



Serving the greater New River Valley, Virginia

June 15: Picnic 5–7:30 pm

We will gather at the farm home of Terry Wildman and Sue Magliaro for a picnic and live music. The chapter will provide chicken BBQ—and Brunswick Stew! Please bring an appetizer, side dish, or dessert to share. If you want a beverage other than lemonade or tea, please bring that, too.

Date / time Thursday, June 15, 5:00–7:30 pm

Location 3335 Elk Creek Drive, Christiansburg; phone: 540.320.5599 or 540.382.5577

Food chicken BBQ, Brunswick Stew. Bring an appetizer, side dish, or dessert to share + your beverage.

Sign up Go to tinyurl.com/aarp-picnic17 to tell us how many people will come, which food you will bring, and whether you need a ride.

Ride sharing Request a ride online or call Pat Hyer at 540.951.4968 if you need a ride or will provide a ride for someone.

Directions From exit 114 on I-81 south, turn south on Route 8 toward Floyd.

Go 2.7 miles south on Rt. 8. Turn right on Childress Road (Rt. 693). Aly's restaurant is located on your left at the intersection.

Drive 3.3 miles on Childress Road.

Turn left onto Elk Creek Drive, the entrance to Childress Estates. *Look for colorful balloons here.* Follow Elk Creek Drive to the cul de sac, about a third of a mile.

Turn right on the first gravel driveway at the cul de sac (more balloons!) and at this point you will see the parking area.

From Radford, the best route is south on Tyler Road (passing the Radford hospital), which dead ends at Childress Road. Turn left on Childress Road, go uphill about a quarter mile and turn right onto Elk Creek Drive.

President's Column by Terry Wildman

Stew Making and State Pride

OK, everyone who likes a good stew raise your hand! I'm guessing that when people everywhere are asked to respond most hands will be in the air. Composed of one's favorite vegetables and/or meats, cooked for a reasonably long time, seasoned well according to taste or cultural dictates, and rendered in a relatively thick concoction, stews might be considered the ultimate comfort food.

Stews could also be considered a type of survival food. Take whatever ingredients that might be at hand, cook together in one pot, and hope for the best. This strategy can sometimes lead to a discovery that eventually, with a little tinkering, becomes a source of cultural pride. According to historical records, in 1828 Dr. Creed Haskins (Virginia House of Delegates member from 1839 to 1841) led a group of friends on a winter hunting expedition along the banks of the Nottaway River. While hunting, Haskins' slave and camp cook, Jimmy Matthews, managed to round up some squirrels, and with some onions and stale bread produced a thick soup that the exhausted hunters at first viewed skeptically but quickly came to appreciate for its taste and rich consistency. This concoction, no doubt with some later refinement by Jimmy Matthews, became known as the first Brunswick Stew.

The history of Brunswick Stew between this happy accident in 1828 and more modern times is not something I have rigorously pursued, nor intend to, but on February 22, 1988, the Virginia General Assembly proclaimed Brunswick County Virginia as the originator of the now famous and culturally important stew. Perhaps the legislators were spurred to action by competing claims from the town of Brunswick in the state of Georgia, where is displayed a 25-gallon cast iron pot proclaimed to be the cooking vessel for the original stew made on St. Simon Island.

Upcoming Events

June 13: Primary Elections; vote for nominees for Governor and Lt. Governor (p. 2)

Aug. 4, 5: Steppin' Out

Sept. 6: Registration for fall LLI classes begins (p. 2)

Oct. 26 4:30–7: Wine Tasting and Social, Whitebarrel Winery

Be a Face of AARP–Blacksburg at Steppin' Out, Aug. 4, 5

You can be a part of Steppin' Out—the biggest street fair in Blacksburg that draws tens of thousands of visitors to downtown. AARP will have a table where we can provide information about the benefits of membership and share a vision of AARP that reaches so many.

What can you do? We need members to sit at our table, chat with folks, provide information, answer questions, and maybe even recruit new members. All of the information and materials will be provided at the table for you. We have volunteers for some some timeslots but many remain....do you prefer mornings? Afternoons? Or the "late shift" that runs until 8 pm? Please email Wendy Baldwin if you are ready to be a "face of AARP Blacksburg" at Steppin' Out and she'll get you on the schedule. wendybburg@gmail.com or call her cell 646-352-3936 if you prefer.

AARP Blacksburg Chapter #2613

Chapter meetings are the third Tuesday of each month at the Blacksburg Community Center, Patrick Henry Drive at 11:30 am. There are no meetings in July or August. Board meetings are the first Tuesday of each month at the Blacksburg Community Center at 10:00 am.

LLI Courses and Events Fall 2017

The Lifelong Learning Institute (LLI) at Virginia Tech will mail its catalog of fall 2017 courses and events in late August. Registration opens September 6. If you have been a member of LLI, you will automatically receive a catalog. If you were not a member and would like to get on the mailing list, please complete the form at www.cpe.vt.edu/lifelonglearning/

Most courses will begin the week of October 2 and end the week of November 6, but some start earlier or end later. Courses last 3–6 weeks. The catalog will include descriptions of the courses and instructors, but here is a list to help with your planning now.

In addition to these courses, LLI will offer 17 one-time events in the fall of 2017, beginning in September.

Monday courses

Getting Your Ducks in a Row: Document Your End-of-Life Choices and make Things Easier for Your Survivors, 10–11:30 am
Self-Portrait Picasso Style, 11 am–12:30 pm
100 Photographs that Changed the World, 1–2:30 pm
The Supreme Court: Presidents, Justices, and Cases, 3–4:30 pm
Wine Appreciation, 3–4:30 pm

Tuesday courses

Dogs—Our Companions, Our Friends, Our Soulmates, 9–10:30 am
Saudi Arabia Past and Present, 11 am–12:30 pm
Relief Printmaking, 1–4 pm
Hybrid, Plug-in Hybrid, and Battery Electric Cars, 1:30–3 pm
Great Writers and Their Lovers, 1:30–3 pm

Wednesday courses

VT CLASS Sampler, 9–10:15 am
Tracing Your Family Genealogy, 9–10:30 am
Scenes from the History of Virginia Tech, 10:45 am–12:00 pm
Intermediate Memoir and Essay Writing, 11 am–12:30 pm
iPad for Beginners, 1–2:30 pm
Introduction to Japanese Flower Arranging, 1–2:30 pm
War and Foreign Affairs in the Constitution, 1–2:30 pm
Novels of Marilynne Robinson, 3–4:30 pm
Behind the Scenes of Montgomery County Government, 3–4:30 pm

Thursday courses

Global Change: Social, Policy, and Practical Issues, 9–10:30 am
Embracing Life Fully with Mindfulness, 9–10:30 am
Learn About Sustainable/Organic/Natural Growing, 1–2:30 pm
Women Living Well at 50+, 1–2:30 pm
US Immigration and Refugee Policy and Issues, 3–4:30 pm

Friday course

Water Color—Ideas and Imagination, 9 am–12 pm

Legislative Report *by Val Coluni*

1. State Elections Given the political turmoil at the state and national levels, voters have increased responsibility to be informed about nominees and to participate in elections.

A. Primaries, June 13, for Governor, Lt. Governor, and General Assembly. The General Assembly nominations are uncontested in the New River Valley and Roanoke areas except in District 8 (Salem, Roanoke County), where two candidates (Steve McBride and Bryan Keele) are hoping for the Democratic nomination.

Governor—candidates

Democratic: Ralph Northam and Tom Perriello

Republican: Ed Gillespie, Corey Stewart, and Frank Wagner

Lt. Governor—candidates

Democratic: Justin Fairfax, Susan Platt, and Gene Rossi

Republican: Glenn Davis, Bryce Reeves, and Jill Vogel

B. Some critical state goals

- Pass a realistic budget (we have already used \$600 million from our “rainy day fund” to support recent budget decisions)
- Diversify our economy by developing a workforce for 21st Century technical jobs; develop an educational curriculum to support workforce training
- Revise current state funding formulas for school districts in coal field communities where there are inadequate budgets to meet essential educational needs
- Address the opioid epidemic and mental health services
- Build and repair highways, bridges, and other infrastructure; debate raising the gasoline tax to provide funds
- Address the problem of gerrymandering

This is a very partial list!

C. Your challenge: How to identify/vote for those politicians regardless of party affiliation who present the most practical and realistic solutions and who have the temperaments to work collectively and effectively with others who may have a different point of view. The only way you can prepare is to *read, listen, attend meetings, initiate discussions with others, and act!*

The League of Women Voters maintains a website at vote411.org that includes statements by the candidates about their positions on various issues and about their experience.

2. Voter ID Laws These laws have been an issue in several states including Virginia where several court decisions have been made and may be under appeal soon. In a recent North Carolina case, a Federal Appeals Court struck down the NC Law with the finding that it targeted minorities with “surgical precision” in a way that restricted their voting rights. The state appealed to the U.S. Supreme Court to overturn this decision, but their appeal was not accepted.

The Virginia legislators again sprang into action in 2002 with another resolution reaffirming Virginia as the birthplace of Brunswick Stew and further establishing the fourth Wednesday in January as Brunswick Stew Day at the statehouse. On that day accomplished stew masters come to Richmond to produce the “proclamation stew recipe” which is capable of serving around 600 people. Another legislative mention of Brunswick Stew appeared just this past February in House Resolution No. 427, celebrating the life of Anne Davis Kellum and citing, among her many achievements, her service as the first female stew master of the award winning Proclamation Brunswick Stew Crew.

Now, people who write about the indigenous foods of different parts of the country are naturally drawn to the legend of Brunswick stew, and articles will appear in major publications such as the *Washington Post* and the *New York Times*. I had to smile when recently finding one such account that appeared in the *New York Times* on October 24, 1983 by Ann Pringle Harris, in which she wrote about how southerners, when the topic of Brunswick stew would come up, would launch into “lyrical” accounts of open fires, black iron pots, and messes of squirrel, rabbit and other critters that might be at hand like possum or ground hog. Then, at the top of the article, she went on to write “Never mind that hardly anyone now alive has ever taken part in such a ritual—that it’s just a legend”. Well, let’s just take a closer look at this.

I was raised in Mecklenburg County on a tobacco farm, next door to Brunswick County, and experienced every year of my life—into the seventh decade now—this “quaint ritual” of Brunswick stew making and the culture surrounding it. At least once a year and sometimes more, we would pull from storage a large cast iron pot, used also for rendering lard at hog killing time, gather a pile of seasoned oak wood, start a fire, and into the pot would go a series of ingredients listed below. The occasion would most often be a family reunion; when relatives far and wide got wind of a “stew happening,” they would make travel plans right away. Often, this would take place in the fall after tobacco processing was completed and corn, tomatoes, and butter beans from the summer were plentiful—home grown chickens, too.

Speaking of stew masters, my mother was the main architect of the stew and would sometimes speak of the gentleman who taught her the recipe and process. For her wild game was not part of the recipe, but that said, folks in my part of the country did hunt rabbits and squirrels and did enjoy wild game in various ways including stew. Possum and ground hog would be consumed, too, but for my family that was a bridge

way too far. For the most part, during my lifetime at least, chicken and beef were the main meat ingredients. Pork would enter the picture too, especially further south.

As for the cultural aspects, Brunswick Stew would be cooked at special church events across the south, and for small towns in the region Brunswick stew was a popular fundraiser. On many of those occasions large batches of the stew would be sold even before it was made. Virginians, especially those from the eastern regions, love this stew, just as Kentuckians love their own version, called Burgoo—a story for another time.

Now, for the good part. I have recently acquired my own large cast iron stew pot, which I have been threatening to do for some time, and will be cooking, over open fire, this Brunswick stew as part of our menu for the June 15 picnic. Due South is doing some catering for us and will be delivering their good barbecue, and as it happens Brunswick Stew is a perfect complement. For example, go to any of the many great barbecue joints in North Carolina and you will also likely find a version of Brunswick stew on the menu.

Since I have not been directly involved in stew making for the past several years, we did a trial run with the family recipe just as this piece was being written. Thanks to Don Creamer, Peter and Marcia Magolda, and Jerry and Ruth Anne Niles, who provided support, the effort was very successful—especially considering the amount we consumed—and we’re ready to go for another run on the 15th. The recipe is as follows—hope to see you at the picnic!

Ingredients

15 lbs chicken	5 lbs potatoes
8 lbs chuck roast	2 gallons corn
6 lbs onions	1 ham hock
2 gallons butter beans (aka baby limas)	salt and pepper to taste
2 gallons tomatoes	



Meat can be cooked, cooled, fat and bone removed the night before. Cooking time is then only about 2.5 hours in the pot. Peel potatoes, cut into chunks, place in water and cook until just tender. Peel onions, slice or cut into chunks, and cover with water. Place onions and water in pot, start fire, add ham hock. When onions get hot, add meat, cook for a bit, adding other ingredients in order. Corn is added last and fire can be removed.

This recipe requires lots of tasting, arguing about seasoning, stirring instructions for the uninitiated, and for most a fair amount of beer drinking. Terry’s mother, the family stew boss, was, however, a teetotaler.

Terry Wildman stirs up a big batch of Brunswick Stew

Photo by Peter Magolda

What to do this summer

Summer Concerts on Henderson Lawn 6:00–7:30 pm

Fridays June 2–July 28, free

Blacksburg has terrific live music concerts on Henderson Lawn (corner of Main Street and College Avenue) each Friday evening during the summer thanks to the VT School of Performing Arts. The concerts are free and attract a diverse audience of all ages who sit on the lawn and enjoy the summer, friends, food, and music. See the schedule of bands at www.performingarts.vt.edu/summer-arts-festival

Live Theatre, free (but make reservations)

Studio Theatre, Squires Student Center, Virginia Tech

Reservations: www.performingarts.vt.edu/summer-arts-festival

Jun 17, 18, 19 *Elephant and Piggie's WE ARE IN A PLAY!*

2 and 4 pm each date

performed by the Roanoke Children's Theatre

Aug 10, 11 *Oh, Kay* (George and Ira Gershwin) 7:30 pm

Special Events: Blacksburg

see www.performingarts.vt.edu/summer-arts-festival for details

Summer Solstice Festival Saturday, June 17 1–11 pm

Independence Day Celebration Monday, July 4

Art at the Market Saturday, July 15 9 am–2 pm

Steppin' Out Street Festival Friday, Saturday August 4, 5

Market Square Jam Wednesdays through Sept. 27, 8–10:00 pm

Active Adult Programs (trips, events)

<http://www.blacksburg.gov/departments/departments-l-z/parks-and-recreation/active-adults>

Special Events: Christiansburg

see va-christiansburg2.civicplus.com/index.aspx?NID=595

Independence Day Celebration Monday, July 4

Montgomery Museum Heritage Day Saturday, August 26

Senior Trips (Barter Theater, Wohlfahrt Theater, baseball, more):

va-christiansburg2.civicplus.com/index.aspx?NID=797

Kiwanis Wilderness Trail Festival Saturday, Sept 16 9 am– 4 pm

Crafters, live bands, food trucks, antique & classic cars, craft demonstrations, open jam, community stage, children's area

In downtown Christiansburg

HD Broadcasts: Opera, Arts, Classic Movies

The **Regal Cinema in Christiansburg** will show HD broadcasts of operas and art & architecture this summer.

All events are at 7 pm. The AARP admission price is **\$12.50**.

Metropolitan Opera (Wednesdays, 7 pm, \$12.50)

Jun 21 *The Pearl Fishers*

Jun 28 *Macbeth*

Jul 12 *Nabucco*

Jul 19 *Carmen*

Arts and Entertainment; Classic Movies

Jun 10 *2017 Van Cliburn International Piano Competition*
12:55 pm \$15

Jun 11, 14 *Some Like it Hot* 2 pm, 7 pm \$12.50

Jul 20 *Angels in America Part 1* 7 pm \$24

Jul 27 *Angels in America Part 2* 7 pm \$24

Jul 30, Aug 2 *Fast Times at Ridgmont High* 2 pm, 7 pm \$12.50

Aug 13, 16 *Bonnie and Clyde* 2 pm, 7 pm \$12.50

Movies: The Lyric Theatre, Blacksburg thelyric.com

Classic Movies Saturdays and Wednesdays, 3 pm, free

Jun 10, 14 *Endless Summer*

Jul 8, 12 *Cool Hand Luke*

Aug 12, 16 *Cabaret*

Jul 15 *Dirty Dancing* 7 pm, regular admission charges followed by Dirty Dancing street dance fest 8:45 pm

June Film Schedule

(check www.thelyric.com/calendar/ for times)

Jun 4–8 *Gifted*

Jun 9–15 *Lost City of Z*

Jun 16–22 *Their Finest*

Jun 23–29 *Guardians of the Galaxy Vol. 2*

Jun 30–Jul 6 *A Quiet Passion*

Monday matinees with open captioning: 10 am



Terry Wildman and Don Creamer cook a batch of Brunswick Stew, practicing for the AARP picnic on June 15.

New River Valley Garden Tour 2017

Saturday July 8, 2017 9:00 am–5:00 pm

mfrlfriends.org/gardentour.html

See seven wonderful summer gardens

The Annual New River Valley Garden Tour showcases innovative, specialty and simply beautiful private gardens in the New River Valley each July. The event is sponsored by the Friends of the Library with the cooperation of the New River Valley Master Gardeners' Association. Tickets are available at public libraries in Blacksburg, Christiansburg, Floyd, Radford, Salem, and Shawsville.

Moss Arts Center Performances

www.artscenter.vt.edu/

June 8 *Dori Freeman* 7:30 pm

June 11 *Floyd Radio Show* 2:00 pm

June 11 *Mountain Music Legends* 7:30 pm

July 9 *Charlottesville Opera, Rigoletto* 3:00 pm

Chamber Music Series (free; 7:30 pm)

see "experiences" in the menu at www.artscenter.vt.edu/

June 15 *In the Time of War* (Sergei Prokofiev, John Ireland)

June 20 *Hidden Gems Unveiled* (Joaquin Turina, Richard Strauss, Robert Schumann)

June 22 *A Celebration of Robert Schumann*

June 27 *From Classical to Folklore* (Mozart, Partos, Mendelssohn)

June 29 *Sounds of Strings* (Boccherini, Beethoven, Tchaikovsky)

Exhibitions

Perspective Gallery, 2nd Floor, Squires Student Center, Virginia Tech, Tuesday–Saturday 12–9 pm; Sunday 1–5 pm

Jun 2–Aug 12 *Travelers and Other Nurds*
(paintings by Michael Farrar)

Armory Art Gallery, Draper Road, Blacksburg
Monday–Friday 10 am–4 pm (closed Saturday and Sunday)

Jun 2–Jul 7 *Widely Gathered: Printmaking Collected*

Aug 4–Sept 2 *Showcase of the Work of Dongsoo Choi*

Moss Arts Center

Jun 8–Sept 1 *From These Woods*

Handmade works by artists throughout the Appalachian region

Join the NRV TimeBank to Give and Receive

Rather than exchanging money, the New River Valley TimeBank provides a way for our residents to help each other by trading skills and services and receiving time credits for their efforts. For every hour of time you spend helping someone, you receive one credit, which you can then "spend" when you could use some help with something!

Perhaps you purchased a used bicycle because the Huckleberry Trail is great this time of year but it needs some repairs, or perhaps you have bad knees and can't paint the floor trim that desperately needs a makeover. Post a request on the webpage and someone handy is sure to answer. The possibilities for requests and offers are endless. You can share your knowledge or request to learn any sort of skill—sewing, computers, cooking, woodworking, copy editing, anything!

If you have any questions or are interested in joining us and making the NRV a closer knit, more interactive community, visit our webpage: nrv.timebanks.org, email us at nrvtimebank@gmail.com, or call at (540) 443-1613.

Contributed by Ellen Stewart

Save the Date: Social at Whitebarrel Winery

Thursday, October 26, 4:30–7 pm

Join the AARP Blacksburg Chapter and Lifelong Learning Institute at Virginia Tech in their Second Annual Social on 26 October from 4:30–7 pm.

This event is an opportunity for these two organizations to celebrate their partnership and their mutual successes within the past year. Funds raised will be used to benefit both organizations. One ticket entitles the purchaser to a glass of wine or standard wine tasting and heavy appetizers. Tickets are \$25 each and can be purchased online at <http://whitebarrel.com/product/aarp-blacksburg-chapter-life-long-learning-fundraiser/>.

Bring your friends and join the fun!

Chapter Officers 2017

President • Terry Wildman, wiley@vt.edu

Vice President • Wendy Baldwin, wendybburg@gmail.com

Secretary • Pat Hyer, hyerp@vt.edu

Treasurer • Pat Ballard, pballard@vt.edu

Board of Directors

• 2017—Pat Hyer, Jerry Niles, Shirley Peterson

• 2018—Wendy Baldwin, Ryan Martin, Lisa Moose

• 2019—Tamara Hodsdon, Peter Magolda, Jim Montgomery, Wanda Smith

Website: www.blacksburgaarp.org Facebook: <https://www.facebook.com/AARPBlacksburg/>



Blacksburg Chapter #2613
 Terry Wildman, President
 P.O. Box 10082
 Blacksburg, VA 24062

**Nonprofit
 Organization
 U.S. Postage
 PAID
 Blacksburg, VA
 Permit No. 32**

Check the date on your mailing label to see whether you are paid up for 2017.

Note that local dues are separate from the dues you pay to the national organization.

AARP **Member Application for 2017**

Name: _____

Spouse/Partner: _____

Address: _____

City: _____ State: _____ ZIP: _____

Phone: _____ Email: _____

Annual (Calendar Year) Dues: **\$15.00** (includes spouse or partner)

New ___ Renewal ___ 90+ years old (free) ___

Please consider an additional donation to support our AARP chapter and its projects. \$10___ \$25___ \$50___ \$100___ Other \$___

Donations to the Blacksburg Chapter help us carry out our mission and community service activities while keeping member dues as low as possible. However, donations to the chapter are not tax deductible.

Please make your check payable to "Blacksburg AARP Chapter #2613."
 Mail the check and this form to:

Ryan Martin • P.O. Box 10082 • Blacksburg, VA 24062