Having graduated from Indiana University with a Master’s Degree in Piano Performance and reluctantly leaving our university teaching positions, Nancy Zacharczyk, from Woodbridge, VA, and I yearned for a taste of escapades. Our journey took a circuitous route of suspense and adventure.

We began our adventures at Oberlin College sponsored College Light Opera Company’s summer stock performances at Highfield Theater in Falmouth, MA. As daytime accompanists, with 11 shows being presented in nine weeks, we were free for preparing a piano concert. By pure accident, we came upon two lonely grand pianos abandoned in a vacant ballroom of the Highfield resident mansion. Two pianos? “Why not a duo piano concert?” we thought! At the conclusion of the summer season, we performed our first two-piano concert for the theater community, sponsored by the Cape Cod Conservatory of Music.

The following month, we embarked to Europe on the first maiden transatlantic world cruise aboard the S. S. France, the longest and largest ship afloat since the Titanic. Soon after our arrival in England, the America Embassy had us booked for a concert at Guilford University, part of the University of Surrey. Subsequently, the American Embassy in Paris invited us to perform at the L’Orangerie Art Museum and the American Culture Center, furthering our Franco-American friendships.

After studying, performing, and traveling for nearly 10 months, we accepted an invitation by the French Cruise Line to perform on the final 10 day portion of S. S. France’s world cruise as their first duo-piano artists. Our formal concert was scheduled for 10:00 PM, Captain’s Gala Night, in the capacity filled theater with an audience of 665 people. The two grand pianos were fitted, one with a rectangle-shaped piano bench and one with a rickety swivel chair. I possessed the latter. A huge storm had suddenly come up with huge 20-foot waves, slamming the port and starboard sides of the ocean liner. The backstage doors were loudly banging back-and-forth requiring ropes tied by the attending stewards. As we were performing the Blue Danube Waltz, I found my dodderly body beginning to violently swing first to the left and then to the right, remarkably syncing to the waltz rhythm in ¾ time. With the piece being rather lengthy, I attempted to avert myself from rolling off the stage and landing into the pit below. Nancy on the other hand, by the end of the evening, had connected with the French Stage Director, developing what amounted to a three-year dating relationship across the Atlantic. No, she did not marry him!

After many years of geographic separation, yet reveling in our fond memories, we will once again share our pianistic artistry for BG residents who live on our “ship to nowhere.” It’s as Good as it Gets! We welcome you to our farewell concert on Saturday, March 11, at 3:00 PM in Blackmer Hall.

Near the end of WWII there were so many 4-star generals that a wartime 5-star general rank was established. The 5-star became equivalent to the British designations such as Field Marshal, Air Marshal, and Admiral of the Fleet.

America’s 5-star generals, ranked in order of seniority, were:
- Admiral William Leahy
- General George Marshall
- Admiral Richard King
- General Douglas MacArthur
- Admiral Chester Nimitz
- General Dwight D. Eisenhower
- General Hap Arnold
- Admiral Bull Halsey
- General Albert Bull Halsey
- General Albert Sidney Johnston
- General Robert E. Lee
- General Joseph Eggleston Johnston
- General Pierre Gustav Toutant Beauregard
O U R  N E W  P A S T R Y  C H E F

Kathy Harms

Anna Abrams, our Pastry Chef, grew up as an Air Force brat. During one tour the family was stationed in Charleston, so this area was not unknown. She began her career in marketing and advertising. After 12 years in that career Anna had her fill. She was burned out. A business friend wanting to give her something to fill her time, dragged her to a Wilton cake decorating class. They created two beautiful cakes, but they tasted like dirt. It was not the effect of her early experience with her Easy Bake oven that prompted her to become a baker but that bad Wilton cake masquerading under their elegant decorations. Then an idea became a pursuit: what does it take to make a cake taste G-O-O-D. She played around with ingredients trying to find the perfect cake taste. After many cakes Anna enrolled in Culinary Institute of Charleston classes and later the Culinary Institute of Charleston. Anna gained enough experience that she was able to teach advanced cake making, that means wedding cakes, fancy birthday cakes and such.

Her most nerve wracking experience as a pastry chef was making a dessert for the James Beard Taste of America dinner. Only special chefs were invited to participate. Anna decided to make a mousse. It was a chocolate mousse with peanut butter mixed in it plus nice chocolate crispy crunchies to accent the smoothness of the mousse. It was a tasty success.

Mousses are Anna’s favorite thing to make. Following a process and making beautiful and scrumptious pastries and mousses makes Anna happy. Now she is making cakes, breads, sticky buns, scones, cookies, mousses, pies, and more, for the Cafe and Winningham. She loves it and loves being here baking!

Anna says to stop by and say hello. She will be the one with a big chocolatey smile. If you give her enough time, she might even make you something special!

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T H E  C O M P R O M I S E  O F  1 8 7 7

Ray Houlihan

Last year we once again experienced a Presidential election in which the loser won the popular vote and the winner won the Electoral College vote. This result has happened before, but in the election of 1876 something occurred which was unprecedented in election history. Here’s the story:

In 1876, the Democratic candidate for President, Samuel Tilden, won both the popular vote by 250,000 and the Electoral College by 20 votes. It appeared that his opponent, Republican Rutherford B. Hayes, was going to be defeated. Unfortunately, Tilden’s Electoral College vote was one vote short of the required majority. While Congress pondered the odd problem, two startling events took place which turned everything upside down. First, the Democrat electors from Florida, South Carolina, and Louisiana declared their 19 votes invalid. Second, the electors in Oregon announced their one elector was disqualified. Now the vote was tied at 164. The inauguration date was approaching, and a national crisis was developing on the horizon.

In desperation, Congress voted to set up a special commission to solve the crisis. The commission members were divided evenly between Democrats and Republicans and they were to deliberate in total secrecy.

Just three days before Inauguration Day the commissioners announced their surprising decision. The three Southern commissioners agreed to change their vote to Rutherford B. Hayes for President of the United States in exchange for the removal of all federal troops from their three states. Therefore, Hayes became the 19th President while Tilden slipped quietly into happy retirement. The Democrats offered Tilden two more chances to run for President, but he declined.

Following the decision, which was viewed as “the fraud of the century” in some parts of the country, the compromise held, and the post-war Reconstruction Period in the South came to a close. This ended a dark chapter in our history, and to everyone’s surprise it was achieved by the famous Compromise of 1877. Our system of freedom and democracy had been severely tested, but once again a newly reunited country moved on to its destiny in the 20th century.

View the GAB online at www.bishopgadsden.org
The Good Neighbor for February goes to a resident who has lived at Bishop Gadsden since 1999. This person keeps to herself and is quiet, yet everyone knows her and enjoys her company.

Our staff and residents love to see her, especially when they see her smile. She visits friends who live in Read Cloister and reaches out to new residents in Myers Hall. She has encouraged many of her friends to try BINGO, resulting in a higher number of attendees (we even have an extra table now). Many people comment how she is constantly encouraging and upbeat.

Congratulations to February’s Good Neighbor, Eleanor Akers!

Happy Hour and Music in Put’s Pub

- Wednesday, March 15, at 4:30 PM  Alton Cox
- Wednesday, March 22, at 4:30 PM  Ted McKee
- Wednesday, March 29, at 4:30 PM  Alton Cox

Around the Campfire: Songs & S’mores

Wednesday, March 8, at 6:00 PM  
Music by Jim Seem  
Regan Pavilion

Presented by Activities and the Charitable Giving & Communications Office

Irish Dance Performance by Legacy Irish Dance Academy

Saturday, March 18, at 4:30 PM  
Blackmer Hall

Poets' Corner

Who killed it?  
When did it die?  
Did it wither from neglect?  
Or slump over?  
A hundred deadly pecks  
To the sacred Cherry tree.

Did You Know?

- Did you know you can shrink your advance directives to the size of a credit card and place in your wallet, ensuring they are accessible wherever you go? Mimi McNeish did this and can show you her example—what a great idea!
Mark Your 2017 March Calendars

Thursday, March 1 at 3:00 PM
Joe Riley Citadel Class: Moving Boundaries
Depart from the Front Commons

Tuesday, March 7 at 3:00 PM
Bird Presentation by Matt Johnson, Education Manager at the Audubon Center
Morse Activity Room

Tuesday, March 7 at 4:00 PM
Stone by Stone
Jewelry by Jean Norman
Anderson Conservatory

Thursday, March 9 at 10:45 AM
The Covenant Players-Music & Drama
Morse Activity Room

Monday, March 13 at 3:00 PM
Native Plants and Bird Friendly Gardening by Heather VanTassell with the Audubon Center
Myers Hall Activity Room

Tuesday, March 14 at 3:30 PM
Lowcountry Storyteller Margie Clary
Morse Activity Room

Friday, March 17 at 4:00 PM
Generous Spirit Bingo
Blackmer Hall

Monday, March 20 at 3:30 PM
Sing-a-long with Mike Smith
Morse Activity Room

Tuesday, March 21 at 3:30 PM
Oreo Taste Testing: Vote for your favorite!
Myers Hall Living Room

Friday, March 24 at 3:30 PM
Vegas in the South—Elvis Live!
Morse Activity Room

Sunday, March 26 at 4:00 PM
Tea and Poetry
Myers Hall Living Room

Tuesday, March 28 at 3:30 PM
Edisto Island Serpentarium Animal Adaptations Program
Morse Activity Room

Charleston March Events Calendar

Please note, these are not Bishop Gadsden events; therefore, no transportation is provided.

March 1-5   Charleston Wine & Food Festival
            Downtown Charleston
            843-727-9998

March 5   Amadeus: London Broadcast
            34 West Theater
            843-901-9343

March 10   Conversations with a Curator
            The Charleston Museum
            843722-2996

March 11   Celtic Woman
            Charleston Gaillard Center
            843-242-3099

March 11   Live Well Fest 2017
            Mt. Pleasant
            203-249-8053

March 14   Rodgers & Hammerstein’s Cinderella
            N. Charleston Performing Arts Center
            843-529-5000

March 25   Charlotte Ballet Presents:
            Sleeping Beauty
            Charleston Gaillard Center
            843-724-5212

March 26   Duo Pianists Carles & Sofia
            Church of Our Savior
            843-768-9166

Resident Update Meetings

Myers Hall: Thursday, March 9, at 3:00 PM
Myers Activity Room

Apt/Cottages: Wednesday, March 15, at 10:00 AM
Blackmer Hall

Read Cloister: No Meeting Scheduled
M A R C H  B I R T H D A Y S

1  Karl Bergman     9  Jim Brooks     17  David Warner
1  Bob Xidis        9  Jim Buckley     19  Jean Howe
2  Lillian Gale     9  Ruben Shohet    19  Lillie McGougan
2  Norman Walsh     10  Ann Maxwell    19  Rex Reed
4  Scott Wallinger  10  Peter Silveston 21  Rowland Gersen
5  Marji Mengedoht  11  Jerry Cummin    21  Betty Murrell
5  Polly Smythe     11  Geoff Place     23  Henny Miles
6  Paul Roberts     11  West Woodbridge 24  Mac Cramer
6  Dot Willis       12  Beverly Hoover  26  Judy Chitwood
7  Polly Graustein  12  Colton Smith    27  Marilyn Hague
7  Jeanne Herndon   14  Marcia Keene    27  Charlotte Harrell
7  Trudy Hill       14  Min Richardson  29  Septima Murray
7  Gail Macomson    15  Fred Thomas     30  George Christopher
7  Ed Phelps        17  Jim Chitwood    30  John McIlwain
7  Louise Ravenel   17  Ann Gridley     30  Gus Middleton

Welcome New Resident
Darrell Lund

MOVIES (FROM A SENIORS' PERSPECTIVE)
Sallie and Jamie Gough

Live By Night with Ben Affleck is set in the Prohibition, post WWI, ‘20s era, and all the many car chases and gun fights are true to the time. Costuming, sets, and the old cars are quite grand, but it is still essentially a violent movie. Ben is still gorgeous, however.

The Founder starring Michael Keaton is another of the films based on real events. It came as a surprise to me to learn that the hapless McDonald brothers lost their idea, the name, and the dream to Ray Kroc, who was a risk-taker and saw the immediate value of franchising and owning the property beneath the hamburger stands. You don’t much like him, but you have to admire his obsession, perseverance, and vision.

Gold is based on true events and is about prospecting for gold, believing in the incredible find in Indonesia, and ultimately about scamming the investors. Matthew McConaughey plays his scruffy and oily character superbly. The movie as a whole is excellent and it is hard to believe something like this could have happened, even in the 1980s and ‘90s.

A Dog’s Purpose. The hardest thing about having a dog is when they leave. This delightful movie gives you a new and hopeful perspective on that subject. If you have a dog or have ever had one, you'll really enjoy Purpose. If you hate dogs, there's no hope for you anyway, and you probably wouldn't be reading this to start with.

A Cure for Wellness is a medical horror thriller. The setting in Switzerland in a castle converted to a “wellness spa” is quite grand. The story throws Wall Street woes, slimy eels, repugnant therapies, and malevolent caretakers’ all together. It’s an acquired taste.

John Wick: Chapter 2 is slightly over the top. Retired assassin gets an offer he can’t refuse and then gets double-crossed making for an epic body count. Keanu Reeves is a bad actor, and the movie is too stylized, too violent, laughably graphic, too unbelievable, too many fights, and too loud. All just right for me. Bring on Chapter 3.
As I was writing this column, I realized that the church year was progressing. The season of Epiphany is ending, and Wednesday, March 1, marks the beginning of Lent. For many years, neither Ash Wednesday nor Lent was a favorite of mine. Thankfully my outlook has changed.

Today, I look forward to Lent. I now recognize Ash Wednesday and the season of Lent to be reminders. They help to remind me that left to my own devices, I might continue what I have always done, getting what I have always gotten.

When I wholeheartedly embrace the season of Lent, I am encouraged to closely examine the patterns of my life. That way, instead of a crisis encouraging my introspection, at least annually I examine where my heart is and what life choices I am making.

Invariably, I recognize where I have gone off the rails, so to speak. I realize where I want to change and that repentance (change) is needed. My life will never be perfect. Yet, over time it continues to get better.

Another activity associated with Lent is individual confession. Again, much like my prior attitude towards Lent, confession was not for me. Today, I do not limit my one-on-one confessions only to Lent. My experience of confession is that it is good for my soul.

During Lent, in addition to regular Sunday Chapel Services, there will also be a Wednesday noon prayer service. Chapel noon services will begin Wednesday, March 8, at noon. They are intended to last 15 minutes. Everyone is encouraged to take part, whether by coming to the Chapel or by offering prayers, wherever you may be at that time.

So, from the Chaplain’s Office, I encourage the members of the BG Community to have a Holy Lent.

I had the distinct pleasure of interviewing Min Richardson on her upcoming 100th birthday. Min was born on March 14, 1917, just before we got into the First World War! She is still a delightful, vivacious lady who seems to enjoy life!

Min was born in Sandusky, Ohio, where she graduated from High School. She attended Business College in Cleveland, Ohio, and then worked as a secretary for the Hinde-Dauch Paper Company. While working there she met her husband-to-be at a boarding house. They were married in 1943. Her husband, Russell B. Richardson, was a chemical engineer. They have two sons, both physicians.

Both sons graduated from the Medical University of South Carolina, in Charleston, SC. The older son became an ophthalmologist and practiced in Virginia until retirement. The younger son became an ENT physician. He got into academic medicine at John’s Hopkins and other schools and now is dean of a school in Oregon. Min is justifiably proud of her boys!!

Min's husband's career took them to several places to live: Cleveland, Charlotte, NC, Sao Paulo, Brazil, for three years, then Greenwood, SC, and finally to Beaufort, SC, where she lived until moving to Bishop Gadsden in 1999. She has been active in the Episcopal Church. While in Beaufort, Min got into real estate sales, and one year was the leader in sales for the Beaufort area. Their travel consisted mainly of visiting family members throughout this country. They did live in Brazil for three years, which was quite an adventure. The whole family took a trip to France on one occasion.

Min seems to be in good health. She attributes her longevity to genetics. She says a number of family members have lived into late 90's. However, she has the record! We hope this delightful lady will see many more birthdays!!
When Buist Rivers III, son of resident Carroll Rivers, learned that BG’s Purchasing Agent was leaving, he applied for the job. Buist, a fellow alumnus of the Episcopal High School and a graduate of Washington and Lee University and its ROTC program, served three years in the Army, completing Ranger School at Fort Benning. Of his experience there, he said, “I learned how to jump out of airplanes!” In my days at Benning, I watched them jump; my hat’s off to him!

For the past 10 years, our new Purchasing Agent has managed a successful catering service in and near Charleston, as well as in Cashiers, NC. The job here, which he began on January 3, keeps him in one place!

Buist is responsible for procuring the food we residents enjoy when dining in Winningham Court or the Market Place Café. And he is responsible for those items necessary to the production of our food, a nicety we probably don’t perceive. Let me explain.

His “office,” where I finally found Buist, is in the BG dry goods storehouse, a room a bit bigger than the Village Shop, located out past the doors to the loading dock. I put the word “office” in quotes because the room is filled and overflowing with what is termed dry goods. A huge rack on one wall holds large cans of sauces, applesauce, beans, corn, cherries, and pickles. Shelving on another wall is designated for food or drink items or food ingredients, that include coffee, tea, sugar, salt, garlic, ketchup, and vinegar. Also, there are large containers of “soda fountain” colas and fruit juices. On the floor, nestled among stacks of sacks of a special flour, resides a cooler designated just for the delicious vanilla and the always in demand cappuccino ice cream, at the ready in case of an emergency!

But the overwhelming “stuff” in the storehouse are the items essential to serving food and drink: clear plastic and cardboard containers for take-outs, cups, dinner and beverage napkins, plastic plates, and cutlery, filters, and straws. Then there are items related to the personnel who prepare or serve our food, such as vinyl gloves, hairnets, and aprons. And so Buist’s “office” is confined to what space is left in the storehouse—plus a desk, a chair, and a computer, and a folding chair that I sat on to interview.

The supplier of the vast majority of our food and dry goods is Sysco, which faithfully arrives every Monday, Wednesday, and Friday with various products that Buist has requested the previous day. In general, our orders include at least three palettes of goods, each head high and weighing hundreds of pounds (unless consisting of only paper products). Fresh produce, fish, meats, and dairy products are purchased every day except Sunday. (These items are housed in the kitchen’s freezer and in cold storage.)

Buist is not only responsible for purchasing; he also must keep up with what is currently in stock and what needs to be replaced. This task entails daily observation and on-going monthly inventories. Believe it or not, he deals with an order guide that includes over 3,000 line items! Now that’s a lot of stuff! And, he will be spending an estimated $2,500,000 a year. Now that’s a lot of dough!