

# **WHITE COUNTY RETIRED TEACHERS ASSOCIATION**

**April 27<sup>th</sup>, 2011**

**Sublette's Restaurant**

The White County Retired Teachers Association met at the Sublette's Restaurant in Monticello. President Dave Kelly opened the meeting at 11:30 with the Pledge of Allegiance. Marilyn Paschen was welcomed as a new member and recent retiree.

## **OFFICER REPORTS**

President Kelly told of two special awards given by the Representative Assembly on May 18<sup>th</sup> for District 3. Lauren Crabb, who will be a junior at Purdue in elementary education, received a scholarship and Glen Wentland, for outstanding website.

Minutes from the October 27<sup>th</sup>, 2010 meeting were handed out. Don Purkhiser made a motion to accept the minutes and Spencer Bower seconded.

Leona Gorden read the Treasurer's report and a copy was filed for audit. The Reading Junction basket was passed around for donations.

## **COMMITTEE REPORTS**

**Community Service:** Spencer Bower asked members to please keep track of both youth and adult community hours on the form found on the website. These are collected at the end of the fiscal year and given to the state.

**Legislative:** President Kelly spoke about several bills before the House including teacher merit pay, voucher plan and charter schools. The 13<sup>th</sup> check did pass and should be included with the September check. Karen Ward offered some insight from the Third House session and Larry Crabb talked about the financial situation in our county corporations.

**Necrology:** Karen Ward sent cards to the following families and read their obits including Rhoda Buss, music teacher who was 96; Bob Fleck, coach, teacher, principal who retired in 1992 from North White; Milo Eiche, 82, past president of WCRTA and school administrator; Beth Westfall, librarian who retired in 2008; and Wilma Miller, librarian who retired in 1976.

**OVER**

**LUNCH:** Lunch was ordered from the menu. The blessing was given by Frank Walker.

**PROGRAM:** Sandy Taylor graciously accepted the program change by sharing her knowledge and collections along with her mother's notes on antique canning jars. Sandy began her program by stating the need for preserving food started with Napoleon in 1795 who needed a way to feed troops in battle. Nicholas Appert, a French chef from Paris, is known as the "father of canning". The first processed food in sealed containers was prepared about 1795 by Appert. In 1809, Appert won the prize offered by the government for a simple way of preserving food for the French Army. Appert won with his method of using boiling water to heat food in glass bottles and then sealing them using a cork. He believed air caused food to spoil and, therefore, food in airtight containers would not spoil. About 1860, Louis Pasteur discovered that by using heat as a means to kill bacteria could preserve food safely. In 1858, John L. Mason and brothers, of Muncie, IN, introduced the first glass jar with a screw top. A rubber ring prevented air from entering. In 1903 Kerr made a metal cap with a rim. Sandy shared a wide variety of various seals, antique canning jars, and a pair of salt and pepper shakers for the 1933's World Fair.

Thank you, Sandy, for a very interesting program.

**NEXT MEETING:** WCRTA will meet at the Tippecanoe Country Club, W. Shafer Dr., Monticello on Wednesday, June 22<sup>nd</sup>. Please note the change in date. Hostesses are Joy Bailey and Marie Crutchfield. Terry Beasy from Liberty Landfill will be the speaker.

Respectively submitted,  
JoAnn Miller, Secretary