



Descendants of Richard II and Jane Strong

Gladney Gram

38th Year—Issue 2

PRESIDENT'S MESSAGE

Happy Summer! At least I think it is summer. The weather has been strange all year. We had heavy frost the first part of May and then had very good weather. We finished all of our planting by Memorial Day this year. But, we weren't getting any rain. Well, that got taken care of on June 3. By morning, we had received 5.5 inches of rain, lots of wind, and the river was coming our way into the fields. Corn was laying flat. Good news was, we missed the hail. I hope everyone has missed the worse weather. Please be careful and respect the flash flood warnings.

Hope everyone has gotten their reservations made for this year's reunion. Tinnie has been busy getting all the plans made for a great time. Some people were wondering how it is decided where to have the

annual reunion. According to the by-laws, we meet in Winnsboro every other year (odd years). The even year meetings can be of the choosing of the Board. We have been fortunate that people are willing to host the reunions. If you are interested in doing so, please let a Board member know. All of us love to visit new places and hear the stories that pertain to your neighborhood. I considered it an honor for my family to be able to share our story of the Gladneys that came to Missouri. Everyone has a unique story to tell.

I want to thank all of the wonderful people that have supported me for the past two years. It was an honor to serve as President of the Association. If anyone is traveling to Missouri to dig into their history, let me know. I'll be glad to help in any way I can!

Remember, when you "fly over" Missouri, give me a wave!

Terry

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DUES PAYABLE IN JULY

Please remember that July is dues month. Dues are \$10 per year per descendant family and can be included with your reunion fees and the reservation form. Please send all money to our Treasurer, Charles Wallace Gladney. His address is 6996 Richards Drive, Baton Rouge, LA 70809. His email is gladneywally@gmail.com.

FAMILY UPDATES

DR. SARA PIERSON GLADNEY recently received the prestigious Golden Stethoscope Award from The Southeast Permanente Medical Group in recognition of her hard work and care she provided for Kaiser Permanente of Georgia members. Dr. Gladney is an Oncologist-Hematologist with the group. The Golden Stethoscope Award recognizes clinicians who have demonstrated leadership and gone above and beyond their daily responsibilities. Recipients are nominated by their peers and the awards are presented quarterly.

Submitted 4/9/2014 by Frank H. Gladney, the father of Dr. Gladney

CLARE MARGARET D'ARTOIS LEEPER was born on April 3, 1932 in Shreveport, Louisiana. She passed peacefully on July 21, 2012, at the age of 80, with her daughter Emily at her side. Her parents were John Patrick and Marianne Gladney D'Artois of Shreveport, Louisiana and Guatemala City.

Clare attended St. Vincent's Academy and graduated as valedictorian. She attended Centenary College in Shreveport, Catholic University of America in Washington DC, and LSU in Baton Rouge, where she graduated with a degree in Fine Arts. She was also the editor of LSU's yearbook, The Gumbo.

She met Thomas Albert Leeper, an engineer with Ethyl Corporation, and they were married in 1953 at Christ the King Chapel at LSU. Clare began her career as a journalist by writing book reviews, and later features articles, for The Sunday Advocate. From 1960 to 1979 (and again

from 2004 to 2006), Clare wrote a regular column for the Sunday Advocate titled "Louisiana Places: Those Strange Sounding Names," in which she explained how places in Louisiana received their names. LSU Press has just published a collection of her articles titled, *Louisiana Place Names: Popular, Unusual, and Forgotten Stories of Towns, Cities, Plantations, Bayous, and Even Some Cemeteries*. (<http://lsupress.org/books/detail/louisiana-place-names>). Clare was Founder and President of Legacy Publishing Company in the 1970s and 80s

She had a love of history, books, maps, and genealogy, and was just blocks away from her great-grandfather William H. Tunnard's carriage factory, which was located near St Joseph's Cathedral. After Legacy, Clare and Tom ran a rare and antiquarian book shop named Beauregard Books. In her high school years, she was the Champion Women's Tennis Player in the State of Louisiana for her age group.

Clare is survived by her sister, Helen D'Artois Schmidt (of Baltimore, MD), her daughter Emily Katherine Leeper Gagliano and her husband Tony Gagliano and their children Ryan, Derek, Amber and Luke and their families; her son John Westmoreland Leeper and Shirley Hamilton Leeper, and their sons, Hamilton and Travis; her son Samuel Wakeman Leeper, and his wife Sharyn Milko Leeper and their sons Nicolas and Gregory; her son Paul Ridley Leeper and his friend James Bourg; her son Daniel D'Artois Leeper and his daughter Katherine, and her mother Elizabeth Howell; her son Frederick Tunnard Leeper and his wife Elena Federman Leeper and their daughters Ekaterina and Elizaveta; and

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18 Most Sickening Food Ingredients

Gross stuff in food by Amanda Gardner as published on health.com

News about gross-out ingredients like pink slime and ammonia (more about both later) got us thinking: What other surprises lurk in the food we eat? We put that question to food safety as well as food manufacturing experts, and it turns out all kinds of things go into refined and processed foods that you wouldn't willingly put in your mouth. Here's a few...read at your own risk!

That's not to say it isn't safe to eat. The Food and Drug Administration and other agencies spend lots of time and energy to make sure you're not eating stuff that will kill you. But the idea that something seems "just plain wrong" often isn't part of the calculation.

Here's a list of food ingredients that rate high in the yuck factor.

GELATIN - *What it is:* Vegetarians prepare to be shocked! The same stuff that puts the jiggle in Jello and other gelatin-based products is derived from collagen, a protein often collected from animal skins.

The source varies depending on the type of food, says Andrew L. Milkowski, PhD, adjunct professor of animal sciences at the University of Wisconsin Madison. The gelatin in desserts, for instance, comes mainly from pig skin.

Where you'll find it: Gelatin, which is a thickening agent, can also be found in frosted cereals, yogurt, candy, and some types of sour cream. (Check the label.)

MECHANICALLY SEPARATED

MEAT - *What it is:* Mechanically separated meat is what's left over after the meat clinging to the bones of chicken or pork are forced through a sieve-like structure using high pressure. "It looks like a paste or batter," says Sarah A. Klein, a staff attorney with the Food Safety Program at the Center for Science in the Public Interest. "You have crushed bits of bone and cartilage and other things that can end up in that final paste."

Because of the risk of bovine spongiform encephalopathy (BSE) or mad cow disease, mechanically separated beef is no longer allowed in human food.

Where you'll find it: Some hot dogs and other products (again, check the label)

CARBON MONOXIDE - *What it is:* We have carbon monoxide detectors in our homes for a reason: this odorless gas can be deadly. But the same stuff that comes from the exhaust pipe of your vehicle is also used in packaging ground beef and some fish like tilapia and tuna. It helps them retain their youthful blush, says Patty Lovera, assistant director of Food & Water Watch.

Where you'll find it: Carbon monoxide is injected into plastic wrap after all the air is sucked out to block the process of oxidation that can turn pink meat brown. The process is considered safe for humans although it isn't widely used anymore, says Lovera. Consumer groups have objected to the treatment's potential to mask meat spoilage.

SHELLAC - *What it is:* Candy lovers, cover your eyes: pretty, shiny treats like

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ADDITIVES (Continued from page 3)

jelly beans come at a price. They're often coated with shellac, a sticky substance derived from secretions of the female *Kerria lacca*, an insect native to Thailand.

Where you'll find it: Shellac makes jelly beans, candy corn, and other hard-coated candy look shiny. It may be called a "confectioner's glaze" on the packaging. So sweet, and yet so sick.

SALTWATER INJECTIONS - *What it is:* Saltwater is fine in the ocean, but injected into food? Believe it! Too much salt can contribute to high blood pressure and other health problems, so less is better. But in a practice called plumping, manufacturers inject salt and other ingredients into raw meat (mostly chicken) to enhance flavor and increase the weight of the meat before it's sold.

Where you'll find it: In packaged meat, and you should avoid it! Check the fine print and the nutrition facts label. Meat that's been injected may say "flavored with up to 10% of a solution" or "up to 15% chicken broth." Regular chicken has about 40 to 70 mg of sodium per 4-ounce serving, while plumped chicken can contain 5 times or more than that amount, or 300 mg and up.

VIRUSES - *What it is:* Don't viruses make us sick? Well yes, but bacteriophages—tiny bacteria-killing viruses—actually help us by making *bacteria* sick. First approved for use on food in 2006, bacteriophages infect food-contaminating germs, not humans, says Milkowski.

Where you'll find it: Manufacturers spray these on ready-to-eat meat and deli products that are sold in sealed plastic pouches. The bacteriophage products come

in two types: One that combats *E. coli* and the other *Listeria* bacteria. (Only the second is used on food; the first is used to spray cattle.) Check the ingredient list for the words "bacteriophage preparation."

AMMONIA - *What it is:* Ammonia is a strong smelling chemical found in household cleaning products, but it's also used as gas to kill germs in low-grade fatty beef trimmings.

"The trim (of animal meat) is prone to having more bacteria on it," Lovera explains. "They use ammonia as a kill step to deal with the bacteria during processing."

Where you'll find it: This controversial practice started around 2001, and the resulting product—sometimes called pink slime—is used as a filler in ground beef.

PINK SLIME - *What it is:* Pink slime is a product derived from the bits of meat clinging to fat, which are separated out by melting the fat away and spinning in a centrifuge.

The result is a pinkish substance called lean finely textured beef that's treated with ammonia gas to kill germs, and then added to ground beef as a filler. Lots of ground beef, as in 10 billion pounds per year.

Where you'll find it: Recent furor over the concoction has caused companies like Wendy's and McDonald's to report that their hamburgers are pink slime-free and some supermarkets like Safeway and Wegmans to say they will no longer carry it. Schools participating in the National School Lunch Program now have the option of ordering beef without it, according

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ADDITIVES (Continued from page 4)

to the USDA. Look for “Finely Textured Beef” on labels.

BISPHENOL A - *What it is:* Though the chemical bisphenol A, or BPA, has been removed from most hard plastics (including baby bottles and sippy cups), it can still be found in the sealant in the lining of some cans, says Lovera.

Where you'll find it: “This can be especially problematic with acidic foods like tomatoes,” she says. “The concern is that it leaks into foods.”

BPA has been linked to brain, behavior and prostate problems, especially in fetuses and children.

CASTOREUM - *What it is:* Brace yourself—this food flavoring is extracted from the castor sac scent glands of the male or female beaver, which are located near the anus. According to Milkowski, the substance is pretty expensive (think about what it probably takes to obtain it) and is more common in perfume than in actual foods.

Where you'll find it: While it sounds downright disgusting, the FDA says it's GRAS, meaning it's “generally recognized as safe.” You won't see this one on the food label because it's generally listed as “natural flavoring.” It's natural all right—naturally icky.

SODIUM BENZOATE - *What it is:* Did you ever take a slug of soda or juice and feel a tingling sensation in your throat? That may be sodium benzoate. This common preservative is also generally recognized as safe (GRAS) by the FDA, meaning it shouldn't pose a hazard. That doesn't mean you shouldn't avoid it: a 2007

study published in *The Lancet* found that a mixture of sodium benzoate and food dyes was linked to hyperactive behavior in children, although it was hard to tell if the dyes or the preservative were to blame.

Where you'll find it: Soft drinks and other carbonated beverages, fruit juices and jams, salad dressings, condiments, and pickles.

ANTIBIOTICS - *What it is:* People take antibiotics to kill germs. Livestock get antibiotics because they grow bigger and faster—and thus are more lucrative.

Where you'll find it: “The main concern about overuse of antibiotics in livestock production is the growing problem of antibiotic resistance,” says Lovera. Researchers are concerned about antibiotic-resistant bacteria in the overall environment and in livestock facilities. But food borne illnesses can result from resistant bacteria in food, including a ground turkey recall in 2011 (resistant salmonella) as well as a 2012 ground beef recall (also salmonella).

SILICON DIOXIDE - *What it is:* Silicon dioxide is what gets in your bathing suit and your hair at the beach. Affectionately known as sand, it's also found in food. “It's used in a lot of things as a flow agent and partly because it does a nice job of absorbing a little bit of atmospheric humidity that would cause clumping in a variety of things,” says Milkowski. Swallowing a little sand at the shore probably never hurt you and it probably won't hurt you at the dinner table either.

Where you'll find it: Salts, soups, and coffee creamer

2014 REUNION

Preparations are complete for the 2014 Gladneys in America Reunion. The reunion will be **JULY 25 THRU 27**. This year the reunion will be based in Franklin, GA. The hotel will be in Carrollton, GA. Activities are planned for the entire weekend. Please come out and let us show you some West Georgia hospitality.

SCHEDULE On Friday we will have a meet and greet with food provided at the hotel. Saturday will be a full day as we will visit our local coal power plant, Plant Wansley, which was constructed in the 1970's. The tour is very informative, and there will be options for those who can not go through the entire tour.

We will also visit the Yellowdirt Baptist Church and Cemetery, which is on the Plant Wansley campus, and was attended by Gladney descendants. The cemetery contains the graves of several Gladney kin.

We will then go to Centralhatchee Baptist Church for lunch (provided) and a brief cemetery tour. Many of the descendants of Lemuel and Frances Gladney are buried there. We will finish our history tour with a visit to the Old Heard County Jail Museum. James Ezra Gladney lived there while he served as the Sheriff of Heard County. The highlight of the museum is the original cell block upstairs with the gallows intact (never used). Then we will have a break before the banquet dinner, which will be held on the campus of the University of West Georgia. On Sunday we will have a short devotional and prayer before traveling back home.

MOTEL RESERVATIONS We will be staying in the Holiday Inn Express in Carrollton, Georgia. For your GPS, the address is 104 S. Cottage Hill Road, Carrollton, GA 30117.

The direct phone number is 770-838-0508. If calling to make your reservation, please tell them that you want to book a room for the Gladney Reunion.

If booking ONLINE, log onto hiexpress.com/carrolltonga. Under **BOOK THIS HOTEL**, enter your arrival date and your departure date. Under **HAVE A GROUP CODE?**, enter your 3 letter group code which is GLA. Select **CHECK AVAILABILITY**. Select a room and click on **BOOK THIS ROOM**. Complete the requested data and print out or write down your confirmation number. If you cancel your reservation, be sure to get a cancellation number.

Our cost for the rooms is \$89.00 per room per night. This price expires on Friday, July 18, 2014. You have a choice between rooms with one King bed or rooms with two Queen beds at the price of \$89.00. A hot continental breakfast is included. A listing of additional motel amenities is shown on Page 7.

HOLIDAY INN EXPRESS

Steve Redolfi, General Manager
104 S. Cottage Hill Road
Carrollton, GA 30117

Reservations: 1-866-952-7083 Phone: 770-838-0508 Fax: 770-838-1090
Email: hiexpress@charter.net
www.hiexpress.com/carrolltonga

Check in: 3:00PM

Check out: 12:00PM

*The HOLIDAY INN EXPRESS is conveniently located just off Hwy. 27 and the Hwy. 166 bypass
South of the Crossroads Shopping Center & West across from Home Depot*

We offer the following amenities:

- Wireless High Speed Internet Access
- Guest Business Center
- Interior corridors & electronic locks
- Microwave & Refrigerator in every room
- 83 Beautifully appointed Guest Rooms (all interior rooms)
- Iron/Ironing Board, Hair Dryer, and Coffee Maker in each Room
- Phones with Data Ports & Voice Mail
- Meeting Room - accommodating up to 28 people classroom style
- Fitness Center, featuring 2 Tread Mills, 1 Elliptical & 1 Recumbent Cycle
- Outdoor Swimming Pool (Open May 1st through October 15th)
- Free Local Calls
- Fax/Copy Services Available
- More than 70 TV channels including premium Movie Channels – HBO/CNN/ESPN

Breakfast Hours: 6:00am until 9:30am

HOT CONTINENTAL BREAKFAST ITEMS EVERY MORNING

Deluxe Continental Breakfast which offers the following on a rotating basis: cheddar cheese omelet, sausage & biscuits, biscuits & gravy! We also offer: Hot & Cold Cereals, Hard Boiled Eggs, Assorted Breads, Fresh Fruit, Yogurt, Muffins, Whole Milk, 2% Milk & Skim Milk, Orange & Apple Juice, Coffee, Decaf, Hot Chocolate & Hot Tea

NEAR BY RESTAURANTS

- Applebee's (1 Mile north on Hwy 27)
- O'Charley's (1 mile south on Hwy 27)
- Olive Garden (0.2 mile north in Cross Roads Shopping Center across the street)
- Longhorn's Steak House (5 miles on Bankhead Hwy (Hwy 61))
- IHOP (1 mile south on Hwy 27)

Holiday Inn Express is in close proximity to the following companies & attractions:

- ❖ 3 miles to the UNIVERSITY of WEST GEORGIA
- ❖ 1 mile to Grisham Stadium/Home of the Carrollton Trojans
- ❖ 4 miles to the Lakeshore Natatorium
- ❖ 4.25 miles to the East Carrollton Complex (Gymnastics, basketball, baseball, soccer)
- ❖ 3 miles to West Central Technical College
- ❖ 11 miles to Georgia Power Plant Yates
- ❖ 15 miles to Georgia Power Plant Wansley
- ❖ 1 mile to Super WalMart Shopping Center
- ❖ 34 miles to Hartsfield-Jackson International Airport (ATL)
- ❖ 48 miles to downtown Atlanta

CITY OF CARROLLTON, GEORGIA

Population: 23,916 Size: 23.09 miles

FAMILY UPDATES (Continued from page 2)

her son Robert Gladney Leeper and his partner Samuel Campos; her nieces Marianne Schmidt McClellan and Tracy Schmidt Swindell and their families; her nieces Beth Leeper Stewart, Laura Leeper Waynick, and Sara Leeper Tate and their families, her nephews Jeff, Paul, Brian, and James Leeper and their families, her nephew Edwin D'Artois and his family, in-laws Paul and Jennifer Leeper, in-law Sandra Querbes and her family, and many, many more and countless friends.

Clare is preceded in death by her husband, Thomas Albert Leeper, her brothers Patrick Henry D'Artois and James Tunnard D'Artois, her niece Ellen Hammer, and her nephews Dolph Schmidt and Joseph D'Artois.

The family would like to gratefully acknowledge the wonderful caregivers – especially Esther, Lisa, Polly, Brenda, Annette, and many others - at Just Like Home care facility, who compassionately and lovingly cared for her during the last year of her life. Although Parkinson's took a toll on her physically during that last year, her spirit remained as positive as ever, and she even had plans for her next book. A memorial service was held on Saturday, August 11 at St. Aloysius Church at 11 am, with a wake preceding it at 9 am. In lieu of flowers, please consider a donation to any charity in her name, especially St Aloysius



Church St. Joseph's Hospice. Published in The Advocate on July 29, 2012

Submitted by Mrs. Leeper's sister, Helen D'Artois Schmidt on 4/11/2014.

REBA MAURINE BUSSA (November 11, 1915 - November 5, 2013) age 97, died Tuesday, November 5, 2013 in Artesia, New Mexico.

Reba was born November 11, 1915 in Franklin, Texas; the daughter of John McCormick and Leda (Gladney) McCormick. She came to Artesia in April 1970 from Levelland, Texas. She was a housewife and a member of First Baptist Church, Eastern Star, and was a Sunday School teacher.

On May 4, 1935 she was married to V.G. "Hap" Bussa in Franklin, Texas. He preceded her in death June 3, 1990. She was also preceded in death by her parents, a son, 3 sisters and a niece.

Survivors include daughters Tanya Bussa and Renee Bussa, both of Artesia, daughter-in-law, Geneva Bussa, of Converse, Texas, 3 grandchildren, 4 great-grandchildren, 2 great-great-grandchildren, a niece, and a nephew.

Graveside services were conducted at 10 a.m. on Saturday, Nov. 9, 2013 at Woodbine Cemetery in Artesia, New Mexico. Joseph Tillery officiated the service. Memorial contributions may be made to the Baptist Children's Home or charity of choice.

Submitted on 4/17/2014 by Mrs. Bussa's daughter, Tanya Bussa.

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FAMILY UPDATES (Continued from page 8)

ANDREW LEE GLADNEY was born March 24, 1987, to Edward Lee and Sally Gladney. He died August 16, 2013, in Houston Texas, as a result of a motorcycle accident.

Andrew was preceded in death by his grandparents Robert and Grace Beth Thorn of Houston, and his grandmother Shelby Meek Gladney of Bastrop, Louisiana.

In addition to his parents, Lee and Sally Gladney, Andrew is survived by his loving wife Melissa Flower Gladney; his brother David Gladney and wife Kristen; his grandfather Edward Lee Gladney Sr. of Bastrop, Louisiana; and aunts, uncles, cousins, and in-laws and countless friends.

Andrew was a 2005 graduate of Cypress Christian School where he starred in track and football. He graduated from Baylor University with a B.S. in Geology and worked as Operations Manager for WellDrive.

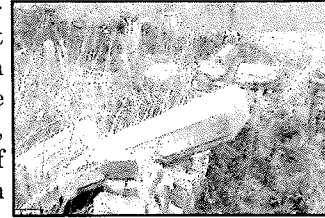
Andrew was a warrior. He was a cornerstone of love and encouragement for those around him. He loved relentlessly, faithfully, and genuinely. He was always generous, full of laughter and mischief. He will be desperately missed by all who knew him.

Obituary published in Houston Chronicle from August 19 to August 20, 2013



GEORGIA CEMETERY DESECRATED

Caretakers of one of Georgia's oldest cemeteries say the scene was heart-breaking: A toddler's bones were spilled on the ground. The uniform buried with a soldier in another plot was strewn on the ground. Now, a reward of more than \$2,000 is being offered for information on the desecration at the Old Church Cemetery, which dates to 1758 in the east Georgia countryside near Waynesboro.



The Georgia Historic Marker outside of the former church location reads, "OLD CHURCH: On this site Old Church was built during Revolutionary times. When St. George's Parish, now Burke County, was created in 1758, a globe of 47 acres was granted for this Anglican Church, known as St. George's. When Waynesboro became the County Seat of Burke County in 1812, a proposal to use the timbers from Old Church for erecting a Court House was averted by a lawyer, Allen, who quoted, "My house shall be called the house of prayer, but ye have made it a den of thieves". After 1830, for many years, it was a Methodist church. Taken over and restored by the American Legion about 1930, Old Church was destroyed by fire in 1934."

"Clothing buried with a soldier was removed, leaving his bones exposed", Burke

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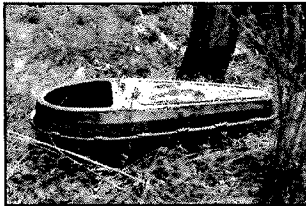
County sheriff's Sgt. Sean Cochran said.

Among the soldiers desecrated were those dating back to the Revolutionary War, Civil War, and World War I, he said. "Relic hunting is a possible motive", he said, though authorities aren't certain what the motivation was. "Most of the time when soldiers were buried, they were buried with their items to keep the enemy soldiers from getting them," Cochran said

Leroy Bell Jr., commander of the American Legion post that cares for the cemetery, discovered the damage on Saturday, April 12, 2014. "Somebody is very sick to do something like this, to desecrate a grave," Bell told WFXG Fox 54 in Augusta, GA.

"A small cast iron casket containing remains of 14-month Emma Jane McElmurray (Aug. 22, 1883 – Oct. 21, 1884), was removed and its contents dumped out," Bell said. They took it completely out and dumped everything out in the perimeter of the family plot," Bell told The Associated Press on Wednesday. 'It was just total devastation,' he recalled. The child's tombstone reads, "Little Emma Jane, babe of Judge J. T. McElmurray, died this morning, after a lingering illness with cholera infantum. Too tender for earth, the flower has been transplanted in the bright land where sickness and death cannot come."

"I thought 'Why in God's name could anybody do anything like this?'" he said. "I just



can't understand it, other than the fact they were wanting some kind of trinkets." Cochran said authorities don't know what items were buried with the bodies, so they're not sure what might have been stolen from the bodies and the graves.

All of the buttons had been removed from the military clothing left on the ground, which appeared to be a soldier's uniform coat, Bell said.

"Leaders of American Legion Post 120 are planning to rededicate the soldiers' graves and restore the monuments that were damaged," Bell said. 'It's just going to take a little time because we're just a small American Legion here in Waynesboro and we don't have that many members,' he said. They're currently accepting donations to make the reward larger.

Editor's Note: There are 77 names listed in the Old Church Cemetery on Find-a-Grave which many researchers use for genealogy records.

UPDATE: WAYNESBORO (Burke County), Ga. — Sheriff's officials in eastern Georgia say a man has been arrested and another is sought by police in a cemetery desecration case.

Burke County Sheriff's Sgt. Sean Cochran Tuesday said 42-year-old Ralph "Bubba" Hillis was taken into custody in Richmond County after authorities received a tip and found him at a meth lab.

Hillis and another man are accused of digging up graves at the Old Church Cemetery near Waynesboro. The cemetery dates back to 1758 and holds remains of revolutionary and confederate soldiers. A caretaker found evidence of the desecration on April 13.

CROCKPOT PECAN PIE

Not only is this a great addition to the desert table during the holidays, it is a great way to avoid heating the kitchen during the warm months.

Ingredients

1 uncooked piecrust
3 eggs
1 cup sugar
2/3 cup dark Karo syrup
1 cup pecans, broken up
½ cup margarine, melted
1 teaspoon vanilla

Directions

Spray slow cooker with nonstick cooking spray.

Place uncooked pie crust in the slow cooker and press up the edges about ½ inch up the sides.

In a medium size mixing bowl, stir the remaining ingredients until well mixed. Pour on top of the pie crust

Cover and cook on HIGH for 2 to 3 hours.



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A storm rolled through a couple of nights ago. Lightening struck somewhere nearby. If you know me, I don't go outside when there is lightening nearby. But, this time, I had a reason. Our new baby was so scared that I sat down on the porch and held her until the storm was gone. She went to sleep in my lap after the main part of the storm had passed.



Luna brings us lovely gifts; mice, lunar moths with no wings, chipmunks (whole and half), and squirrels. She is a very skilled hunter! The vet told us to praise her for the gifts because it shows her love and trust in us. But, we are not to allow her to eat them. The fleas on the "gifts" when eaten will cause more worms.

She rarely leaves the porch, only to take care of nature's call and to find shade from the hot afternoon sun that drenches the porch. She does her hunting mostly at night so I have to be careful with her breakfast delivery so as not to step on a new gift.

MOTEL ROOM UPDATE

As of this writing on June 4, several rooms are still available for the Gladney reunion. If you have not made your reservations yet, please do so as soon as possible. Call the motel directly at 770-838-0508 and tell them you are with the Gladney reunion. Reunion dates are July 25, 26, and 27.. You can get either a king or two queens for \$89 per night and this includes the deluxe continental breakfast (see all amenities on page 7). The deadline to receive the discounted prices is Friday, July 18th. Also remember to send in your Gladney reunion reservation form to C. Wallace Gladney. His address is on the form. I am looking forward to seeing everyone next month.



Gladney Gram
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Cathy's Corner

We have a new family member. Her name is Luna and she is a beautiful black and white cat.

She has been hanging around in the woods around our house for about a year. She wouldn't come out and wouldn't let us go near her.

One Sunday, we caught a glimpse of her and I was determined to make contact. I was in the driveway and called her continually for several minutes. I had her attention but she wouldn't budge. I thought maybe if I sat down, it would be less menacing to her. So, I sat. She eventually came out and went round and round me wanting to be loved and petted.

My husband came out but, since he was standing, she got out of Dodge. But, after he sat down, she came back out. He loves cats but, it allergic. So, he was hesitant to pet her too much.

I sent him to the store for cat food while I loved on her. She was obviously someone's pet. When we go out the front door, she throws herself on the floor and waits to be petted. And, I have never seen another animal do this, when I feed her, she does not

eat until she is petted. And I mean for several minutes. She is now getting to the point where she will get on our laps for her loving.

I found a pet carrier and spent a week getting her used to it before venturing to the vet with her. She did really well, I believe because she had been in a carrier before with her previous family. She had her rabies shots and was tested for parasites. She had four kinds of worms which have been successfully treated. She is between one and two years old. The vet could not definitely say whether she has been spayed or not. But, she said that since she hasn't had kittens yet and hasn't been in heat that we know of, the odds are that she has been fixed. Whew. Good news.

The other night, she was meowing outside the front door. This was unusual for her. So, I rushed out knowing that something was wrong. She was going from one end of the porch to the other meowing and looking over the edge. A HUGE possum was in the yard and had been eating her food. I could tell that she was afraid and tried to comfort her. We do not leave her food outside so as to avoid a return of the possum.

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