December-January 2019/2020

AESC
PO Box 332
Alexandria VA
22320-6332

VOLUME LXVI, ISSUE

Castle Gram Newsletter

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Dearest Members….Here comes Santa Claus - Here Comes Santa Claus - Right down Santa Claus Lane!!!!! I'M NOT READY!!!! Are you? I am trying to figure out what type of cookies to to make for our cookie exchange on Dec 4th . A few of you may already know…. baking is not a strength of mine. So I must have a practice round before I bring any baked goods anywhere. So after I finish writing this, I'll be all over the kitchen as will powdered sugar I am sure!!! As always the cookie exchange is open to all of our members. We will have our board meeting at 10:00 am and then the cookie exchange at 1130. Our Honorary President Connie Semonite will be hosting at her lovely home at Ft McNair as in the past, we are so appreciative of her kind generosity!

December sure gonna be a busy month! Our VP Mary Alice has been working on some great adventures! AND she has also made it possible for us to take advantage of some of the other local Army Spouse Clubs adventures!!! The ICE! At the Gaylord on Dec 6 and the NYC tour to see the Rocketts on Dec 11! AESC at the White House on the Dec 12th which is already filled!!! Check out all the information in this Castle Gram. Great Job Mary Alice!

Our membership Chair and committee Jackie Caldwell and Laura Putnam have been working hard to get the Redbook together and out to all our members, you should see it in your mail soon! Currently to date we have around 177 members! What a great job our membership is doing. Consider sending an Engineer Spouse or Engineer Friend a membership to our club for Christmas!!!

Our Army Engineer Memorial Award program is underway. Please spread the word to all your Engineer friends who have college bound HS Seniors. Our Awards are our main reason for existing and we want the word to get out about how to apply and where to find the information.
You can go to our Home page and click on Army Engineer Memorial Awards in the column on the left side of the screen. Here is the link: https://www.armyengineerspouses.com/army-engineer-memorial-awards-aema.html

There is still lots of time left to order your Lynch Creek wreath or center pieces. Please once you get your wreath take a picture of it on your door and post to our Facebook page!!! Remember all your friends can order one - or two! Please share, share, share!!!

Enjoy this wonderful and magical season that is upon us. I wish you the best for 2020!

Affectionately,
Launa

Keeping our worldwide Engineer Family connected

- through the years and across the miles"

Castle Gram

HOLIDAY NEWSLETTER

Dear Members,

As we close out the first decade of the 21st Century, I have to think back how much the world has changed since 2000. I know I partied like it was 1999 with my kids to bring the new century!

I wouldn't be writing this newsletter with a computer and all its wonderful and sometime frustrating technology. Connecting to family, friends and complete strangers via cell phones and social media. I have a car that tells me where to go! My husband flies around the neighborhood with his drone. Although I'm still waiting for flying cars, "beam me up Scottie" and alien invasions (I watch a lot of Star Wars).

This holiday season, I return to the old days with my vintage Christmas lights, tree decorations and old fashion eats. The more things change, the more they stay the same, with me anyway! My Grandmother turns 100 in 2020. The stories she told over the years makes me wish I had written them all down. She is a gift I always treasure.

So while this fast paced world takes a break over the holidays, take time this season to spend quality time with your spouse, play some old fashion games with the kids, hold the hand of a treasured grandparent or great grandparent and listen to their stories and take plenty of family pictures. Remember those we have lost this decade and be excited for who and what is coming in the next decade.

Merry Christmas and Happy New Year!

Warmly,

Susan

Castle Gram Editor

AESC 2019-2020
Executive Board

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Nominations Emeritus
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Webmaster
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HONORARY ADVISORS:

Honorary President
Connie Semonite

Honorary Vice President
Kim Houston

SES Spouse Advisor
Jackie Caldwell

AESC Annual Cookie Exchange

Host: AESC Board

When: Wednesday, December 4 from 11:30 AM to 1:00 PM

Where: 225 Second Ave SW Fort McNair, DC 20024

RSVP: Cookie Exchange Evite

Castle Boutique

Check out the updated **Castle Boutique** website with all of our new merchandise. Find tons of great ideas for stocking stuffers, hostess gifts and even all-in-one presents!

Trim your tree with our new pewter ornament that has a beautiful 3D castle hanging in an oval with an engraved Essayons banner and the US Army logo.

Priced at $20.00.

Members Special: 20% off our Ultimate Tailgate Bundle. That is on top of the already reduced bundle price. Get yours today for only $80.00! All of the items are also now available on our website for individual sale!

Go Army! Beat Navy!

And Happy Holidays from the Castle Boutique!

Army Engineer Spouses' Club Lynch Creek Farm Fundraiser 2019

We have reached $479.00 out of $1000.00 goal to date.

Funds raised support AEMA, The Fairfax, and Knollwood.

Thank you to everyone who has supported this fundraiser.

LYNCH CREEK FARM
FUNDRAISING

WE EARN 15%

Supporting our fundraiser is easy... Simply decorate your home or send an elegant evergreen gift!

SUPPORT OUR CAUSE

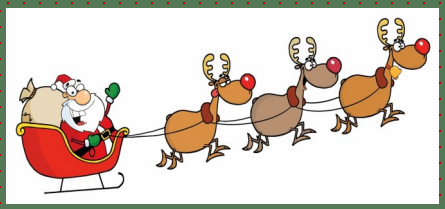
1. Visit www.LynchCreekFundraising.com/c/
2. Click on any product category or Shop Now
3. Choose a Team Member to support (if applicable)
4. Shop and we earn 15% of your purchase!

ENTIRE PRODUCT AVAILABILITY ONLINE

PREFER TO ORDER BY PHONE? CALL 1-888-426-0781 AND REFERENCE CAMPAIGN #

Salvation Army Giving Tree

Thank you to all of the donors who filled the wish lists of the two children that we sponsored this holiday season.



THE SALVATION ARMY
Angel Tree Program

Dear AESC Members,

Every December Wreaths Across America remembers the Fallen by coordinating wreath-laying ceremonies at Arlington National Cemetery, as well as many other locations across the U.S. and abroad. Please join AESC by sponsoring remembrance wreaths for this year's wreath laying ceremony.

If you would like to support Arlington with a wreath or two, please consider doing so through our link so AESC/ AEMA will receive the credit.

1. Members can share our link and post it on their own FB and/or email it to friends that may be interested.

   www.wreathsacrossamerica.org/va0549p

2. Our group is also searchable from the WAA main page. Our group code is VA0549P

LAST DAY TO ORDER WREATHS IS DEC 2!

3. Saturday, December 14th is the Wreathing Laying at Arlington National Cemetery. If you plan to volunteer with AESC please RSVP to Brenda Schultze by sending an email to service@armyengineerspouses.com.

Volunteers will meet at the Old Fort Myer Chapel at 8am

THINGS TO REMEMBER: * Have your DOD ID on you. You will not be able to re-enter the security gate back onto Ft. Myer without it. ONLY DOD ID card holders are allowed to use this gate. If you are bringing family or friends without a DOD ID they WILL NOT be allowed to enter even with you!

• Please park in designated parking spots

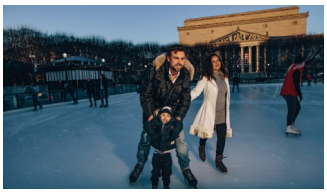
• This is a VERY busy event, please allow for high volume traffic, and arrive early to get onto Ft. Myer and find parking

• This event does not cancel due to weather. PLEASE use your best judgement!

• Please address any questions to Brenda.

• If you do not live in the Northern VA, DC area you can check the Wreaths Across America website for a wreath-laying ceremony near you.

Around Town



Lace up your skates and triple axel 'round the District at these ice skating rinks.

Now - March 15, 2020 • Times Vary

Read More

Get in the holiday spirit with these can't-miss holiday markets, Christmas light displays and seasonal events in the nation's capital.

Read More

The seasonal vibes flow through these can't-miss holiday-themed theatrical performances in the nation's capital.

Read More

***Christmas at Mount Vernon** –Through Dec. 31*

George Washington's estate knows how to celebrate the holiday season like few other locales in the DMV area. During daylight hours, tour the gorgeous mansion, witness chocolate-making demonstrations and hang out with the estate's favorite pet, Aladdin the Camel. At nighttime, tour the estate by candlelight and on Dec. 20 and 21, enjoy an incredible fireworks display along the Potomac River.

9 a.m. – 4 p.m. | Tickets

George Washington's Mount Vernon, 3200 Mount Vernon Memorial Highway, Mount Vernon, VA 22121

Did you know. . .?

...that the first Christmas cards were sent in 1843 and were commissioned in London, United Kingdom by Sir Henry Cole. John Callcott Horsley illustrated the card, which featured the members of a family

Vintage Christmas Recipes

Xmas Recipes

Christmas Pudding

2 oz. plain flour
½ level teaspoon baking powder
½ level teaspoon grated nutmeg
¼ level teaspoon salt
½ level teaspoon cinnamon
1 level teaspoon mixed spice
2–4 oz. suet or fat
3 oz. sugar
½–1 lb. mixed dried fruit
4 oz. breadcrumbs
1 oz. marmalade
2 eggs, fresh or dried
¼ pint rum, ale, stout or milk

Sift flour, baking powder, salt and spice together. Add the sugar, fruit and breadcrumbs and grated suet or melted fat. Mix with the marmalade, eggs and rum, or other liquid. Mix very thoroughly. Put in a greased basin, 2 pt. size. Cover with greased paper and steam for 4 hours. Remove the paper and cover with a fresh piece and a clean cloth. Store in a cool place. Steam 2 to 3 hours before serving. The steaming is best done by standing the basin in a saucepan with water coming a third of the way up the sides of the basin. Keep the water boiling gently over a low heat. It may be necessary to add a little more water during cooking but be sure the water is boiling when added.

Christmas Cake

3 oz. sugar
4 oz. margarine
1 level tablespoon syrup
8 oz. plain flour
2 level teaspoons baking powder
Pinch of salt
1 level teaspoon cinnamon
1 level teaspoon mixed spice
2–4 eggs, fresh or dried
1 lb. mixed fruit
½ teaspoon lemon substitute
Milk to mix

Cream sugar and margarine, add syrup. Mix flour, baking powder, salt and spices together. Add alternately with the egg to the creamed mixture and beat well. Add fruit and lemon substitute and enough milk to make a fairly soft consistency. Line a 7" tin with greased paper, put in the mixture, and bake in a moderate oven for two hours.

Mincemeat

½–¼ lb. mixed dried fruit
4 oz. apples or 2 ozs. apple rings
3–4 oz. sugar
2–4 oz. suet or melted margarine
2 level tablespoons marmalade
½ level teaspoon mixed spice
½ level teaspoon cinnamon
1 level teaspoon grated nutmeg
½ level teaspoon salt
4–6 tablespoons, rum, sherry, stout or ale
½ level teaspoon lemon essence
Few drops rum essence—optional

A MINISTRY OF FOOD LEAFLET

For method see over the page

Mince fruit and apples or chop finely. Add the other ingredients and mix very thoroughly. Put into small jars and tie down securely. Store in a cool dry place. If the larger quantities of fruit, sugar and fat are used, this should keep 12 months, but will not keep more than 10 days, with the smaller amounts.

Mock Cream

2 level tablespoons custard powder or Cornflour
¼ pint milk
1 oz. margarine
½ oz. sugar
Flavouring

Blend the custard powder with a little cold milk. Warm the rest of the milk in saucepan. Add it to the custard powder and return to the pan. Stir over heat till well cooked. Put aside to cool. Cream margarine and sugar together very well; beat in the thick custard, add flavouring, and continue to beat till creamy. This makes about ½ pint of cream similar in texture to whipped cream.

Mock Marzipan

1 tablespoon water
1 oz. margarine
1 teaspoon ratafia or almond essence
2 oz. sugar or syrup
2 oz. soya flour

Melt margarine in water, add essence and sugar, then soya flour. Turn on to a board and knead well.

Icing using Household Milk

4 level dessertspoons sugar
2 tablespoons water
6 level tablespoons household milk, dry. Colouring and flavouring if liked

Heat the sugar and water gently until the sugar has all dissolved. Add the household milk gradually, beating all the time. Add colouring and flavouring as liked. For chocolate icing use 5 level tablespoons household milk and 1 level tablespoon cocoa

Parsley and Celery Stuffing

4 oz. chopped celery
2 large onions finely chopped
4 level tablespoons parsley
4 oz. stale breadcrumbs
Salt and pepper
2 level teaspoons mixed herbs
1 oz. melted dripping
Hot water to mix

Mix all ingredients together adding sufficient hot water to give a soft consistency. Use for stuffing meat, or poultry.

N.B.—This is enough for a small joint. Double quantities will be needed for a large joint or if stuffing balls are required to cook round the joint.

Ministry of Food

5489201. Printed for H.M. Stationery Office by The Drayton Printing Works. 51-1870. Dec. '45

"Folks, it's Easy to make ALL these HOLIDAY TREATS with BRER RABBIT Molasses!"

Brer Rabbit Molasses Mint Brownies

most unusual brownies ever!

½ cup butter or margarine
¼ cup Brer Rabbit Molasses*
1 cup sugar
2 eggs
¾ cup sifted all-purpose flour
¼ teaspoon salt
½ cup chopped walnut meats
½ teaspoon vanilla
16 chocolate mint wafers, broken

Melt butter in saucepan over low heat. Remove from heat; let cool. Add molasses and sugar; mix well. Add eggs, one at a time, beating after each addition. Sift together flour and salt, add along with nut meats and vanilla; mix well. Line 8" x 8" pan with waxed paper; grease. Pour ½ mixture into pan. Sprinkle with mints; cover with remaining batter. Bake in moderate oven, 350°F., 40 min. Cool. Remove from pan; cut into 16 squares.

Brer Rabbit "My Best" Gingerbread

(SAUCEPAN METHOD)

Hot homemade gingerbread gets cheers . . . and this is the best ever!

½ cup shortening
½ cup sugar
1 egg
2½ cups sifted all-purpose flour
1½ teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon cloves
½ teaspoon salt
1 cup Brer Rabbit Molasses*
1 cup hot water

Melt shortening in 3 or 4 quart saucepan over low heat. Remove from heat; let cool. Add egg; beat well. Sift together flour, baking soda and spices. Combine molasses and water; add alternately with flour to first mixture. Pour into a greased wax-lined 9" x 9" x 2" pan. Bake in moderate oven, 350°F., 50-60 minutes. Cool 5 minutes. Remove from pan.

Brer Rabbit Holiday Cookies

Perfect for Christmas Tree Cookies! Delightful for "homemade" gifts!

⅔ cup margarine
1 cup sugar
½ cup Brer Rabbit Molasses*
2 eggs
1¾ cups sifted flour
½ teaspoon baking soda
1 teaspoon cinnamon
¼ teaspoon salt

Melt margarine in saucepan over low heat. Remove from heat; let cool. Add sugar and molasses; mix well. Add eggs, one at a time, beating after each. Sift together flour, soda, cinnamon and salt; add to first mixture. Mix thoroughly. Drop by scant teaspoonfuls on greased baking sheet 2" apart. Bake in moderate oven, 375°F., 8-10 minutes. Remove from pan while warm. Yields about 7 dozen.

Molasses Coconut Cookies: Add ¾ cup shredded coconut to above recipe with flour mixture. Mix thoroughly. Bake.

Date Drops: Add ¾ cup chopped pitted dates to above recipe with flour mixture. Mix thoroughly. Bake.

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EXTRA! Exceptionally rich in food iron!

More and more health-conscious people are turning to *molasses* . . . to provide food iron needed for glowing health.

Serve molasses to your family every day in taste-tempting cakes, pies, puddings . . . and nourishing milk shakes. FOR A DRINK EVERYONE GOES FOR, simply stir one tablespoon of Brer Rabbit Molasses into a glass of hot or cold milk.

Brer Rabbit* is richer than any other food (except liver) in available iron. Richer than spinach. So—use it *often*.

NO COST to Brer Rabbit users . . . this wonderful colorfully illustrated cook book! 124 delicious tested recipes. Valuable tips for successful bak'ng! An exciting new easier method for making gingerbread and cookies! FOR THIS VALUABLE BOOK, simply mail coupon, with any part of a Brer Rabbit Molasses label, to: **PENICK & FORD, Dept. M4, New Orleans 7, La.**

Name_____ (print)
Address_____
City_____ Zone_____
State_____
(Offer good in U.S.A., Alaska and Canada only)

*Use either Brer Rabbit Green Label Molasses—dark, full-flavored, richer in iron. Or Brer Rabbit Gold Label—light, mild-flavored.

Made by the Makers of My-T-Fine Desserts and Vermont Maid Syrup

Christmas Cookies oh, so good...

and festive enough to trim the tree!

Grandma's brand new cookie recipe takes only a half cup of sugar. Yet her delicious cookies are so decorative, heaps of folks will hang them on the Christmas tree instead of scarce ornaments.

GRANDMA'S CHRISTMAS MOLASSES COOKIES

Make gay, Christmasy cookies from Grandma's easy-to-follow, basic recipe . . . . . .

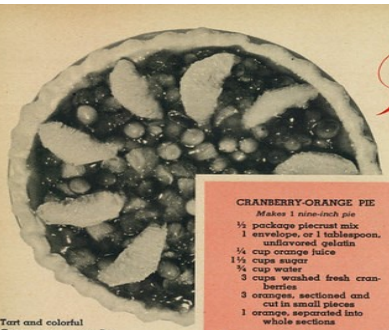
½ cup shortening
½ cup sugar
½ cup Grandma's Molasses
1 egg
2 cups sifted, all-purpose flour
1 tsp. baking soda
¾ tsp. ginger
¼ tsp. cinnamon
½ tsp. salt
Seedless raisins

Cream shortening and sugar; add molasses and beaten egg. Sift together dry ingredients; add to first mixture and mix well. Wrap in waxed paper and chill. Roll dough ⅛" thick; cut WREATHS, STARS, TREES and decorate with red and green gum drops. Cut or shape CHRISTMAS SOLDIERS and decorate with raisins. Bake on greased cookie sheet in moderate oven (325°F.) 10 minutes. To assure your cookies of a finer, more delicate flavor, be sure to use Grandma's *mellower, sweeter* Molasses — (one cup equals a cup of sugar in sweetness). You see, Grandma's old fashioned Molasses is **the sweetest nationally advertised molasses and the only one that does not contain sulphur dioxide.**

GRANDMA'S
OLD FASHIONED
MOLASSES

FAMILY CIRCLE — NOVEMBER 1950

Holiday Pies



Tart and colorful
CRANBERRY-ORANGE PIE

PUMPKIN CHIFFON PIE
Always a favorite

CRANBERRY-ORANGE PIE

Makes 1 nine-inch pie

½ package piecrust mix
1 envelope, or 1 tablespoon, unflavored gelatin
¼ cup orange juice
1½ cups sugar
¾ cup water
3 cups washed fresh cranberries
3 oranges, sectioned and cut in small pieces
1 orange, separated into whole sections

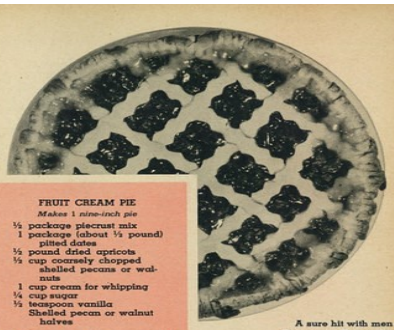
1. Prepare baked 9-inch pastry shell according to directions on package of mix.
2. Soften gelatin in orange juice.
3. Combine sugar and water in medium-size saucepan; bring to boiling; simmer 5 minutes.
4. Add cranberries; simmer, without stirring, 5 minutes, or until skins pop open.
5. Remove from heat; stir in softened gelatin and orange pieces.
6. Chill until mixture starts to set; pour into baked pastry shell; spread evenly.
7. Chill several hours, or until filling is firm.
8. Garnish with ring of whole orange sections.

PUMPKIN CHIFFON PIE

Makes 1 nine-inch pie

½ package piecrust mix
1 envelope, or 1 tablespoon, unflavored gelatin
¼ cup cold water
2 eggs, separated
1½ cups sieved cooked or canned pumpkin
½ cup brown sugar
½ cup milk
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg
¼ cup granulated sugar
½ cup cream for whipping

1. Prepare baked 9-inch pastry shell according to directions on package of mix.
2. Soften gelatin in cold water.
3. Combine egg yolks, pumpkin, brown sugar, milk, salt, cinnamon, and nutmeg in top of double boiler.
4. Cook over boiling water, stirring constantly, 10 minutes, or until slightly thickened; remove from heat. Stir in softened gelatin; cool.
5. Beat egg whites until foamy; add sugar gradually, continuing to beat until meringue stands in soft peaks.
6. Fold into pumpkin mixture; pour into baked pastry shell; chill until firm; garnish with whipped cream.



A sure hit with men
CRISSCROSS RAISIN PIE

FRUIT CREAM PIE
Make it in a jiffy

CRISSCROSS RAISIN PIE

Bake at 450°F for 20 minutes.
Makes 1 nine-inch pie

1 package piecrust mix
2 cups seedless raisins
2¼ cups water
2 tablespoons butter or margarine
Grated rind of 1 lemon
3 tablespoons lemon juice
¾ cup sugar
2 tablespoons cornstarch
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg

1. Prepare unbaked 9-inch pastry shell according to directions on package of mix. Roll out remaining pastry; cut into strips.
2. Combine raisins, water, butter or margarine, and lemon rind and juice in medium-size saucepan.
3. Bring to boiling; simmer 5 minutes.
4. Blend sugar, cornstarch, salt, and spices; add slowly to raisin mixture, stirring constantly.
5. Cook, stirring constantly, 5 minutes, or until thick and clear.
6. Pour raisin filling into pastry shell; top with pastry strips woven in crisscross design; flute edge.
7. Bake in hot oven (450°F) 20 minutes, or until crust is golden-brown.

FRUIT CREAM PIE

Makes 1 nine-inch pie

½ package piecrust mix
1 package (about ½ pound) pitted dates
½ pound dried apricots
½ cup coarsely chopped shelled pecans or walnuts
1 cup cream for whipping
¼ cup sugar
½ teaspoon vanilla
Shelled pecan or walnut halves

1. Prepare baked 9-inch pastry shell according to directions on package of mix.
2. Cut dates and apricots into small pieces. (Use scissors and dip blades often in warm water to keep fruits from sticking.)
3. Combine fruits and chopped nuts in medium-size bowl.
4. Beat cream until stiff in second medium-size bowl; stir in sugar and vanilla.
5. Add whipped cream to fruit-nut mixture; fold gently until ingredients are blended.
6. Spoon filling into baked pastry shell; spread evenly.
7. Garnish with ring of pecan or walnut halves; chill pie.

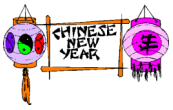
##

By MARIAN KEMP

December 2019

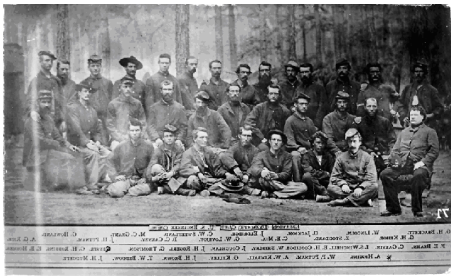
Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4 AESC Board Mtg.—10 a—Cookie Exchange 11:30 @ Connie Semonite's	5 National Christmas Tree Lighting	6 AESC—ICE at Gaylord/National Harbor @ 7pm	7
8	9 Christmas Card Day	10	11	12	13	14
15 AESC Holiday Reception 5-7p @ Semonite's	16	17	18	19	20 Ugly Sweater Day	21
22	23	24	25	26	27	28
29	30	31				

January 2020

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3 Fruitcake Toss Day	4
5 Feast of the Epiphany - Three Kings Day	6	7	8	9	10	11 Day of Fun in NYC Bus Tour—Departs @ 6a Ft Myer
12	13	14	15	16	17	18 A.A. Milne birthday
19	20	21	22	23	24	25 
26	27	28	29	30	31	

The Corps of Engineers had its own Drama Club

A faded scrapbook in the Office of History's Research Collections tells the story of the Essayons Dramatic Club, which for many years was one of the oldest amateur theatrical production companies in the United States. The club was founded on 27 January 1864 by the Engineer Battalion, then serving with the Army of the Potomac and wintering at Brandy Station, Virginia. The battalion built a small theater and organized an orchestra, and on 26 February the troupe presented "Toodles," its first play. Unfortunately for the men of the battalion, in early April the theater was pressed into service as a guard house, and several weeks later the Engineers left camp to take part in the Battle of the Wilderness.



The earliest known photograph of the Essayons Dramatic Club, taken in the spring of 1864 at Brandy Station, Virginia. The club's members were all enlisted men.

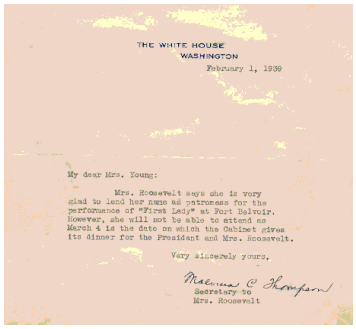
In the late 1860s the club was reconstituted at Willets Point, New York, then the site of the Engineer School. The Willets Point Dramatic Club flourished until the turn of the century when the Engineer School was moved to Washington Barracks, now Fort McNair in the District of Columbia. In 1919 the Engineer School moved again, this time to Camp Humphreys, Virginia, later renamed Fort Belvoir. Four years later members of the Engineer School revived the Essaysons Dramatic Club, and the troupe gave its first performance in 1923.

Except for a pause during World War II, the Essayons Dramatic Club continued staging amateur theatrical productions at Fort Belvoir for the next 45 years. During the 1920s and 1930s the club usually staged two or three productions a year. With music provided by the 13th Engineer Orchestra, the plays were a popular diversion on post. In 1938 tickets were 75 cents each, or a season ticket for three plays could be purchased for $1.50.

One of the club's early productions was "Behind the Beyond" presented at the Red Cross Recreation Building in 1923. Cast members included Captain R.G. Moses, Lt. P.A. Feringa, Mrs. M.M. Boatner, Mrs. J.A. Woodruff, Mrs. A.G. Ashcroft, and Captain H.C. Lyons. The stage manager was Lt. Lucius Clay.

Most of the actors were officers from the Engineer School, and many had previous acting experience in college or community theater. Most of the actresses were officers' wives, although a few were the daughters of senior officers. Club members built all of the sets.

News of the drama club's activities was carried in the local newspapers including the *Washington Post*, the *Washington Times-Herald*, and the *Washington Star*. In 1939 Eleanor Roosevelt served as an honorary patron of the club's presentation of "First Lady." Although the President and Mrs. Roosevelt were unable to attend the performance, the play received rave reviews and was attended by a number of Washington notables including members of the diplomatic corps.



THE WHITE HOUSE
WASHINGTON
February 1, 1939

My dear Mrs. Young:

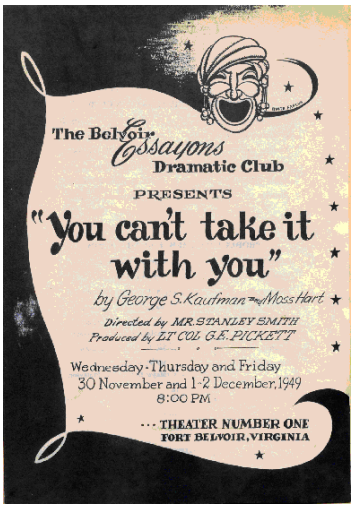
Mrs. Roosevelt says she is very glad to lend her name as patroness for the performance of "First Lady" at Fort Belvoir. However, she will not be able to attend as March 4 is the date on which the Cabinet gives its dinner for the President and Mrs. Roosevelt.

Very sincerely yours,

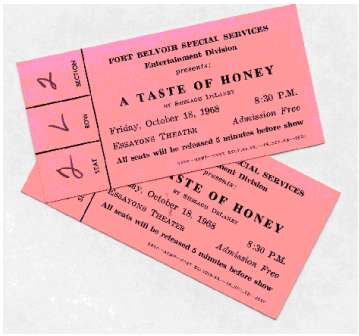
Malvina C. Thompson
Secretary to
Mrs. Roosevelt

Although the First Lady agreed to lend her name to the play, she and President Roosevelt were unable to attend the performance.

Following its performance of "Nothing But the Truth" in May 1941 the drama club suspended operations during World War II. The club resumed performing in March 1948 with the presentation of "Her Fatal Beauty" at nearby Woodlawn Hall. Over the years the Essayons Club performed at a variety of locations at Fort Belvoir, and also traveled to local military hospitals and other Army installations. The club continued to perform throughout the 1950s and 1960s.



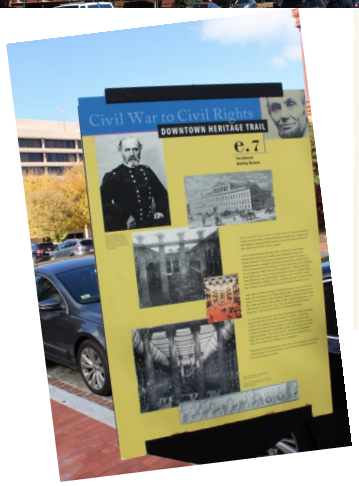
A stylized playbill from the late 1940s. Earlier programs were more formal, with the Engineer castle prominently displayed on the cover.



Tickets from a 1968 play. (Note admission was free.)

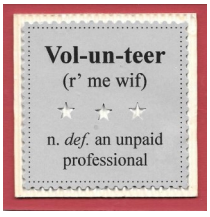
Taken From—Army Corps of Engineers Historical Vignettes

DC Happenings



AESC Trip to the National Building and Law Enforcement Museum with lunch at the famous Carmine's

Great day at the AESC Humphrey Sale! Thanks to all for your support!



Europe Happenings

Europe District Spouses celebrated the season of giving with their second annual Friendsgiving (dress code=stretchy pants, bonus points for slippers!). Living overseas at the holidays can be lonely, so we are incredibly thankful to have a group that quickly becomes like family.

As it is the season of giving, Europe District's Kastle Keepers coordinated a canned food drive for the Amy Community Service food pantry. Approximately 100 pounds of food were donated. The drive culminated with the annual Pie in the Lobby event. It's all about giving.

And where else would you find Europe District Spouses this time of year??? The Christmas Markets! Several Spouses took part in the Wiesbaden Community Spouses' Club, Inc. tour of Trier, Germany (the oldest city in Germany). Both the town and mar-

From across the pond, the Spouses of Europe District would like to wish you all the best this holiday season.

Frohe Weihnachten und ein glückliches Neues Jahr!

JED Happenings

November was all about strengthening JED's relationship with the 4th Engineer Brigade co-located on Camp Zama.

JED hosted Colonels Amako and Ito for lunch and during conversation, we became aware that Japanese Self Defense Forces undergo rigorous martial arts training and testing. This sounded fascinating to us and we expressed an interest to see the training someday. The very next week, we received an invite to view 4th ENG BDE forces undergoing martial arts testing! The test happens annually and is about a month long. They test different elements each day for several hours, warming up and stretching in the morning and fighting all afternoon. We watched for thirty minutes and it was pretty much non-stop action. Each person had to "be attacked" from several different angles, positions, and weapons to demonstrate different methods of defense and counterattack. It was no joke! They train and test regularly to keep these skills sharp.

4th END BDG ground forces with JED Commander, Deputy and Mrs. Vernell

4th ENG BDG ground forces during martial arts testing

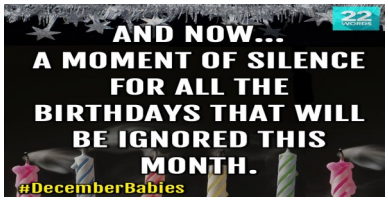
4th ENG BDE ground forces spar during testing

Dummy equipment used for training

JED Commander COL Vernell and 4th Engineer Brigade Commander COL Amako watch demonstration

Lunch at the club with Colonels Amako and Ito

Winter Birthdays



Vicky	Groninger	3-Dec
Tricia	Stevens	3-Dec
Sharon	Padgett	4-Dec
Jay	Burcham	7-Dec
Shelley	Hatch	7-Dec
Jenny	Offringa	10-Dec
Mary Jo	Hirata	14-Dec
Isabel	Stevens	15-Dec
Brenda	Schultze	18-Dec
Holly	Scherer	21-Dec
Christine	Hill	22-Dec

Sally Beck	4-Jan
Priscilla V. S. Noah	6-Jan
Catherine Hansen	10-Jan
Marna Rockwell	10-Jan
Stacey Reisinger	12-Jan
Lynne Jackson	13-Jan
Patricia Kessler	13-Jan
Launa Klimowicz-Brown	16-Jan
Julie Strock	16-Jan
Elisa Kinsman	23- Jan
Wendy Owen	25-Jan
Paula Van Antwerp	25-Jan
Sandra De La Pena	26-Jan
Heather Long	31-Jan

AESC Welcome Membership

The Army Engineer Spouses' Club welcomes membership from spouses of all U.S. Army Engineers and civilian employees of USACE and, with approval of the Executive Board, other persons who are associated with the Corps of Engineers.

2019 - 2020 AESC MEMBERSHIP

There are two options for submitting 2019-2020 membership forms and dues:

- An electronic membership form with PayPal on the AESC website
- Our traditional mail-in membership form

If you would like to be included in the AESC's Red Book, please ensure that e receive your membership form and dues before 31 October 2019.

BENEFITS OF MEMBERSHIP

- The Castle Gram - This monthly newsletter will attempt to keep you informed, entertained, and connected to your Engineer Family
- The Redbook - This annual publication includes our coveted membership directory. Many members order an extra copy for their Engineer Spouse! Consider it an annual update to where your engineer friends have landed!
- The Castle Boutique - Our boutique is available both online and at live events throughout the year. You may find us at HQ, the annual cocktail party, AEA... you never know where we will pop up or what new goodies we will be offering. Each month we feature certain items available to members only
- The children of our members are invited to apply for the Army Engineer Memorial Awards.

AESC 2019 -2020 MEMBERSHIP APPLICATION

Please PRINT NAME as you would like to be listed in the Castle Directory (The Redbook)

Last _____ First_____

Mailing Address: _____

City _____ State _____ Zip Code_____

Preferred contact phone: _____

E-mail _____

Your Birthday (month/day only) _____

Check one: ☐ New member ☐ Returning member ☐ Rejoining member

Spouse's Name_____

Check one: Is Spouse: ☐ Active ☐ USACE DA Civilian ☐ Retired

☐ Reserve/National Guard ☐ Deceased

Spouse's title/rank/job assignment or firm _____

By sending this application, you agree to have the above information listed in the Castle Directory. Membership runs from July 1, 2019 until June 30, 2020. Membership information received by Oct 31st, 2019 will be included in the 2019 -2020 Castle Directory.

Thank you!

Annual dues + 1 copy of the Castle Directory $25 _____

Additional Castle Directory: Each $5 _____

Total: _____

Please make check payable to AESC and mail to:

AESC MEMBERSHIP
P.O. Box 6332
Alexandria, VA 22306-6332