



MERRIMACK VALLEY WORKS NEWSLETTER



Vol. 5, No. 9

A Western Electric Publication

December 1972

It hardly seems possible that a year has passed since I last wished you and your families a happy holiday season.

Yet the calendar cannot be denied and the spirit of peace and friendship surrounds us all. During this time that is truly so special, my family and I again extend our wishes for the happiest of holidays to each and every one of you and your loved ones.

Steve Alder

Editorial

The child at the window looks beyond the feeble glow of his candle. The more powerful light of distant dawn has drawn his eyes to the fancifully illuminated horizon.

Light naturally lends itself to portray events beyond the literal level. Symbolically, the boy experiences enlightenment, as the faint hopes of the candle that had previously sustained him are overpowered by the stronger light. There is a promise of something in the distance; hope lives in the present because of the future.

The holiday season continues in the symbolism of light. Christians speak of the Light of the World, and Jews celebrate the Feast of Lights. Others tend to discuss how they perceive the rational or spiritual in terms of light. Illumination is a nebulous concept. It can cover every situation from turning on the Christmas tree to perceiving pure truth illuminating the mind.

All of us, like the child at the window, keep our vigils of darkness. We cling to whatever light we may have until the morning. So it has been with our nation through years of war. Now it appears that the morning of peace is upon us.

In our personal lives we see the new year like the promise of another morning. We have at least one more chance to reach for the goals we all set during the quiet times of contemplation. Now and again we still see them, beckoning like the dawn in the distance.

Sometime in the rush, somewhere in the tinsel, we must reserve time to consolidate the feelings in our hearts and renew our vision. That combination of thought and emotion, guided by whatever revelation a man might follow, is the source of the dignity that keeps us human, in spite of the social order.

We have a responsibility to draw upon that dignity, for it is that which saves us. It is that spirit that can assert itself in one heartbeat but will perhaps affect us for eternity.

Look both to the horizon and within yourself. The light that beckons will direct your mind, and perhaps even your life.

Peace and tranquility, and the strength to meet your challenges.

The staff and the editor

DEADLINES:

The Engineering Excellence committee is still open for nominations for the 1973 Engineering Excellence awards. The committee reminds all engineers that previous nominations are completely acceptable with the addition of any pertinent information that might result from the intervening year's work.

The deadline for enrollment in the Works High School Equivalence Training Program is January 5. The program has been created to help employees without high school diplomas to pass the High School Equivalency Test by concentrating on subject weaknesses and using practical knowledge gained through experience. Interested employees should call Ray Bergeron in the Training Department on extension 3042.

Pretty Visitor In Santa's Parades



This year Wevalley Girl Graciela Gou represented the Works in several of the local celebrations to welcome Santa Claus.

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Western Electric

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JAMES P. CHASSE, *Photographer*
ELLEN LAHLUM, *Reporter*

C.W.A. LOCAL ELECTS NEW OFFICERS



C.W.A. local officers for 1973-1975 are Michael Grieco, Gertrude Trotter, Joyce Kneeland, and her husband, Edward Kneeland.

Last month the Communications Workers of America's Local 1365 held elections for officers for two year terms, beginning on January 2, 1973. Michael Grieco was re-elected president.

The other officers elected by the union members were: Edward H. Kneeland, vice president; Joyce A. Kneeland, secretary; Gertrude O. Trotter, treasurer. The members of the Union's executive board are now: Philip J. DiCalogero, Michael F. Rametta, Charles S. Nason, Jr., Anna P. O'Connor, Peter P. Casale, Joseph A. Belanger, Daniel A. Beauregard, and Joseph R. Perry.

Joseph Perry and Edward Kneeland were also elected to the Bargaining Committee.

Krafton Wins \$495 in Time for Holidays



Robert Krafton (right), Layout Operator in the Miscellaneous M.N.P. T-Carrier Section, explains to Director Bill Banton how he deleted a spacer from a stocklist to earn a \$495 suggestion award.

**Did
You
Know
That??**

You should enroll now, as a sponsored member, any unmarried child who turned 19 during 1972. No applications will be accepted after January 31, 1973. To enroll, take your child's social security number to the Benefit Department.

retirees complete vista assignment in west virginia hills

In April of 1971 the earth opened up and swallowed Bill Riesen. That's how it seems when someone retires. Acquaintances around the plant say "Whatever happened to so and so?"

Well, Bill and his wife actually did vanish, and a few weeks later emerged from a Philadelphia flophouse to build greenhouses in the hills of West Virginia.

Actually Bill and his wife Ruth had become members of VISTA, Volunteers in Service to America, the domestic version of the Peace Corps.

"We had heard about the shock that some people feel when they retire," Bill says, "so when we saw an ad on television for VISTA we became quite interested. And another thought bothered me. My generation was too young for World War I, and I was already established in Western Electric and deferred during World War II. I felt somehow cheated, not having done anything for my country." So within two weeks after retiring, Bill and Ruth closed their home in Hampstead, N.H., and packed up for Philadelphia where the Westinghouse Company had assumed the government's contract to train men and women for VISTA.

"When we got to Philadelphia we expected sort of a Western Electric atmosphere from Westinghouse. What did happen was that we were given an address. As we got closer to it the neighborhoods got progressively worse until we found our accommodations. The sign said 'hotel,' but the first floor was a bar, and the smell inside was terrible. It was the first part of our shock treatment." The Riesens spent a week living there, using the rest rooms in the bar downstairs and making pets of the mice upstairs. During the day they studied at a ghetto storefront, learning and experiencing the types of situations that a volunteer might face.

Ruth and Bill were worried when they applied for VISTA. He says, "I was nervous because I didn't have a college education and because we were older than most volunteers. But we found out that some of the kids applying for the program were trying to find an alternative to what they call the nine to five rat race. Yet they had learned no skills to be useful. And as for being older, at least we weren't the oldest. There was a black woman who claimed she was 68, but the chances are she was probably older."

Ruth and Bill Riesen rest for the holidays in their New Hampshire home after serving a year in VISTA, completing service for the Red Cross in a disaster, and helping a local VISTA in their project to locate needy senior citizens.



After two more weeks of training in West Virginia, the Riesens were assigned to Alum Creek, where they moved into an old "company house." Many of the terms common to the sub-culture of the West Virginia hills are rooted in the coal mining economy, where company stores and company housing existed simultaneously as benefits for and control over the people. Now, with the mechanization of mining and a decline of mining operations, a problem exists in the hills, with the people under-educated and overly dependent on companies that can no longer use them.

Bill and Ruth soon moved from the house to a trailer which was to serve as a home base for their county-wide projects.

But what did they do with that year? How was their time spent, and was it worth it?

Bill flatly states that he was not the savior of West Virginia, and he and his wife actually have difficulty briefly explaining what their responsibilities were as volunteers. Their assignment was to live in the community, and to help where help was needed. This charge meant a lot of personal involvement with individuals like the 74-year-old woman they took to clinics until she was fitted with a hearing aid, or the young father Bill taught to wire and build greenhouses for the farmer's co-operative. Half jokingly, Bill says,

"The most valuable contribution we made to the people was living there without my getting drunk on Saturday night and beating my wife."

Ruth remembers the social position of women in the hills. "It was like another country. The women down there lived only for the benefit of their men. We were warned to ignore wife beating because that was what a woman expected of her man, and some even felt unloved without it. Women served their husbands at the table and didn't even sit and eat until after their men were through."

Among the basic problems Bill encountered was not only the lack of education, but the lack of desire for education; so that a generational cycle remains unbroken, with the youngsters staying in school long enough to satisfy the law, then quitting when old enough to work. Another barrier to prosperity is the geography which isolates families and hamlets. The result is a strong-willed people, traditionalist by nature.

The Riesens do feel that their greatest contribution might have been their example that there are other ways to live, perhaps more productive and more satisfying, and attainable if someone is willing to work for it.

The Riesens left VISTA and returned to New Hampshire this spring, and

EIGHT DAYS OF LIGHT

The stories of the Jewish people resisting successive persecutions are a seemingly endless chronicle of courage. But most gentiles remain unaware that their Jewish friends must still continue their dedication to their faith and culture in the heat of America's "melting pot."

The holiday season is made especially difficult for the Jewish family as, surrounded by Christmas, they are pressured by society to observe it at least as a secular holiday. But the Jew can take comfort in his tradition, and Chanukah provides him with a reminder of both the resilience of his people and miraculous favor.

Most Jews know what Christmas is all about. But how many gentiles are even aware of what Chanukah commemorates? To find out, the NEWSLETTER interviewed Rabbi Samuel Fox, Professor of Theology at Merrimack College.

According to the Rabbi, Chanukah celebrates two things. The first, often over-emphasized, was the victory of the few over the many. The Greco-Syrians were ruling the Hebrews, suppressing both their religion and culture, forcing Hellenism upon Israel. The Maccabees, a family of priests, rallied the populace into an uprising which swept Hellenism from the nation, which had actually embraced Hellenistic customs and reinstated free worship. The Rabbi continues; "the real stress on the festival is the other aspect, a miracle. One reason for this stress is that there really is no Jewish holiday celebrating a military victory. As a matter of fact the rabbis were hesitant to establish a holiday where the commemoration was military because they felt there was really no such things as military victory. Its manifestation is too transitory.

"The stressing of the miracle involves the rededication of the temple. After the rebellion there was not enough oil to rekindle and maintain the lamps and it would have taken a week or eight days to secure oil again. The oil which was enough for only one day, lasted eight. This miracle is not one of military victory, but one of God's providence. It shows that God somehow allows the human being to endure against physical or scientific odds."

"So if there was a victory it wasn't due to the might or the superior fighting power of the small band of Maccabees, but rather to the grace of God that sustains the weak and the few against the strong and the mighty."



The celebration of Chanukah also has two dimensions. First, the ritual of the synagogue is altered to include additional prayers and special psalms of thanksgiving. Secondly, there is the observance at home where candles are lighted for the eight nights to show how the light persisted in the temple.

While it seems that Chanukah occurs irregularly at the end of the year, the date varies only in the Gregorian calendar. The festival does occur on the same eight days every year in the Hebrew month of Kislev. This year Chanukah ended on December 8.

Customs accompanying Chanukah include the giving of coins, signifying the striking of coins by the Hebrews following their independence. The children also play a game like "put and take" where the coins mark the wins and losses. There is no specific meal attached to the festival; however, some delicacies such as latkes (potato pancakes) became traditionally associated with the holiday.

Chanukah receives more emphasis now in western countries because of its coincidence with Christmas, but it is a minor festival in the Hebrew tradition. However, the concept of "minor" does not mean Chanukah is an unimportant festival. Rather, since it is not mentioned in the Jewish canon or Pentateuch, work is allowed. This is the difference between a major and a minor festival.

Rabbi Fox has observed a growing assumption of pride in the Jewish community and a national identity, so that fewer Jewish families display Christmas lights or a tree to conform to the secular Christmas that surrounds them. So, as did the Maccabees, the Jewish people resist each new wave of Hellenism, keeping their independence.

The few still do not bow to the many.

Retirees VISTA Assignment (cont.)

were later airlifted to the disaster areas created by Hurricane Agnes, where they represented the National Red Cross in distributing clothing. When they returned to New Hampshire in the autumn,

Bill and Ruth ran Project FIND with the help of a local VISTA. FIND uncovered 380 elderly people in northern Massachusetts and southern New Hampshire who were eligible for public food distributions, and 150 from that number who definitely

needed the help.

Right now, like everyone else, the Riesens are preparing to celebrate the holidays, but if the holiday spirit is truly one of giving, then Bill and Ruth have been celebrating all year long.

Retirements



Howard W. Patchen will retire on March 13 after nearly 37 years of company service. A Methods Specialist in the Quality Assurance Organization, Mr. Patchen lives on North Avenue in Haverhill.



Arthur L. Rairigh, Chief of the Hourly and Salary Job Evaluation, Management Salary Program, Organization, Design Studies, and Job Grade Review Department, will retire on January 31. Mr. Rairigh, who lives on Old South Lane in Andover has over 34 years of company service.



Dorothy M. Corbin will retire on February 5. With the company for over 29 years, Miss Corbin is a Tester in the Coil and Filter Final Test and Inspection Section and lives in Sandown, N.H.



John L. Francoeur will retire on February 5 with over 26 years of service. Mr. Francoeur is a Machine Operator in the Bell Labs Model and Machine Shop Section and lives on Courtland Road in East Hampstead, N.H.



Robert T. Ott of Woods Avenue in Haverhill will retire on February 5. Mr. Ott has been with the company for 29 years and is a Clerk in the Safety Department.



Doris G. Russell will retire on February 5 after serving the company over 28 years. A Bench Hand in the Winding and Miscellaneous Assembly Section, Mrs. Russell lives on Pine Street in Haverhill.



Harold E. Crawford, Chief of the Apparatus New Design Section will retire on February 2. Mr. Crawford has spent over 29 years with Western Electric and lives on Washington Street in Groveland.



Catherine E. Alartosky will retire on February 5 with almost 25 years of company service. Miss Alartosky, who lives on Warren Street in Haverhill, is a Coil Winder in the Winding and Miscellaneous Assembly Section.



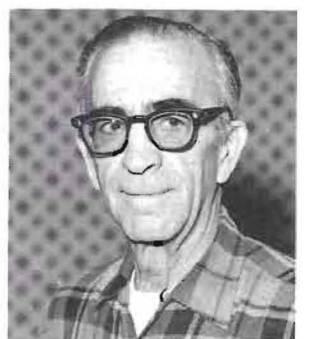
Roland J. Belval, a Machine Setter in the Screw Machine Section, will retire on February 2. Mr. Belval lives on South Charles Street in Bradford and has over 23 years of company service.



Mary A. Hennessey of Brookfield Street in Lawrence will retire on January 29 with almost 21 years of service. Mrs. Hennessey is a Tester in the Miscellaneous Operations Section.



J.R. Tilley of Arcadia Street, Methuen, retired on December 17. Mr. Tilley was a Production Analyst in the New Equipment Indices and Special Projects Department, and was with Western Electric for over 20 years.



Robert C. Smith retired on December 17 with over 17 years of service. Mr. Smith was a Stock Selector in the Cove Ring Testing and Special Studies Section and lives on Downing Avenue in Haverhill.

Robert G. Jaeger will retire on February 5 with over 44 years of service with Western Electric. Mr. Jaeger is a Senior Engineer in the Installation and Repair, Special Designs, and General Trade Analysis Department and lives in East Hampstead, N.H.



Richard D. Cain will retire on January 29 with over 21 years of service with Western Electric. Mr. Cain, a Guard in the Plant Protection Department, lives on Capitol Street, Methuen.



Ovila A. Lemay, a Plater in the Metal Finishing Section, will retire on January 31 with over 17 years of service. Mr. Lemay lives on Friend Street in Amesbury.



Lois M. Billings, a Process Checker in the Quartz Crystal Rough Adjusting Section, will retire on December 31. Mrs. Billings has been with WE for over 16 years and lives on Friend Street in Amesbury.

Winifred F. Stocker, a Registered Nurse in the Medical Services Department, will retire on February 5. Mrs. Stocker has been with the company for 28 years and lives on School Street in Groveland.

A WINNER HAS BEEN SELECTED IN THE WHAT'S HIS NAME CONTEST . . . WATCH FOR IT IN THE NEXT ISSUE.

Anniversaries

THIRTY-FIVE YEARS

NAME	DEPT.	JAN.
Urynowicz, Stanley M.	89570	15

TWENTY-FIVE YEARS

Sullivan, Philip B.	12340	18
Welch, Frances M.	89630	21

TWENTY YEARS

Desmarais, Irene D.	81570	6
Dow, Donald W.	12370	7
Willette, Arnold G.	14510	7
Gordon, Donald E.	81430	8
Pare, Laura M.	89490	8
Holloran, Ann M.	89310	13
Stone, Robert E.	21410	14
Sawyer, Evelyn R.	89610	25
Genest, Raymond A.	27450	27
Chooljian, Robert A.	89670	28
Lessard, Henry	89520	28
Mercier, Margaret C.	89620	30

FIFTEEN YEARS

Burzloff, Theresa A.	89490	2
Rockwell, Yvette J.	03660	3

WE Sponsors: STRANGE CREATURES On CBS

FROM GHOULIES AND GHOSTIES AND LONG-LEGGITY BEASTIES AND THINGS THAT GO BUMP IN THE NIGHT, GOOD LORD, DELIVER US

Some of the creepies that prompt this old Scottish prayer will be revealed on Wednesday, January 17 at 8 p.m. when Western Electric joins Lincoln Mercury in sponsoring STRANGE CREATURES OF THE NIGHT on CBS. The program is a National Geographic special.

Featured on the program are bats, harmless but often maligned rodents that do fly by hearing (a radar system called

echotocation) but are not blind. To show the one rat in the bat family tree, the National Geographic Society has included some intimate moments with a vampire.

Social Security Takes Bigger Bite From Paychecks

The increased Social Security levels discussed in last month's NEWSLETTER will mean a smaller paycheck for everyone at the Works beginning January 5. For every \$100 of gross pay, Social Security will take \$5.85. This figure is a \$.65 increase over the tax rate per \$100 in 1972.

In addition the taxable base of Social Security has risen to \$10,800 from \$9,000; so that the payments will continue until either 5.85% of the 1973 salary or \$631 is withheld, whichever comes first.

Other cave-dwelling creatures photographed for the special include salamanders, crickets, cave fish, and other species which have, through degenerate evaluation, lost both their pigmentation and their eyesight.

These are just a few of the beasties out there in the darkness. To find out how they live, and why they're not really so creepy, watch STRANGE CREATURES OF THE NIGHT.

Marshall, Lawrence M.	89670	7	Schott, Alexander	27410	21
Bazin, Marie L.	89490	9	Primrose, Angelina R.	81970	22
Mutch, Donald G.	12380	9	Morse, William C.	21780	23
Panebianco, Doris M.	89350	12	Baggetta, Julie V.	81580	24
Spinella, Thomas D.	81640	12	O'Keefe, George F.	14180	25
Linehan, Gloria G.	12440	17	Lamothe, Gilbert E.	81410	31

By this time almost everyone has decided on his holiday menu. But there's always some extra room for another sweet at the end of the meal. So for your holiday pleasure here's an enlarged GATTI'S GALLEY of:

Just Desserts

english plum pudding

1½ lb. suet
2 lbs. flour
4 tsp. baking powder
1 cup sugar
2 lbs. raisins
1½ lb. currants
½ cup diced citron
1½ tsp. salt
6 eggs
1 lemon rind grated (optional)
1½ lb. candied diced orange and lemon peel

Chop suet very fine, sift flour over fruit and suet separately, making sure all are well covered. Mix remaining flour, baking powder, salt and sugar together. Place floured fruit and suet with dry ingredients in large mixing bowl, add eggs and grated lemon rind, mix well. Soak a large piece of strong muslin in boiling water, squeeze dry, rub inside of cloth with part of flour, covering the cloth, put pudding mixture in dampened floured cloth. Gather cloth and tie well with heavy string, leaving plenty of room for expansion while cooking. Place a pan or plate in bottom of large kettle to prevent sticking. Add enough boiling water to cover pudding about half way. Slowly place pudding into water so boiling will not cease and boil for five or six hours. Remove pudding and hang on hook to cool. Reheat to serve and pour brandy over. Bring flaming to table. Serve with hard sauce.

Hard Sauce

1 cup sugar
½ tsp. salt
6 tsp. cornstarch
2 tbsp. butter
1 jigger of rum

Boil sugar in four cups of water, add salt, add cornstarch dissolved in a little water. Stir until thickened, add butter and rum. Serve hot over pudding.

swedish torte

4 egg yolks	4 tbsp. milk
½ cup sugar	1 cup flour
½ cup butter	1 tsp. baking powder
4 egg whites	½ cup chopped nuts
1 cup sugar	½ pint heavy cream

Cream butter and ½ cup sugar, add well beaten egg yolks, add sifted flour, baking powder and milk and mix. Spread mixture into two wax paper lined round cake pans. Beat egg whites, adding one cup sugar until stiff. Spread over mixture, sprinkle chopped nuts on one cake. Bake at 325° for 20-25 minutes. Cool, remove from pans, and place 1 cup whipped cream between halves.

russian kruschiki

6 egg yolks
½ pint heavy sweet cream
½ tsp. salt
2½ tbsp. sugar
2½ cups flour (plus enough to make dough workable)
1 tsp. vanilla
2 jiggers rum
Beat egg yolks thoroughly, add sugar and mix until smooth. Add rum, vanilla, salt and mix. Add heavy cream and flour. Knead for at least 20 minutes. Divide dough into four parts, covering parts not being used with damp cloth. Roll out one part at a time, paper thin. Cut into strips 5" by 2". Make a slit through middle of each piece. Put ends through the slit to make a twist. Deep fry in hot oil until golden brown. Cool, sprinkle with powdered sugar before serving.

zabaglione

4 egg yolks
4 tbsp. sugar
8 tbsp. Marsala (Italian Sweet Wine)
¼ tsp. vanilla

Combine all ingredients in top of double boiler. Place over hot water and beat constantly until frothy, smooth and slightly thick. Serve plain or on sponge cake, either hot or cold. Serves 4.

boston cream pie

1/3 cup shortening	¼ tsp. salt
1 cup sugar	½ cup milk
2 eggs	1 tsp. vanilla
2 tsp. baking powder	1½ cups cake flour, sifted

Cream shortening, add sugar gradually while beating. Add eggs, one at a time, while beating. Sift flour, baking powder, and salt. Add to first mixture alternately with milk to which vanilla has been added. Beat about one minute. Pour into greased nine inch pie plate. Bake in moderate oven (375°) for thirty-five minutes. Remove from pan, cool cake on rack. Split cake in two layers. Spread bottom layer with cream filling.

Cream Filling

2/3 cup sugar	2 egg yolks
1/8 tsp. salt	1 tsp. vanilla
2 cups milk, scalded	1/2 cup heavy cream, whipped
	1/2 cup flour, all purpose, sifted

In top of double boiler, put sugar, flour and salt. Add gradually scalded milk, while stirring. Cook over boiling water until thickened, stirring constantly. Cover, continue cooking for ten minutes. Beat egg yolks slightly. Pour some of hot mixture over yolks, then return to double boiler. Cook two minutes. Cool. Add whipped cream, flavored with vanilla. Place top layer over filling. Sprinkle with powdered sugar or spread with chocolate frosting. Serves 6.

