



## MARCH IS WOMEN'S HISTORY MONTH

In 1978, the school district in Sonoma California paid tribute to women's contributions to history, culture, and society. Hundreds of students presented essays on "Real Women" and a parade followed in Santa Rosa.

The idea caught on throughout the country prompting President Carter to declare the week of March 8 as National Women's History Week. In 1987, Congress extended the celebration to include the entire month.

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## Got the Mid-winter Blues? Try These White House Recipes

### John F. Kennedy's Baked Seafood Casserole



1 pound crab meat  
1 pound shrimp, cooked & deveined  
1 cup mayonnaise  
1/2 cup chopped green peppers  
1/4 cup minced onions  
1-1/2 cups finely chopped celery  
1/2 teaspoon salt  
1 tablespoon Worcestershire sauce  
2 cups crushed potato chips  
Paprika

Mix all ingredients except potato chips and paprika as though making a seafood salad. Fill a baking pan, and completely cover with potato chips. Sprinkle with paprika, and bake at 400 degrees for 20-25 minutes. Serves 12.

### Teddy Roosevelt's Indian Pudding

8 tablespoons cornmeal  
6 cups milk, scalded  
1/2 cup brown sugar  
1/4 pound butter  
1 teaspoon salt  
1 teaspoon grated lemon rind  
1 teaspoon ginger  
1/2 pound seedless raisins  
6 eggs, beaten



Combine the cornmeal with the milk. Add the sugar, butter, and salt. Let the mixture cool. Then add the lemon rind, ginger, raisins, and eggs. Bake in a buttered casserole or baking dish for 2 hours in a slow oven. Serves 10.

### Mamie Eisenhower's Apple Caramel



5 tablespoons sugar  
5 apples, peeled and cut into wedges  
1/2 teaspoon vanilla

Melt the sugar in an iron skillet over a low flame until it is golden brown to caramelize the sugar. Add the butter, and blend. Then add the apples. Cover and let simmer until apples are soft, adding the vanilla a little before taking off heat. Can be served warm, with a pitcher of cream to be passed.

*All recipes are from A Treasury of White House Cooking, by former White House Chef Francois Rysavy, as told to Frances Spatz Leighton (1957: New York, G. P. Putnam's Sons)*