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New Format

Beginning with the September issue, all future issues will be available for download on the Friends of Betty Macdonald website in an edited version. It will be available in a pdf format, which will require Adobe Reader; you should already have this feature on your computer. However, my original subscribers will still be able to enjoy their issues, unedited, sent via email.

A Great Place

Well all, summer is upon us and it is time to start thinking about getting away from the big city and enjoy a week or two away from the hard grind, just kick back and relax. For me the perfect vacation would be a week (even a weekend would be bliss) at the Betty MacDonald Bed and Breakfast on beautiful Vashon Island. Imagine walking the very paths that Betty, Joan, Ann and Don walked.



Betty MacDonald Bed and Breakfast (photo courtesy of Judith Lawrence)

What could be a better place to read "Onions in the Stew" than on the very grounds where the events took place? Visit the very kitchen where Don fixed his famous "Monty Cristo's" or digging nice summer day for Clams on the beach. Don't forget to bring a friend in case you find one of the elusive Geoduck clams that Betty spoke of so often. Before You Dig For Geoducks or Any Other Shellfish...

- Please respect the rights of private beach owners and dig only on public beaches.
- Sometimes public beaches are closed to shellfish gathering due to red tide (or paralytic shellfish poisoning), contamination to shellfish due to pollution, or over harvesting.
- Check the marine biotoxin Web site for information on red tides and beach closures.
- Ask your county health department about the area you plan to harvest.
- Get a shellfish license and check the Department of Fish and Wildlife <u>shellfish rules &</u> <u>regulations.</u>
- Avoid grabbing geoducks by the neck or siphon.
- After digging, fill in your holes.

Or just set in one of the beautiful relaxing gardens that surround the property.



(Photo courtesy of Judith Lawrence)

Geoduck Clams

I had no intention whatsoever on talking about a clam but while channel surfing the other day I ran across a program on the Discovery channel, and what were they talking about? Geoduck Clams. When I first read "The Egg and I" I thought that Betty was just using her wonderful imagination. I had envisioned a great, pre-historic sized creature, that required a battalion of people to extract from the sand. Just for fun, here are a few, truthful, facts on the Geoduck clam:

1. One of the oldest animals in the world, geoducks can live as long as 146 years.

2. The geoduck clam (pronounced "gooeduck") is the largest bivalve along Puget Sound and the largest burrowing clam in the world.

3. The geoduck lives in the sandy mud of the lower intertidal and <u>subtidal</u> <u>zones.</u> It is most often found at depths between 10 and 80 feet below the mean low tide mark. Geoducks have been recorded on videotape in Case Inlet at water depths of 360 feet.

4. They are edible.



(geoduck clam)

That, dear reader is our marine biology lesson for the day.

Darcy Bard

Last month I had made mention of Darcy Bards birthday. I received several emails asking if there is a picture of Darsie out there. Sadly, I am unable to find one, and I have looked high and low. Any suggestions?

There really hasn't been very much written on Darcy so, I would like to do a very brief bio on him. Darcy Campbell Bard was born on June 15, 1878 to James Fletcher Bard and Anne Elizabeth Campbell Bard. Much of his childhood years are unavailable up until 1902 when he attended Harvard. A republican, and an avid sports fan, Darcy won several prizes in collage in the Metropolitan Regatta, and the fall Interclub Races. It may have been this passion for sports, which he tried to pass on to his children. What is funny is, Darcy didn't drink or smoke, but his wife and children all smoked. Darcy was one of the countries foremost geologists, and had written for the Oregon Naturalist. In 1919 joining forces with J. C. Johnson, formed an engineering partnership under the title

Bard & Johnson Engineers. Dracey died January 24, 1920 at Murray Hospital, Butte, Montana of acute double pneumonia.

A word of thanks

Before I forget I would like to thank Gubbie for helping me with the editing and suggestions on the newsletter. Her help and friendship are invaluable to me.

Reader participation

In the past I mentioned that I would like to begin adding a short story section to the 'Egg Crate,' Debbie Scott kindly gave me permission to reprint the following story that appeared on the Friends Of Betty MacDonald site. Thanks Debbie! Butch's bell hadn't rung at all!

John went to investigate. The other roosters were chasing pullets, bells-aringing. The pullets, hearing the roosters coming, would run for cover. BUT, to John's amazement, Butch had his bell in his beak, so it couldn't ring. He'd sneak up on a pullet, do his job and walk on to the next one.

John was so proud of Butch, he entered him in the county fair... and Butch became an overnight sensation among the judges.

The result...

The judges not only awarded Butch the "No Bell Piece Prize" but they also awarded him the "Pullet surprise" as well.

Butch the Rooster

By Debbie Scott

John was in the fertilized egg business. He had several hundred young layers, called pullets, and eight or ten roosters, whose job was to fertilize the eggs. John kept records and any rooster that didn't perform went into the soup pot and was replaced. That took an awful lot of John's time so John got a set of tiny bells and attached them to his roosters. Each bell had a different tone so John could tell from a distance, which rooster was performing.

Now he could sit on the porch and fill out an efficiency report simply by listening to the bells. John's favorite rooster was old Butch, a very fine specimen he was, too. But on this particular morning John noticed old

In Memoriam

August marks the 49th anniversary of the Bard family matriarch, Elsie Tholimar Sanderson Bard, better known as "Sydney."

Mrs. Darcy C. Bard taken by Death

" Mrs. Sydney Bard, 79, mother of authors, Betty (Mrs. Donald) MacDonald and Mary Bard (Mrs. Clyde R.) Jensen, died Friday in a Monterey, Calif., hospital after a short illness. Private services were scheduled in Carmel, Calif., with cremation to follow. Mrs. Bard, the former Elsie Sanderson, had been visiting her daughter Betty in Monterey the past year. Mrs. Bard was born in Elizabeth, N.J. She came to Seattle in 1916 from Butte, Montana.

She was the widow of Darcy Campbell Bard, who died in 1917. He was a mining engineer. Mrs. Bard changed her given name from Elsie to Sydney shortly after her marriage. After the death of her husband, Mrs. Bard operated a tearoom in the University district. She later moved from her home in Laurelhurst to a ranch near Chimacum, Jefferson County. She returned to Seattle in the 1930's. Mrs. Bard also is survived by two daughters, Mrs. Melvin W. Goldsmith and, Mrs. Bernard beck, both of Seattle. Son S. Cleve Bard, Vashon; 13 grandchildren and seven greatgrandchildren." (August 18, 1957 Seattle Times)

I wonder why they have Darcy's date of death as 1917 and not 1920?

Reader Comments

I have received several wonderful comments regarding the newsletter, but they were posted in the forum. I would much prefer that any comments that you may have be emailed to me.

Suz writes: "John, the newsletter is really interesting. I am so glad you decide to give up all your spare time and Take on this project." Thank you Suz. You also mentioned Betty's suitor, Mike Gordon. Maybe I will do some research in the future and see what I can find on him and maybe, do a piece on him in the newsletter.

Charlotte says: "Congratulations on the latest newsletter which I just read. You must do the autobiography." Charlotte, writing Betty's bio would be a great undertaking, I have thought of doing it, but it would be something that would be several years into the future. Whenever I find something new and interesting, and think 'there is no more,' something else shows up and I have to dig a bit deeper.



This month's recipe is another old tried and true,

Home Made Noodles

- 1 cup, plus 1 rounded tablespoon flour
- 2 tablespoons milk
- 1 egg, plus 1 yoke
- 1/2 teaspoon salt
- Broth from, chicken or beef

On a breadboard or in a large bowl, make a mound of the flour with a hollow in the middle. Beat milk, eggs, and salt together with a fork. Place in the hollow spot. Mix together from the outside in toward the center until you have stiff dough. Let set for 5 minutes or so, no longer than 10 minutes, then roll out in two batches, as thin as you can. Keep flouring the dough as needed to keep dough from sticking to rolling pin. Roll up very tightly. Slice the rolled dough into thin strips. Separate at once and hang over a broomstick, or spread out on a table. Let dry 2 hours. Ten minutes before serving, drop into gently boiling broth, stirring constantly so that the noodles do not stick together. Noodles will be ready to serve when no longer doughy, the clinging flour on the noodles will thicken the broth. Add to your favorite chicken or beef and noodles recipe.

August Contest

Congratulations to Vanessa for guessing the name of the stalker in "Anybody Can Do Anything," it was none other than Dorita Hess.

This months contest will be a bit harder, and since the forum reading circle is discussing *The Egg and I*, I wanted to have a question relating to *Egg*. So, get out your book and your notes, and start reading. What are the names of the Kettle children? An extra prize will be awarded if you are also able to name the Bishop children. This Month's prize will be a copy of the play, "Onions In the Stew."

Remember to put your name and mailing address in the email, along with the date and, your answer so I can mail your prize to you. <u>DO NOT</u> post your answers in the forum or send a private message. All answers must be emailed to me at johnftwa48in@yahoo.com.

Mail Box'

I received this wonderful email from Judith Lawrence, who by the way is the owner of the Betty MacDonald Bed and Breakfast, after she had received the newsletter. "My guests and I really enjoy your newsletters. They are informative, and fun to read." Thank you Judith, I am glad to see that you like our newsletter well enough to share with your guests.

Family Tree

I am still at work on the family tree site. It should be up and ready for viewing by the end of September middle of October.

Irivia

The next time you watch the movie, "The Egg and I," pay close attention to the scene where Bob and Betty spend their first night in their bedroom on the farm. If you look closely to the luggage you will see the initial "H." This is the only reference ever made to the last name of Heskett. Also, rumor abounds that young Joan had a brief appearance as one of the Kettle Children. How true this is I don't know.

Did you also know that in 1950 Mary's book "*The Doctor Wears Three Faces*" was also turned in to a movie? It was titled "*Mother Didn't Tell Me*." It starred, Dorothy McGuire, June Havoc, Leif Erickson and, William Lundigan. Here is a brief synopsis: "*What mother didn't tell Jane (Dorothy McGuire) was that it's hard to be a doctor's wife. Marrying physician William Wright (William Lundigan), Jane finds herself home almost all of the* time, and also fumes silently as she watches her husband's parade of beautiful female patient's. Further problems arise due to Jane's snooty mother-in-law Mrs. Wright (Jessie Royce Landis), who feels Jane isn't good enough for her precious son. When pretty nurse Helen Porter (Joyce MacKenzie) sets her sights on the doc, Jane nearly packs and leaves, but relents when she realizes her husband is faithful. – Hal Erickson, All Movie Guide."

I did some checking and found that the movie is out of print but, available on EBAY for \$6.95. Just type in "Mother Didn't Tell Me."

Some Egg-salant News

I hope to be serializing a short story that is being written by one of our readers. I spoke with him today and hopefully I will have something in print for the September issue.

Until next month....

~lohn