

Village of Maybee

issue 141

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### Council Corner

The village council was informed by the clerk of Tuesday's election results. Re-elected were Len Gaylor, President, Jean Grub, Treasurer, Theresa Gross, Clerk, Dale Younglove and Mark Liedel Council. The third council seat was a tie between Cliff Weyher and John Gross. This will be decided at the county clerks office on Wednesday, September 21. The street paving on Bluebush and Raisin Street is almost complete. Starting next week the streetscape and intersection will start and should be complete by the middle of October. The Special use application for the property on Bluebush has still not been completed so the council granted an extension till October 5<sup>th</sup> to have it resolved. Welcome to Maybee: Ardis Flanigan and The Setzlers

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# **The Library Table 734-587-3680**

## **Lego Building!--Maybee Branch Library**

Event Type: Gaming Age Group(s): All Ages

**Date:** 9/17/2011 **Start Time:** 11:00 AM **End Time:** 12:00

Let your imagination run wild! Come for some Lego block building. Legos will be provided!

### Pizza and Pages--Maybee Branch Library

Book Clubs Age Group(s): Teen

**Date:** 9/24/2011 **Start Time:** 12:00 PM **End Time:** 1:00 PM

**Description:** Talk about the book you're reading, eat some pizza and talk some more. Ages 11 and up please. Maybee Branch Library

Contact: Kelli Venier Contact Number: 734-587-3680

Book Clubs **Age Group(s)**: Adult

**Date:** 9/26/2011 **Start Time:** 7:00 PM **End Time:** 8:00 PM

**Description:** This months selection is The Mountain Between US by Charles Martin. Flying together on a storm-ravaged night, a gifted surgeon facing a painful separation from his wife and a young magazine writer on her way to her wedding are plunged into a life-and-death ordeal. As the days turn into weeks on the unforgiving mountain, the two heal from their physical wounds even as they are forced to confront surprising and painful truths about their lives. Come and join the fun, new members are always welcome.

Event Type: Storytimes & Playgroups Age Group(s): Children Monday nights: Start Time: 6:30 PM End Time: 7:30 PM Friday mornings: Start Time: 10:00 AM End Time: 11:00 AM

**Description:** Preschool storytimes increase the crucial language skills that help children get ready for school. They also promote listening skills and prepare them for social situations. Fun & engaging activities advance children's motor skills while creative art projects help develop shape recognition.

#### When I was a Kid growing up in Maybee....by Marjorie VanAuker

When I was a kid growing up in Maybee, I was privileged to have a mom who was a great cook. And I'm sure that applied to lots of moms in the Maybee area. What I didn't realize then was that my mom could take the simplest of ingredients and make something fabulous from them. When I was a little girl, my parents were a young couple struggling to make a business grow, establish a home and raise me...the pursuit of 'The American Dream'...as were many others in their age bracket. They both had experienced growing up in the Depression as well as making it through scant times caused by World War II. Money wasn't a plentiful commodity.

Young couples getting households established had to budget and make due with what they had. The food budget had to be stretched a long ways especially if feeding a large family. Mothers had to be creative. I, for one, loved the simple suppers. No doubt about it, when the holidays came around or company was expected for Sunday dinner, I reveled in the delicious aroma of pot roast, or ham, turkey or fried chicken and all the trimmings that went with them. But some of my most precious memories of daily suppers around the kitchen table still tantalize my taste buds.

Mom also worked at our Mobil station alongside Dad, so her meals had to be quick to prepare. There were no pre-made meals to slip into the microwave in THOSE days...because there were no microwaves! Yet out of the refrigerator and pantry came some filling and delicious dishes. Some of the staples in the kitchens at that time were Velveeta Cheese, cans of Campbell's soup, little jars of Armour dried beef, a loaf of Wonder Bread (which helped build strong bodies 12 ways!) and SPAM!. Anyone who lived through the WWII years knew about Spam. After the war, some folks experienced 'Spam-overkill' and never wanted to taste it again, while others developed such a liking for it, that they still desire it today on occasion. It's an enduring product that has remained on the grocer's shelves all these years later. To these basics, ladies added eggs, milk and sausages from the fridge, plus any other meat or vegetable readily available and magic could be made! I recall with great fondness many of those simple meals. Mom's toasted cheese sandwiches...crispy on the outside...gooey and buttery on the inside...were to die for! I loved homemade macaroni and cheese served alongside anything...but knockwurst was always great with it. Fried bologna sandwiches...creamed dried beef on toast...fried potatoes and roasted sausages...and every kid's favorite, 'tube steak' (hotdogs...especially the ones then that had skins on and cracked when you bit into them releasing the delicious juiciness trapped inside). Dad liked homemade hash especially if served with a poached egg nestled into it. Oh, yes...the Spam...we usually had ours with scrambled eggs!

My mom could also make a pie out of anything. Dad, having grown up on a farm, knew the roadsides contained bounties of free wild berries. One of his favorites to look for was elderberries... but also wild grapes and huckleberries, too. He raised his own gooseberries, raspberries, grapes, cherries, rhubarb, peaches, pears, apples, plums and apricots. Mom turned them all into wonderful pies and cobblers. Any of these, served warm and topped with a scoop of vanilla ice cream, was heavenly ambrosia!

The spring season may contain that bothersome weed called a dandelion but when the plant is harvested as soon as the tender leaves appear, it can be turned into a delicious salad. The greens are combined with

boiled egg, onion, and bacon bits and topped with a hot vinegary, creamy bacon dressing. Cleaning up the garden at the end of summer resulted in dishes that combined the odds and ends of all the vegetables into delectable and crazy dishes like 'slumgullion' which was a stew with meat and vegetables or 'succotash' that joined lima beans with corn. There was also 'ratatouille' made with eggplant, tomatoes and zucchini and cabbage soup starring cabbage, carrots, onions, tomatoes, summer squash and whatever else one wanted to pitch into the pot.

You won't find many of these wonderful meals featured on restaurant menus but they were prevalent in rural small town kitchens across America when families used what they had and still ate 'like kings', as my dad would often say. I would hazard a guess that many in our little town *still do!* And I'd consider those people to be quite fortunate indeed to enjoy the simplicity of good basic foods such as those I grew up eating...when I was a kid growing up in Maybee.

