

# Salt

Flavor for Everyday Life | May/June 2020

South Ohio

## The **mysteries** of Serpent Mound

Old-fashioned favorites  
at

**The Willow**

**Hunting**  
wild mushrooms







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# at the Market

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# Salt

## South Ohio May/June 2020

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## Hide & Shake



Find the shaker in this issue and be entered to win a \$10 grocery card.

Visit our website, [thesaltmagazine.com](http://thesaltmagazine.com), and click on the Shaker Contest link at the top and enter your contact information. Your name, street number, street name, city and zip code are required. Only your name and city will be

published. All entries must be received by June 1. Only online entries will be accepted.

In the March/April issue, the shaker was hidden on page 19, in the top left photo of the man by himself, in his left hand.

Congratulations to our most recent winner, Ronald Batson, of Washington Court House.

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This photo of Serpent Mound is by McKenzie Caldwell.



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One day, things were normal. The next, they were not.

A slight change in perspective is all it took. One day, I'm hurriedly making supper after a long day at the office. The next, I'm prepping supper more carefully, eying the seeds I'm removing from a bell pepper and setting them aside to dry, to save,

to plant.

Why not throw them in the ground and see what happens?

The novel coronavirus turned normal life into a big experiment. At first murmurings of trouble, I rushed into activities like taking inventory of the deep freeze and pantry, stocking up on staples before there was a run on them and doing a little deep thinking on the meal planning front — all while checking in on loved ones and making sure they were able to hunker down well.

Setting up work at home was another hurdle, another aspect of a lifestyle change that required flexibility. That was the word of the day for a while, flexibility.

Masks? I can do that, and I did that. That fabric stash came in clutch.

Soon, there was just one thing left to do: Slow down.

That one took a little pursed-lip breathing. At first, anyway. Our culture does not exactly encourage this, right? But what if that's the lesson?

I hope we've sufficiently paused and learned to be still for long enough that we could arrange our priorities a little better. That's where the experiment comes back around — what happens next? Have we learned anything as a society?

I've kept an eye on mama robin on her nest just outside our kitchen window, fluffing her feathers and hunkering down against the wind and, one day, even snow. She knows it's but a season.

And if a robin can be patient, so can I. And so can you.

*Adrienne*

I couldn't have been the only one to panic buy potatoes. (So many things can be done with them!) This is barely even a recipe, and it can work with any root vegetable. Just keep an eye on the veggies, stirring once during baking, and test for doneness with a fork.

### Roasted Potatoes

- 3-5 medium potatoes
- Olive oil
- Seasoning
- Salt

Preheat oven to 400 degrees. Wash and chop potatoes into bite-size pieces. Drizzle with olive oil on a baking sheet and stir with your hands to coat the potatoes. Spread potatoes out into a single layer with some space between each chunk. If you want more potatoes because you're serving more people, you may have to

use two baking sheets. Sprinkle on dried seasoning of your choice, like Italian seasoning, garlic salt, Cajun mix — whatever sounds good to you. A dash of salt of some kind is key. Roast for 20-30 minutes until the corners are as crisp as you like. I have found that redskins take longer than Idaho potatoes.







# Experience the peace of Serpent Mound

## Story and photos by McKenzie Caldwell

When Harvard University archaeologist Frederic Ward Putnam arrived in Peebles in the 1880s after a 13-hour wagon ride from Cincinnati, he was awestruck by the 1,348-foot long, snake-shaped mound he found there — known today as Serpent Mound.

“A lot of times when you read these old, stuffy archaeologists, you get very scientific data, but when Putnam wrote in his journals about it, it was like he had a love affair with Serpent Mound,” Serpent

Mound History Preservation Manager Beth Jenkins said. “Putnam had a love for Serpent Mound, and he worried about Serpent Mound.”

According to Jenkins, Putnam had first heard of Serpent Mound through amateur archaeologists Edwin Davis, who was born in Chillicothe, and Ephraim Squier’s book, “Ancient Monuments of the Mississippi Valley,” which was published in 1848 by the then-newly founded Smithsonian Museum.

When Putnam first arrived in Peebles, Serpent Mound was located on a family farm. The farmers had been con-

sidering cultivating the effigy mound — called that because it is in the shape of an animal — into more farmland. Putnam was able to raise enough money to purchase the land, which was then dedicated as a public park.

“Putnam is the savior of Serpent Mound,” Jenkins said. “I think, if he could come back today, he would be very happy with Serpent Mound.”

Today, over 140 years after Putnam’s first visit, Serpent Mound is still a public park where the only admission charge is an \$8 per vehicle parking fee. However, the effigy mound still draws far-off travelers.

“If you look at history books in places like China and England, Serpent Mound is listed in just about every history book,” Jenkins said. “It’s the world’s largest existing effigy mound. There’s nothing like it, so we tend to draw people from all over the world.”

Though the park closed temporarily in March due to COVID-19 concerns after being open for only two days, Jenkins said, in addition to Ohio residents, people from places like Ukraine and Canada visited.

But people come to Serpent Mound for different reasons.

“You have two types of people who come to Serpent





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Mound: the people who come up for the history — they love the Native American history side of it; and we have another group, which I'd probably classify as 'mystics' or 'New Age-type people,' who are intrigued by the site," Jenkins said. "I think the site gets romanticized sometimes, and that has caused some problems with our Native American partners."

Visitors remark on the mound's energy, try to touch the mound and ask if aliens frequent the mound, though Jenkins said the latter didn't surprise her due to the site's appearance on the television show "Ancient Aliens." Some visitors believe the mound has the power to heal.

It's not new for people to speculate about Serpent Mound's origins, however. In the early 1900s, Adams County native the Rev. Edmund Landon West wrote an 18-page pamphlet, in which he claimed that the effigy mound marked the location of the Garden of Eden. According to Jenkins, West's claims may have led to the idea that Serpent Mound's coiled tail is an opening to the underworld, causing local residents to believe the mound is evil.

"I've never had any strange experiences here. I've never seen an alien, I've never had a magical feeling come over me. I see it as a site of respect because it is," Jenkins said. "I would like to promote the site for what it is. We don't know a lot about Serpent Mound — that's the mystery of Serpent Mound. Serpent Mound will always kind of be an enigma because here you have, out in the middle of the country in Peebles, Ohio, you have this 1,348-foot long snake that's made out of earth."

Though some archaeologists believe pre-historic mound builders created the mound to serve as something similar to a calendar, Jenkins said there's no way to know for sure because the people who built Serpent



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Mound, also known as pre-historic mound builders, only left behind artifacts and effigy mounds.

Regardless, during the summer solstice, the setting sun aligns with the serpent's head; during the winter solstice, the sun aligns with the mound's coiled tail.

"That's pretty amazing, to think that this was done 2,000 years ago with no measuring devices. It was all done basically just from watching the sky," Jenkins said. "I look at it as art. To think that pre-historic man built something like that with nothing but their hands and rock and shell and baskets — it's amazing. There are some archaeologists who believe, just from doing multiple studies on the effigy mound, that Serpent Mound may have been constructed possibly in a matter of days to a week, which is unheard of. So the question is: why?"

Jenkins may admit that Serpent Mound will always remain an enigma, but that doesn't affect her goals as the effigy mound's history preservation manager.

Her first season in the position may be delayed, but Jenkins is already looking toward the future. She hopes to partner with Midwestern Native American tribes to develop new programming to educate visitors about native cultures and languages.

"My goal is to always



**"Maybe that's what's drawing people out there: there's something about it. You can call it an energy, you can call it mysterious or peace — maybe it's just peaceful. Maybe it's just a reminder of what time used to be like before we had modern technology and busy lifestyles. It's a very peaceful, beautiful place. People are more than welcome to come and take away from it what they will."**

— Beth Jenkins,  
Serpent Mound history  
preservation manager



maintain the site as a Native American memorial,” Jenkins said. “We don’t educate people enough about Native Americans. We’ve forgotten about our Native American history, especially here in Ohio.”

Jenkins also wants to partner with local artisans to stock the site’s gift shop with more unique and authentic souvenirs, but she’s also passionate about expanding

the park’s programming to highlight other historic facets of the park. She wants to expand programming to include not only the mound but also about the 19th century farmers who lived with the effigy before Putnam bought the property and some of the Depression-Era additions to the park, such as the park’s restroom facilities, which, according to Jenkins, were constructed from mate-

rials that came from an old church.

“We have not only the Native American stories, but we can talk about the 1930s,” Jenkins said. “This was a generation that had an unbelievable work ethic. After all these years, those buildings are still standing, and they’re beautiful. They’re historical.”

Serpent Mound has been nominated to join monuments like the Eiffel Tower and the Taj Mahal as a UNESCO World Heritage designation, something which Jenkins said could increase tourism in Adams County.

However, for residents of Adams, Brown, Highland and Ross counties, Serpent Mound has been incorporated into their routines. While foreign travelers may visit the park to glimpse the site, for many residents, the effigy

mound holds memories ranging from childhood field trips to family reunions.

Jenkins herself grew up visiting Serpent Mound. In 1985, she first visited the mound with her parents as a young child.

“When I climbed up, as a young child, onto that tower and looked down upon that, it kind of took my breath. To this day, when I climb up that tower just to look at it, I never get tired of seeing it,” Jenkins said. “Maybe that’s what’s drawing people out there: there’s something about it. You can call it an energy, you can call it mysterious or peace — maybe it’s just peaceful. Maybe it’s just a reminder of what time used to be like before we had modern technology and busy lifestyles. It’s a very peaceful, beautiful place. People are more than welcome to come and take away from it what they will.”



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# Reader Recipes

## St. Tropez Cranberry Mousse

— From Valerie Rose, of Wilmington

- 1 can pineapple, crushed, in juice
- 1 6-ounce strawberry gelatin
- 1 cup water
- 1 can whole berry cranberry sauce
- 3 tablespoons lemon juice
- 1/4 teaspoon nutmeg
- 2 cups sour cream
- 1/2 cup chopped pecans, optional

Drain pineapple well, reserving juice. Add juice to gelatin in a 2-quart saucepan. Stir in water. Heat to boiling, stirring to dissolve gelatin. Remove from heat. Blend in cranberry sauce, lemon juice and nutmeg. Chill until mixture thickens slightly. Blend sour cream into gelatin mixture. Fold in pineapple and pecans. Pour into 2-quart mold or a bowl. Chill until firm.

## Crème Brulee French Toast

— From Valerie Rose, of Wilmington

- 1 stick unsalted butter
- 1 cup brown sugar, packed
- 2 tablespoons corn syrup
- Loaf of country-style bread
- 5 large eggs
- 1 1/2 cups half and half
- 1 teaspoon vanilla
- 1 teaspoon orange juice
- 1/4 teaspoon salt

In saucepan melt butter, brown sugar and corn syrup over moderate heat, stirring until smooth. Pour into 13-by-9-inch baking dish. Arrange 1 inch slices of bread in one layer in the baking dish, squeezing them slightly to fit, if necessary.

In a bowl, whisk together eggs, half and half, vanilla, orange juice and salt until combined well and pour evenly over bread. Chill mixture covered at least 8 hours or overnight.

Preheat oven 350 degrees and bring bread mixture to room temperature. Bake uncovered until puffed and edges are golden, 35 to 40 minutes. Serve hot.



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## Dutch Slaw Sauerkraut Salad

— From Mary Ann Vantress, of Xenia

- 2 1/2** pounds canned sauerkraut, chopped and drained (do not use fresh)
- 1** cup celery, cut fine
- 1** cup bell peppers, cut fine (can use all green peppers or red and green mixed)
- 1/2** cup salad oil
- 1/2** cup vinegar
- 1 1/4** cups sugar
- 1/2 to 1** teaspoon celery seed, optional

Mix celery and peppers with chopped sauerkraut and set aside.

Mix oil and vinegar. Add sugar and stir until dissolved. Add celery seed (if using).

Stir the sauerkraut mixture together with the dressing. Let stand at room temperature for 24 hours. Refrigerate before serving. This will not hold up except with canned sauerkraut.

# Salt Scoop

**Send us your favorite recipe. We may feature it in an upcoming issue.**

Visit our website, [thesaltmagazine.com](http://thesaltmagazine.com), and click on the Recipe Submission link at the top to be entered. Include a photo of your dish, too, if you've got one. All entries must be received by June 1.

Every submitted recipe will be entered in a drawing for a \$25 grocery card.

Congratulations to Valerie Rose, of Wilmington, who won for her Creme Brulee French Toast recipe submitted for this issue of Salt.

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# In the Kitchen With:

# Denny Smith

Story and photos by  
Jennifer Woods

A resilient, home-style restaurant can be found in Washington Court House with a plethora of comfort food made from scratch.

The Willow Restaurant has been a part of the local community for a decade and is co-owned by Denny Smith and his wife, Kelly. Although they are located in the same building as when they first opened, a renovation after a fire last July makes it feel new.

The fire, which caused a large amount of damage to the building, forced the restaurant to close. It reopened in February. Through hiring some staff members to assist with the renovations and community donations to an employee relief fund, most of the original employees were able to return to The Willow once it reopened.

Although the dining room has been closed during the COVID-19 pandemic and the catering business that ties in with the restaurant was not getting any orders, the restaurant owners decided to keep The Willow open for carryout. And the staff started working toward creative options on family meals that could be baked at home — baked spaghetti, turkey pot pie and shepherd's pie. They also transitioned two daily specials — baked steak and chicken and noodles — into everyday



items.

“That’s saving us. The chicken and noodles and the baked steak are our biggest sellers throughout,” Smith said.

The chicken and noodles recipe is a longtime favorite, complete with homemade noodles made daily because of demand, and the recipe came from Smith’s grandmother.

When Smith was younger, he learned to cook by watching his grandmother teach his mother how to do so. Because his mother worked, he would cook often.

While the Smiths have made some changes to menu offerings, they have not changed

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their habits of supporting other local businesses. During renovations, several of the purchased items and contracted work came from various businesses found throughout Fayette County.

During the pandemic, Denny helped another local restaurant owner to transport food and allowed for it to be stored in The Willow's walk-in freezer so that owner would have it quickly accessible.

"We all try to get along. Our customers are the same people as their customers," Smith said. "It's

just — some people can eat at the same place twice a day, seven days a week. The average person can't do that."

To help regular customers, The Willow makes substitutions. Smith explained he is a picky eater, too. One of the regular customers is on a restricted diet. They often serve her cottage cheese along with their deviled eggs. Although the eggs typically come as an appetizer, they give her the portion size she requests.

She isn't the only one who regularly orders The Willow's deviled eggs. They have sold well since they were added to the menu after the restaurant reopened. Prior to the pandemic, the restaurant would regularly have themed buffets, and the deviled eggs were often requested to come with it.

"Treating the customers with respect and they treat us with respect — that seems to be one of the main foundations to our businesses," Smith said.

Part of that respect includes the customers and the staff

getting to know one another and their families.

"Our customers have been really nice. They really seem to appreciate what we do, and the tips that they are leaving are spread among everybody," Smith said.

"We're on reduced staff, and they aren't getting their 40 hours. We're trying to utilize as many employees as we can. It's nice, since they are working half their hours, that they can get those tips. That helps them and their families."

It's not just local customers wanting the home-cooked comfort food and pies made from scratch.

"I would say 50 percent of our business on a regular basis is from out of town," explained Denny. "People drive in from Hillsboro, Greenfield, Chillicothe, Circleville, Grove City. (In the beginning of April), when we had the warmer weather, we had people come in from Chillicothe, and they brought lawn chairs. They sat out and had a picnic in the parking lot under the trees away from anyone else."

The resilience continues even though there are strange challenges during the pandemic, such as take-out containers being difficult to come by, not receiving all ordered supplies, health precautions, grocery supplies being uneven, events not being available for catering, employment challenges and more.

"We're striving to survive through (the pandemic) with our employees intact," Smith said.

## The Willow Restaurant's Signature Salad

Just in time for spring, this is a popular add-on during the season and pairs well with various dishes.

- Fresh greens of preference
- Dried cranberries
- Toasted almond slivers
- Cooked bacon bits
- Blue cheese crumbles
- Red onion

Start with a fresh bed of mixed greens then top with cranberries, almonds, bacon, cheese and red onion. Various dressings can be used, although a raspberry vinaigrette dressing is suggested.

## The Willow's Deviled Eggs

- Eggs
- Marzetti Slaw Dressing
- Zip bag
- Paprika
- Candied bacon

Start with peeled, hard-boiled eggs. Cut the eggs in half and remove the yolks. Place the yolks in the bag and mash them. Combine with Marzetti Slaw Dressing until the desired consistency is achieved.

Next, cut off one of the corners of the bag and pipe the mixture into the egg halves. Top with a sprinkling of paprika and candied bacon.







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OH-70182128



Story by Sarah Allen  
Photos courtesy Faye Mahaffey,  
Brown County Master Gardener volunteer

Sunlight, air, soil and water — these aren't just the ingredients for a healthy garden. For many, gardening is more than putting fresh food on the table. It's about relaxing, connecting — and, yes, feeling the dirt between your fingers.

Brooke Beam, OSU extension educator for agriculture and natural resources/community development, offered advice for first-time gardeners. Perhaps the pandemic spurred a new hobby, or perhaps this year is just the right year.

“Starting small is very important,” she said, adding that it's best to begin with “what you like to eat.”

As an example, Beam said that those who enjoy eating salads might want to plant lettuce and tomatoes.

She also described the process of starting a garden. For instance, before digging, it is important to make sure there are no power or gas lines. Beam recommended calling 1-800-362-2764 — the state's dig call center — before shovels hit the dirt.

Beam also suggested plotting a garden close to a water source. The area should also receive at least eight hours of sunlight.

All gardening supplies, she added, can be found locally: at garden centers, home improvement stores and even grocery stores. Employees there can also be a helpful resource.

Once it's time to start digging into the earth, Beam advised researching what plants grow well together. Examples of these “companion plants,” include asparagus, tomato, parsley and basil, or spinach, strawberries and fava beans.

Different plants grow better in different areas at different times. Beam said the back of seed packages can provide a guide.

Other resources include the OSU Extension website, which includes information as well as webinars.

Ultimately, however, Beam said that there are various ways to garden. Raised garden beds, for instance, can be a good option for individuals with limited mobility. She added that she has seen gardeners convert flower boxes or even water troughs into raised beds.

Beam said, above all, it's important to “let your imagination” create a garden that works for your space.

And while any garden takes time and effort, “the end result is very worthwhile,” she added.

Gardeners often finish the season with a sense of “satisfaction ... and accomplishment,” Beam said. In addition, the experience can also inspire “appreciation for farmers.”

But the harvest isn't the only benefit that comes with gardening. Beam said that it promotes outdoor experiences and “gets us away from our computers.” In addition, gardening can relieve stress and be an opportunity for family bonding.

Above all, however, Beam said, “Having something you've raised and put on the dinner plate is a great feeling.”







**"Some are gourmet, and some are deadly."**

— Walter Sturgeon,  
author of "Appalachian  
Mushrooms: A Field Guide"

# On the *hunt*

Wild mushrooms abound in Ohio

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The Ohio Mushroom Society is looking for members in southwest Ohio. The society holds annual “forays” — meetings that include both hunts and educational programs. Check [ohiomushroomsociety.wordpress.com](http://ohiomushroomsociety.wordpress.com) for more information.

**Story by**  
**Jane Beathard**  
**Photos courtesy**  
**Walter Sturgeon**

Spring in Ohio brings sunshine, warm rains and a certain breed of hunters into the woods.

These outdoor enthusiasts are not seeking whitetails or turkeys, but a sometimes more elusive prey — wild mushrooms.

Foraging for mushrooms is a cultural activity that often spans generations of a family. That’s the way it was for Central Ohio resident Ted Slanker.

Slanker’s parents were avid mushroom hunters and they passed that passion onto their son, who was about age 4 when he joined in their searches.

“We couldn’t wait to go,” he said. “It was a passage of spring.”

Slanker’s late wife, Anne, learned to share in her husband’s fun and joined his woodland adventures with gusto.

Slanker recounted a time when the two gathered a large bag of morels, then bartered them for steak dinners and a bottle of wine in a Springfield restaurant.

The chef was delighted to make the trade.

Eastern Ohio resident Walter Sturgeon is a nationally recognized authority on wood-

land fungi and the author of “Appalachian Mushrooms: A Field Guide.”

Sturgeon’s father first took him to the woods and fostered the boy’s interest in foraging for wild food. A 1975 Christmas present, the *Whole Earth Catalogue*, cemented that interest and led Sturgeon to the Ohio Mushroom Society.

“I could take a picture of a mushroom and get it identified (by them),” Sturgeon said.

Forty years later, his interest in field mycology — the study of fungi and their use to humans — has not dimmed. In fact, it has broadened to the study of environmental impacts on woodlands and forest health.

“Mushrooms get their strength from trees and vice-versa,” he said. “Without healthy trees, there are no mushrooms.”

He calls himself a “pseudoscientist” and travels the country dispensing advice on mushroom hunting and feasting, as well as tips on woodland survivability.

He calls mushrooms “fruit” and compares harvesting them to “picking an apple off a tree.”

The Appalachian area is a hotbed of mushroom hunting activity with the biggest density growing in the Smoky Mountains, he said.

Many hard-core hunters travel hundreds of miles to search, sometimes starting

in Georgia in February and moving north with the spring weather. Some participate in “forays” — gatherings that include mushroom hunting, as well as socializing and outdoor educational programs.

Michigan is a favorite goal of these adventurers. The state hosts several mushroom festivals annually.

A good number of mushrooms are quite edible, although they might be tough, woody and unappetizing. And while consuming some varieties will lead to illness, few are deadly to humans, Sturgeon said.

“Some are gourmet, and some are deadly,” he said.

The old saying that toadstools are poisonous and mushrooms safe is just a “wives’ tale.” Sturgeon says some toadstools are safe to eat and some mushrooms are poisonous. It really goes both ways.

Ohio has more than 2,000 documented varieties of mushrooms with many more undocumented.

Of those, the most sought-after mushroom is the “true” morel which has a distinctive honeycomb surface.

“False” morels have a roundish, wrinkled surface and are poisonous, Sturgeon cautioned.

True black morels are the first to appear annually — generally about the first week of April in Ohio when the ground warms to about 50

degrees. White and yellow morels soon follow. All are edible.

Searching for mushrooms in the wild takes both knowledge and skill. Sturgeon offers this advice to novice hunters:

- Use a field guide or take a knowledgeable friend along on the hunt.
- Check the rules before venturing onto public lands (state and national parks, wildlife areas, forests). Not all allow mushroom hunting.
- Never hunt on a golf course or where weed killer has been applied.
- Hunt early in the morning and within a week of a rainstorm.
- Hunt on south-facing hill-sides.
- Hunt near old and dying elm trees where the bark is still peeling.
- Hunt near tulip trees or in fruit orchards — especially apple orchards.
- Look anyplace that has been burned where cinders are on the ground.
- Use any type of bag for gathering.
- Leave stems on while cutting dirt off.
- Wash harvested mushrooms, but don’t soak. Then, dry thoroughly.
- Cut mushrooms vertically and check for bugs.
- Never eat any wild-harvested mushroom raw. All must be cooked.



# DOING Mom PROUD

Column by  
Kay Frances

My mom was a bargain hunter before bargain hunting was cool. Every year, she took her four offspring to a department store in the The Big City to outfit us for the school year. This store had eight floors and the merchandise got more expensive with each higher floor.

We never left the basement.

Clothes would be strewn in messy piles on tables where previous bargain hunters had picked up and discarded the items they weren't interested in. This means we got the castoffs. The low of the low.

One year — to my brother's horror — Mom bought him two pairs of pants. One was orange and the other was red. Both were so bright, you practically needed to look at them through cardboard with a tiny hole in it, like looking at the eclipse of the sun. This was at a time when the other boys all wore blue jeans; the key word

being “blue.” Fifth grade boys aren't known for wanting to stand out with bizarre fashion choices. But, the pants were on sale (shock!) and he knew better than to argue with Mom.

We all went into the new school year with seven new pairs of underwear, seven pairs of socks, one new pair of shoes and four outfits. Yes, you read correctly. Four. This never made sense to me since there were five days in the school week. Simple math will show you that we had to repeat an outfit. But, Mom Logic was to be accepted, not necessarily understood.

Come Christmas Day, our socks and underwear were replaced with new ones. Of course, they counted toward our gift total. Just what every kid wants. We could hardly wait to take them to school for “Show and Tell.” Thankfully, they didn't try to pass them off as being from Santa or we would've wondered just how bad we had been that year. They were our

“From Mom and Dad” gifts.

At times throughout the year, Mom would augment our wardrobes with items from the grocery store. I remember big wire bins with Keds canvas tennis shoes in them. (Looking back, they were probably knock-offs.) You had to fish through the bin and find your size. Each pair was tied together, so when you tried them on, you'd have to hop around in them to see how they were going to feel.

I railed against my mother for years, becoming a total clothes horse. I have always had a ridiculous amount of clothes that I got tired of long before I ever wore them out. I can't say that I've gone full circle. I still love clothes,

but I've come to see the value in being frugal. These days, I find myself getting rid of more clothes than I bring in. Mom would be proud.

And, despite having a whole closet full of clothes, I find myself favoring the same four pairs of yoga pants and the same four sweatshirts. I guess I'm my mom's daughter after all.





# Buckeye Love



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### Show us what you're up to!

We're interested in learning about what our Ohio neighbors are making in their free time. There's so much creativity happening outside of the 8 to 5, a way for folks to help with the household budget or just express themselves in a way their jobs don't ask of them.

Send a photo of a finished item, cost, social media info and your contact info to [amcgeesterett@aimmediamidwest.com](mailto:amcgeesterett@aimmediamidwest.com).



# Front Porch Profile

Offering a personal glimpse into the lives of notable people in our communities

## Molly Boatman

Graphic designer, Wilmington



By John Hamilton

### What is your favorite documentary?

"Obey Giant" details the life, career and controversies of famed street artist Shepard Fairey, following his rise from punk rock and skateboarding roots, his role as one of the most influential street artists in the world and through the "HOPE" poster era.

### What is your favorite outdoor activity?

Ocean snorkeling! I love collecting shells and watching the fish explore.

### Where have you always wanted to travel to but haven't yet?

London and Ireland.

### Do you have a secret talent that not many people know of?

My family often jokes that I'm secretly Snow White. Wild things just often find their way to me. I've rescued turtles, chinchillas, countless birds. I started

walking dogs locally and pet sitting on weekends during high school. I occasionally still pet sit but focus more on taking care of my own animals, the three chinchilla amigos Chi, Little Man and Bubbles.

### What do you love most about your community?

I love our diverse community. Wilmington has always been my hometown — I grew up here, went to school here and now work here. I've worked in Dayton and Cincinnati, went to college in Kettering, but nowhere felt like home — Wilmington naturally does. We're a "mini city" not too big but not too small, and close enough to the big cities to be convenient but far enough away to be rural. People are kind, caring and hard working. If they see an opportunity, they care about it enough to unite and make a difference.



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“

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full the river, it still  
wants to grow.**

— African Proverb —

Photo by Bailey Watts  
Ohio River water creeps up the riverfront in  
Portsmouth after several rainstorms.





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