitdisplay.html?task=Print&id=1701730&listing=Current>

**Donald F. "Woody" Woodward, Post Grad**

<http://obituaries.newburyportnews.com/story/donald-f-woody-woodward-1949-2017-891035412>

# Essex Aggie Alumni Association Membership Registration Form 2017

Membership dues for 2017 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 2017

I am enclosing my check for \$20.00 for 2017 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**

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