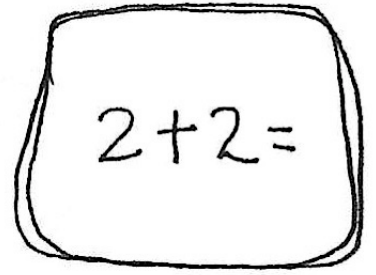


Ferguson

NEIGHBORHOOD

SINCE NEWS 2021



Serving Ferguson and Surrounding Communities

Prayers for Officer Travis Brown

We reached out to Chief Troy Doyle concerning the senseless attack on Ferguson's own Travis Brown.

Thank you for reaching out and for the support that you and the Ferguson Neighborhood News have shown to our department and Officer Brown during this difficult time. Your words of encouragement mean a great deal to us, and I know that our officers will be heartened to hear that the community stands with them.

As you mentioned, the situation with Officer Brown has been a challenging one for us all. He is a dedicated officer who has served our community with integrity, and right now, our thoughts and prayers are with him and his family as he fights to recover.

If you would like to print something in the upcoming issue, I would appreciate it if you could convey the following message to the community:

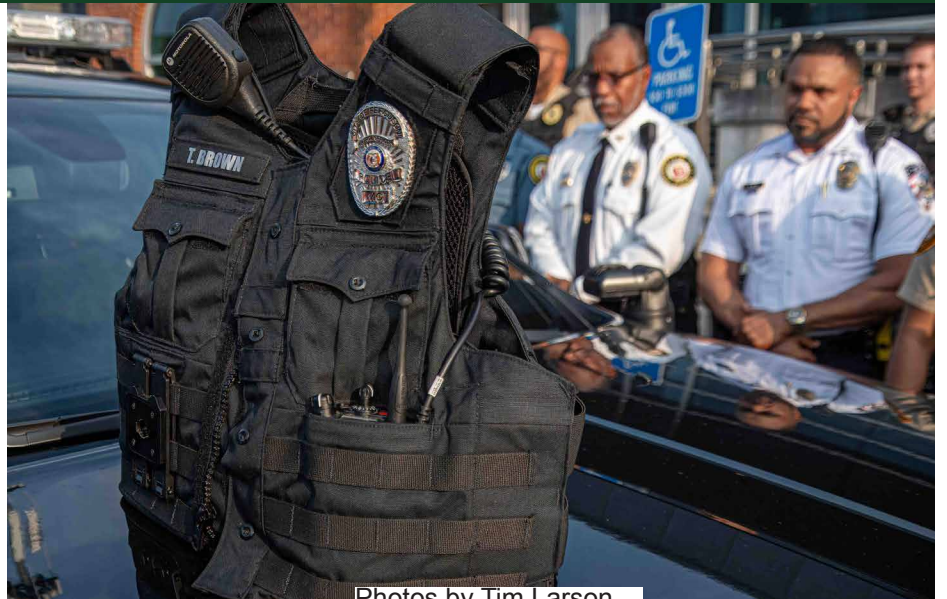
"Our department is deeply moved by the outpouring of support we have received from the community. Officer Brown, his family, and all of us at the Ferguson Police Department are grateful for the prayers, messages, and acts of kindness that have come our way. This incident has reminded us of the strength and unity within our community. We ask that you continue to keep Officer Brown in your thoughts and prayers. We also want to assure you that despite the challenges we face, our commitment to serving and protecting Ferguson remains unwavering. Together, we can continue to build a safer, stronger, and more united community."

Additionally, I'd like to remind everyone of the importance of staying professional and focused during these times. We ask that residents refrain from engaging in negative rhetoric on social media, as it can be divisive and counterproductive to the progress we've made. Our goal is to remain united and work together to support Officer Brown and all the officers who serve this community.

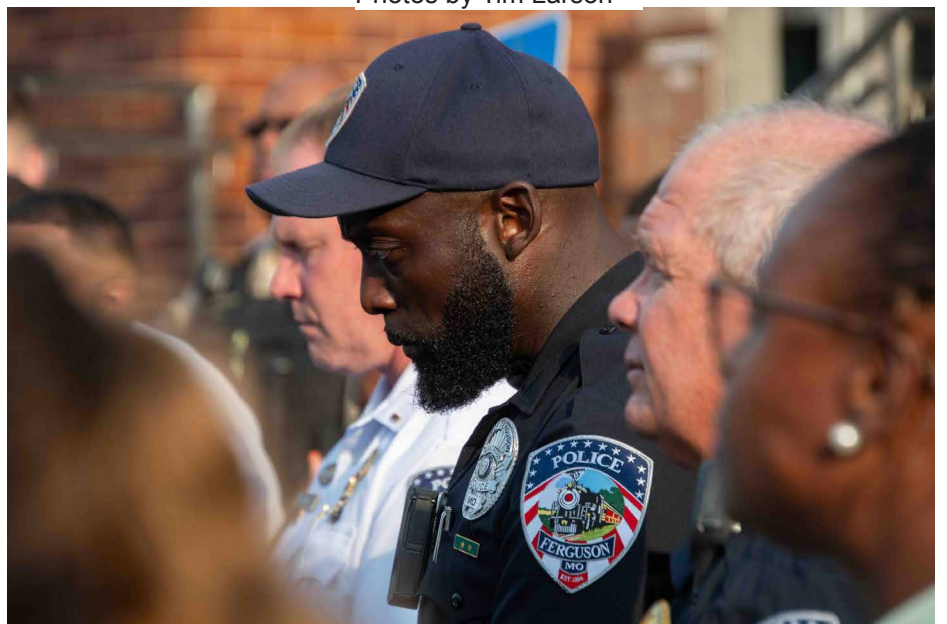
Thank you once again for your support, and please do not hesitate to reach out if there's anything further we can provide.

May God bless you and the entire Ferguson community.

Best regards,
Troy Doyle
Chief of Police
Ferguson Police Department



Photos by Tim Larson



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SEPTEMBER NEWS AND EVENTS AT THE FERGUSON PUBLIC LIBRARY
For more information, please contact the library at 314-521-4820 or visit us online at fergusonlibrary.net.

CHILDREN AND TEEN EVENTS

STORIES AND SONGS FOR LITTLE ONES Join us for storytime! Ages 0-5. Every Wednesday at 10 am NO storytime on September 4	LEGO CLUB Drop in and build! Ages 6-11. Saturday, September 21 at 2 pm
TEEN MAKERS Calling all teen crafters, creators, doers and more! Join us for our inaugural session of Teen Makers , our monthly program just for teens. Each month we'll tackle something new and help you level up your skills. Ages 12-18. Tuesday, September 17 at 6 pm - Bracelets We'll try out a variety of bracelet making techniques, like Rainbow Loom and more! Register at bit.ly/fmplmakers24 .	
ADULT EVENTS	
READINGS ON RACE BOOK CLUB We will discuss chapters 1-9 of <i>Half American</i> by Matthew F. Delmont. Monday, September 9 at 6 pm	CONVERSATIONS AND COFFEE Enjoy a friendly conversation about local news over light snacks. Tuesday, September 10 at 6 pm
CHECKERS TOURNAMENT Show off your checkers skills at our checkers tournament! For more information, please contact the library and ask for Taneesa. Intended for adults. Wednesday, September 25 at 6 pm	
ALL AGES EVENTS	
T-SHIRT DOG TOYS In honor of Responsible Dog Ownership Day, join us as we make toys for shelter dogs! Friday, September 20 at 3 pm	FIBER ARTS SOCIAL CLUB Hang out and chat with other crafters! Thursday, September 12 at 6pm
SEPTEMBER CRAFT KITS • Sept. 3-7: Sea Creature Pencil Toppers • Sept. 16-21: Pompom and Tassel Keychain • Sept. 30-Oct. 5: Beaded Hanging	CULTURAL CUISINE Explore the Ozarks through food! Wednesday, September 18 at 6 pm
THE LIBRARY WILL BE CLOSED MONDAY, SEPTEMBER 2 FOR LABOR DAY.	



September Celebration Shout-outs

- 21 Happy Birthday Heather House
- 24 Happy Birthday Judy Ruder
- 25 Happy Birthday Rev. Patrick Hayden



Email Shout-outs to asroc873@charter.net - deadline is the 15th of each month

September at a Glance

- 2 Labor Day
- 3 Forestwood Neighborhood Meeting 7PM
- 10 North Elizabeth Neighborhood Meeting 7PM
- 12 Jeske Park Neighborhood Meeting 7PM
- 15 NorthHills Neighborhood Meeting 10AM
- 15 BTC Golf Tournament
- 19 West Neighborhood Meeting 6PM
- 23 South West Neighborhood Meeting 6PM
- 26 South Central Neighborhood Meeting 6PM
- 26 Ferguson Woods Neighborhood Meeting 7PM

Notice of Public Hearing on Tax Rate -- Ferguson Municipal Public Library District

A Public Hearing will be held at 7:00 p.m. on Monday, September 23, 2024, at the Ferguson Municipal Public Library District, 35 N. Florissant Road, at which citizens may be heard on the property tax rates proposed by the Ferguson Municipal Public Library District, a political subdivision. The tax rates shall be set to produce the revenue that was budgeted for the fiscal year beginning July 1, 2024. The tax rate table will be posted on the website www.fergusonlibrary.net at least 7 days prior to the meeting. The rates allowed under the existing tax rate ceiling are at or below the rate authorized by Ferguson voters on April 3, 2018 . The Library District may make adjustments pursuant to Missouri Revised Statutes Section 137.073, and as required by Law, in accordance with Article X, Section 22 of the Missouri State Constitution.

Paper Available at the following Locations:

- We have paper stands at:
- Ferguson Community Center
 - Robinwood Automotive
 - Schnucks in Ferguson
 - Dellwood Rec Center
 - Ferguson Library
 - Ferguson City Hall
 - Reds BBQ
 - Ferguson Brewing
 - Ferguson Style & Spa
 - Florissant Valley Community College
 - Drakes Place Restaurant
 - Ferguson Farmers Market
 - Paul's Market
 - Elicuios Restaurant
 - The Hive Cafe

ARTFUL CONSIDERATIONS

We are seeking anyone interested in the arts to take over as author of Artful Considerations. If you would like to pick up this column, please contact the Ferguson Newspaper Group either by email or phone.



PRAY FOR PEACE

The Ferguson Newspaper Group may be reached

text/voice: 314 249-6323
 email: asroc873@charter.net
 Like us on Facebook @fergusonneighborhoodnews
 On-line edition fergusonsmallbusinessdistrict.com/

This paper is made possible through volunteers and advertisers

Advertise with the paper

Copy for ads for the paper must be received by the 15th of the month for inclusion in the following month's paper. Please send all ads to Gary: asroc873@charter.net

Volunteer with the paper

- Info Gathering
- City Meetings - attend and summarize City Council Meetings
- Other Meetings - assure all city-wide events summaries gathered
- Neighborhood groups
- Diversity Meetings
- Business Spotlight

Donate to the paper

Ferguson Newspaper Group
 312 Calverton Road
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Give a congratulatory shout out for only \$5

FALL FAMILY FESTIVAL
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For a full calendar of events, weekly vendor lists, & more, be sure to check out www.FergusonFarmersMarket.com and be sure to follow us on Facebook and Instagram!



Cuban jazz titans Paquito D’Rivera & Chucho Valdés to perform rare two-night fundraiser in St. Louis

The performances featuring the GRAMMY Award-winning musicians will support Jazz St. Louis

ST. LOUIS (Aug. 2, 2024) – Jazz St. Louis is thrilled to announce Jazz St. Louis Presents Paquito D’Rivera and Chucho Valdés, Together Again!, a two-night fundraising event featuring Cuban jazz legends Paquito D’Rivera and Chucho Valdés Sept. 18-19, 2024 in St. Louis. Longtime friends and collaborators, the two renowned performers have a combined 29 GRAMMY Awards and Latin GRAMMY Awards between them.

The benefit concerts will secure the future of Jazz St. Louis’ community programs and events, which have an extensive record of developing future leaders in music, while also preserving and advancing jazz through community engagement efforts and transformative live jazz experiences.

D’Rivera and Valdés will each perform both nights, with the first event taking place Sept. 18, 2024, at Steward Center, the home of Jazz St. Louis in Grand Center. The second night will happen Sept. 19, 2024, at The Sheldon, a larger venue to allow more St. Louisans to experience the legendary musicians.

Clarinetist, saxophonist, author, composer, and arranger D’Rivera and pianist, composer, and arranger Valdés first met in 1962. Both child prodigies and sons of musical families, the two worked together in Havana’s Musical Theatre Orchestra and in the Cuban Orchestra of Modern Music. Jazz St. Louis CEO Victor Goines said the two-night fundraiser is an example of the world-class acts the organization continues to bring to the city. The event follows a once-in-a-generation two-night concert in February 2024 with Branford and Wynton Marsalis that also raised much needed funds for Jazz St. Louis.

Tickets for night one at Steward Center, home of Jazz St. Louis, are \$700 and tickets for night two at The Sheldon range from \$75-\$150. Tickets for the after-party Sept. 19, 2024 at Steward Center cost \$100.

Tickets for both performances and the after party are on sale now and can be purchased online, by phone or in person.

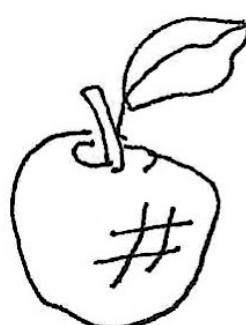
To purchase tickets or to learn more, visit jazzstl.org/together.

Help us LAUNCH our website!



Ferguson Historical Society is having a fundraiser to get our website up and running! Appetizers, drinks, exciting raffles! More details to come!

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CROSSWORD

“Them!”

By Robin Shively

ACROSS

1. Fab Four
7. Smokey’s “I’ll Be ___”
13. First name in spoon bending
14. Charter hiding place
15. Impulsive mind part
16. Great in size or scope
17. Scottish cap
18. Holly’s band
21. Hanoi tender
22. Two thirds of pun
23. Place for balls and orchestras
24. A type of net or anesthetic
25. Self-centered one
28. Small group
30. M.D. or Ph.D.
31. Lease again
32. Bit of info
33. Not an emu’s forte
34. Assist
35. ___ Frise
38. NPR’s ___ Radio Hour
40. East Asian “way”
41. Micronesian islands
43. Broadcast
46. Futuristic George’s boy
48. Movie Camaro
50. RN’s supervisee
51. Cosmo container
52. CD precursor
53. Devotion
55. Siri and Alexa, e.g.
56. Trip portion
58. Subsequent to
59. Digitize documents
62. Glowworm
63. ___ V.P.
64. Bottle bottom bump
65. Hundred ___ Wood
67. Music, theatre, and musical theatre
68. Caine, to Master Po

DOWN

1. Certain effect
2. Baseball stat
3. Goal
4. Eighth plague component
5. Hoop site
6. Uno card
7. Unpopular decree
8. Adorable poem
9. “Beau ___”
10. Black ___
11. Rejected
12. Bitcoin
19. Loud one in a brood
20. Aardvark quarry
22. Type of chart
26. Styling aid
27. Mythical mountain home
29. Subtitle alternative
32. “___ Ray”, PBS offering
34. Don’t make a mountain out of it!
36. Fossilize
37. McDonnell Douglas product
39. Bar bill
42. Often paired with Yip
44. Copy
45. Barry, Robin and Maurice
47. Western
49. Intended
51. Italian scooter
53. Protein rich diet
54. Multiples of 12 mo.s
57. Makes mistakes
60. Mongrel
61. Picnic pest
62. Outlying
66. Family type of 30 across

Solution on page 13

1	2	3		4	5	6		7	8		9	10	11	12
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67				68										



“Bark at the Moon” Twilight Dog Walk
at Jeske Park

Everyone is invited to bring your dog and people “friendly and socialized” pooch to Ferguson’s first twilight walk at Jeske Park! So grab a flashlight or lantern and your pup!

WHEN: Thursday, Oct 3rd 6-8 pm
WHERE: Jeske Park, Ferguson, MO

There will be doggy yoga starting at 6:30 pm, an “Ask a Trainer” and “Ask a Vet” booth, FREE GIVEAWAYS, dog toys and doggy treats of course plus raffle drawing prizes.

- Meet the Ferguson Fire Department mascot Ember, Parks & Recreation with Ferguson’s dog park info will also have a booth.
- Blessing of the Animals; have your pup blessed and get a Saint Francois medallion for their collar, and Ferguson’s SoulCraft will be giving vouchers for free ID tag sliders. Plus much more!

So grab a lantern or flashlight for some fun under the stars. Come “Bark at the Moon”!

Written by Dara Ashby, Ferguson Animal Coalition, dara@Fergusonanimalcoalition.org
Sponsored by:
Jeske Park Neighborhood Association
Ferguson Parks and Recreation
Ferguson Animal Coalition





Hello Ferguson!

by Marian Linck

As I sit here in front of my laptop on August 13, once again, Ferguson is in the national spotlight. A police officer is in the hospital suffering from a serious life-threatening head injury. Ferguson is once again being divided racially and politically. Do not be concerned, this month's article is not going into the root causes of where we find ourselves. My intent is to always keep my articles positive, uplifting and with a sprinkling of what I lamely consider humor. I love Ferguson. I love Ferguson's diversity. Let us treat each other with kindness and respect despite our differences. Pray for our beautiful town.

Ok, now that is out of the way.

Now, what do I write about? I have a new grandson! His name is Patrick Kelly Linck, and he is perfect!



Last month the absolute best neighbors I have ever had the privilege of knowing moved away. My dog misses their dog, and I miss the whole family. This past Sunday I made friends with my new neighbor. She is great. How could we be so lucky to have back-to-back amazing people living next door? Sunday evening, I invited Bethany to my deck to enjoy a glass of wine so we could try to get to know each other better. I think I have a new best friend. We had so many things in common. We found ourselves laughing at our own silly quirks. Before we knew it, we had emptied the bottle of wine and maybe had a cocktail as well. It was way past my bedtime when we both stumbled back into our homes. I am beyond grateful for my new neighbor and friend. May all of Ferguson feel so happy with their neighbors.



Have I written about our new truck? Please do not make me look in the archives for a truck story. We had been considering a purchase of a

small truck for some time and decided to research different models and manufacturers. When my husband suggested the Ford Maverick, I nearly lost it. I looked at him and reminded him that in the 70's the Maverick sedan was positively the worst car Ford ever made, second only to the Pinto. Why in all things that are holy would we want to buy something named "Maverick"? A little research changed my mind. I suppose Ford learned a lesson. The recent release of the new Maverick movie did not hurt my opinion either. The only way we were going to get a Maverick truck was to order one. The dealerships could not keep the small truck on the lot.

On July 10, after much discussion about color and accessories we placed an order with Thoroughbred Ford in Kansas City. A friend had recommended the sales manager at that dealership. We were also fortunate enough to be able to take advantage of a "Friends and Family" employee discount through the family of the mother of the before mentioned grandson. Thank you, Liz, and Warren!

After a six month wait, our beautiful 2024 Azure Gray Maverick truck arrived on February 15. We enjoy it more every day.

I did have to say good-bye to the best car I have ever owned. My girlfriend sold me her meticulously cared for 2003 Infinity FX 35 in 2011. The day I brought that beauty home she had 75000 miles on it. When I donated it to a Veterans group she had been driven 250000 miles. One headlight was irreparable and the "check engine light" was off and on. My mechanic said she needed a catalytic converter and was wondering why I was holding on to the car for so long. However, yet another mechanic said I should hang on to that Infinity as long as possible.

I did.



I shed a tear as she was taken away one sunny day in March.

Thank you for letting me share my concerns and love for Ferguson. Thank you for reading this month. Please send your criticisms and encouragement to manhattanmarian@gmail.com.

Hours:
Monday: Closed
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Sun: 10am - 3pm

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Drake's Place Restaurant American Cuisine

Digital Ferguson - Linux for Fun and Profit

by David Pickens

Twenty-four years ago I wrote an article for the now-defunct St. Louis PC Magazine about Linux, the free, open-source operating system that in the year 2000 was cutting-edge and a real threat to Microsoft Windows dominance on PC desktop systems. It was honestly an interesting trip to re-read that article and realize many of the arguments I made for considering Linux at the time for both home and business PC systems still apply today. I could almost lift the article and make a few adjustments and it would still be relevant. And it would still be wrong, at least for desktop computing at that time.

Today Linux share of the desktop market hovers around 6% - far below that of Microsoft Windows (72%) and Apple OS X (15%). Within the server market on the other hand, Linux share is 63%, Microsoft Windows Server 25%, and all others (mostly UNIX system variants) 12%. In fact on some of the most popular cloud service providers and also cloud services (such as google.com search or Amazon.com) the percentage of Linux servers supporting these services is close to 100%. So clearly Linux has enjoyed explosive growth in the technology infrastructure supporting computer networks and especially the Internet, but at the desktop level, not so much. What made the difference?

One difference was ease of use. Linux was never easy to use, back in those Wild West days, and anyone who says otherwise is suffering from memory lapse. Of course, back then, neither was Microsoft Windows. I would say, looking back, the difference was this: Microsoft wanted its product to be easy to install, but often failed at this, and Linux fans were the sort that felt that if you couldn't figure it out, too bad, you deserved to fail. You could find that stark difference in tone then, and can hear echoes of it even now, depending on where you wander.

Another huge difference for desktop users was having successfully installed Linux, what did you do next? And here the difference between Microsoft and Linux began to be clear as Microsoft invested heavily in both developing applications specifically for Windows (such as the famous Microsoft Office suite) and in encouraging software developers to adopt the Microsoft operating system as the target for their software development. And this strategy worked very well, even until this day as most major game titles like Legend of Zelda, Call of Duty, don't run on Linux, and Microsoft has steadfastly and I suspect quite deliberately refused to port its Microsoft Office suite to Linux from back then and even to this day.

In the meantime, IT staff like me quietly in the background adopted Linux for many kinds of servers because we like quiet, steadfast, reliable server operating systems that just run and don't break, have good security, and for good measure, cost you absolutely nothing but the time necessary to understand them. And yes they could be tricky to configure and messy at times on the journey to becoming a server of some sort but once you had it set up correctly it sort of stayed right there where you put it and just worked. And we really didn't care one fig that we couldn't run a game like Eldon Ring on it, in fact, that was sort of a bonus feature.

So what has changed that might make you take a look and using Linux for a desktop operating system in your home or business today? Oh, lots. For example, I was just chatting with my wife about the fact that we have a shared Microsoft Windows computer we both use for: Surfing the Internet using Google Chrome (for her) and Mozilla Firefox (for me), and for playing Mahjong (for her) and Spider Solitaire (for me.) We also both use the freeware LibreOffice suite which we find perfectly meets our needs for word processing and spreadsheet work. And guess what – these web browser apps like Chrome and Firefox, and simple games like Spider Solitaire, and the LibreOffice suite are all freely available on Linux.

From a business point of view, the fact that most high-end video games, and most apps purchased and either available by download or by DVD medium, cannot be installed by end-users on your business desktop systems is a HUGE PLUS. You didn't purchase these systems so your employees could install their personal genealogy research software on them! (I mention this because I actually had an end user call me, the Director of IT, wanting me to figure out how to fix his genealogy software he had installed on "his" business laptop. I fixed his problem, but not in the way he had hoped. He's probably still mad at me.)

From both a business and a home personal PC point of view, I have to say that change is traumatic for most people and organizations. And frankly Microsoft acts more and more like a spoiled brat tweaking this and that and forcing change on people that really isn't welcome or desirable. Years ago they even took away the ability for system administrators to control updates unless they go through endless technical spins, set up and maintain a separate update server, etc. and as a result entire organizations actually became at the mercy of whatever Microsoft thinks is useful or important, when in fact, stability and reliability is actually what is most needful and desired.

So having said that, another change that might push for adoption of Linux at the desktop is that for many home and business users their apps are in the cloud, and if they're not – they could be. If you are using Google Docs or Microsoft 365 you can do everything on their cloud servers. Salesforce runs in The Cloud, so does Blackbaud. Microsoft Word, Outlook, Excel, Publisher, and most other Microsoft Office applications (except Access) run inside a browser using The Cloud. More and more often, you're finding applications often don't even have an installed desktop version, they are strictly cloud-based, end of story. And therefore, at the desktop level, all you need to do real work, surf the web, or play a game is a web browser, and an Internet connection.

Next issue, we will take a look at some of the different Linux releases, and which ones might be a good fit for your individual situation.

David has been in Information Technology in almost every role possible for such a long time it would take a supercomputer to calculate. The first computer someone let him play with was in an F4-E. His first PC was a Timex Sinclair because he could not afford a TRS-80. He is currently running a computer consulting practice. You can contact him at david@bigpurr.com.

TEAM MEMBER, LIKE IT OR NOT

By Dr. Larry A. Brown

As we watched the OLYMPICS recently, we were reminded that we are a part of some team, be it small or large. Even those who participate in individual activity sports such as high jump and pole vault are part of the team effort, because their scores support the overall team effort.



It became further revealed that each participant counted and each one's efforts supported the whole organization or country that it was a part of. I was reminded of a poem we said in my youth, that 'No man is an island, no man stands alone' "Each man's joy is joy to me and each man's grief is my own. We need one another, so I will defend, each man as my brother, each man as my friend" When it is all said and done, each one's performance is reflected in the overall score and standing for the team, even though the individual participant may have gotten recognition separately.

Each person had a responsibility to do the best that he could when his turn came to represent the country.

Each participant did not know all the others from his or her own land, but was identified by clothing, name of country, or some other device.

It became crystal clear that each person knew why they were there.

Oftentimes, it seems that we don't quite understand why we are here. We also seem to forget that we are a part of the rest of our country, and we often feel that things will get along ok with or without our involvement.

It became clear that those Olympians knew that they had an important role to play and progress for their country could easily depend on their effort. It is important for us to realize that we have citizens who feel left out, or not a part of an overall effort that may benefit everyone.

We must accept our responsibility to be and do our best while we are here. **The WORLD NEEDS US. OUR COUNTRY NEEDS US!**

There is so much to be done, but as in the Olympics, there are so many areas that one can involve one's self to get the job done. Being a helper or cheerleader counts just as importantly.

The key is to get involved in some manner and do the best you can do while involved.

You may contact us for help in this important process at gracechapelministries.org or gracechapeldevelopment@gmail.com.

Together, we can build a better world.

What is Raghib Drinking?

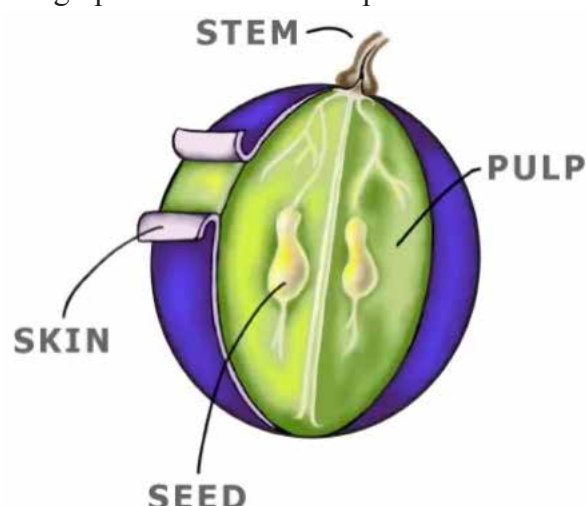
By Raghib

Since we are experiencing a little respite from the dog days of summer, I want to share a white wine that I have enjoyed. White wines offer a different tasting experience than red wines. With white wines, the primary aromas are generally green fruit (apple, pear, gooseberry) and citrus fruit (lemon, lime, and orange). Whereas with red wines, the primary aromas are generally red fruit (red cherry, raspberry, strawberry) and dark fruit (blackcurrant, blackberry, blueberry). If you want to really impress your friends with your newfound wine knowledge, remember to swirl your wine glass, take a deep sniff, pause a few seconds, and let them know that you smell the aromas of green and citrus fruit (white wine) and red and dark fruit (red wine)! If you REALLY want to impress them, mention the word herbaceous when tasting white wines and spice when tasting red wine LOL!

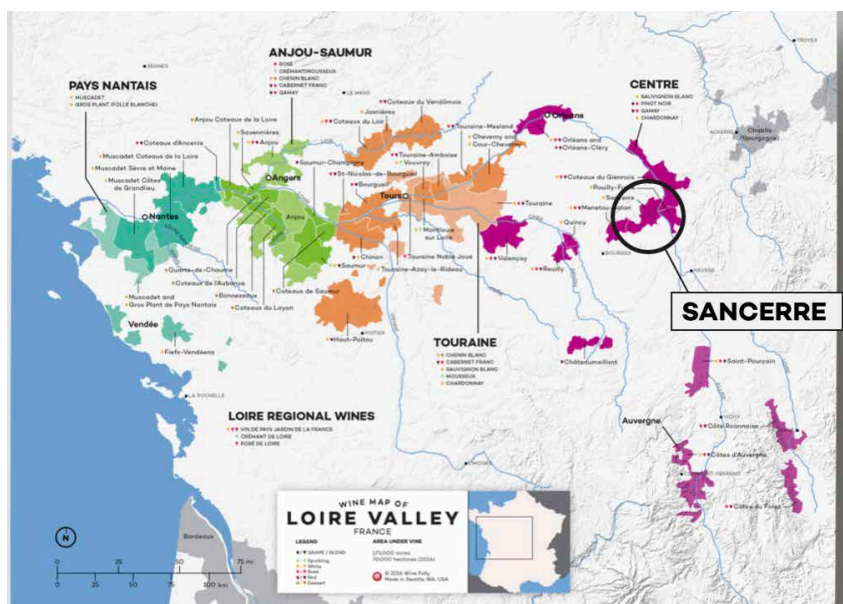


You may be asking yourself, "If all wine comes from grapes, why is white wine light in color and red wine dark in color?" That's a great question! Before I provide an answer, we must first understand the anatomy of a grape. All grapes have a stem, seed, pulp, and skin.

With red wines, the skin is allowed to ferment with the grape pulp for a long period of time (which gives red wine its color). With white wines, the grapes are crushed and pressed BEFORE fermentation and therefore you have an absence of color. With that being said, what in the world is fermentation (fer-men-tay-tion)? With wine, fermentation occurs when yeast converts sugar into alcohol. Trivia question: If red wine gets its color from the pulp being in contact with the skin of the grape during fermentation and white wine's absence of color is a result of the grapes being pressed before fermentation, how does Rosé get its pink color? Rosé gets its color by allowing the grape skins to be in contact with the pulp for a short period of time resulting in the pink color that is typically found in Rosé.



Rosé gets its color by allowing the grape skins to be in contact with the pulp for a short period of time resulting in the pink color that is typically found in Rosé.



Sancerre (son-saer) is a delightful french white wine. Sancerre is so special, it has its own appellation in the eastern part of the Loire Valley in France!

Sancerre is a white wine produced from Sauvignon Blanc grapes. It's refreshing, light, with herbaceous aromas. Sancerre is best served chilled and I enjoyed mine with a fresh green salad with goat cheese (delicious!).

Sancerre, Lucien Crochet, 2019. An absolutely delicious Sancerre from the Loire Valley. Hints of honeysuckle, lime, apple, and pear. Can pair with veggies and salad. Price point \$30.

Happy tastings!






**All service work (oil changes, tires ect.) at our original location:
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Financial Focus – Choices

By Joan Cleaveland (cleav73@gmail.com)
Lindenwood University – BA Business Administration

Being an election year it is a time for choices. And one thing most people want from government is a strong economy, so we are hearing a good deal about the current economic state and much of it is at odds with what is happening. On a recent talk show a guest was explaining a poll that shows people are concerned about inflation and think prices are too high. However, when asked if they could afford to still buy things, the answer was yes. While it might seem to be a contradiction, keep in mind that pay for many people has also risen during the same time period. So while it irks people that things cost more, they can afford to buy. Of course, this isn't everyone. Those who identify as working class or lower class are still struggling. Those in the working class are often the ones having the most difficulty. And solutions suggested on the campaign trail are short term and without much merit. And often they never happen, hence "the wall." Some great ideas aren't always so grand when implemented. Relief from student loans hasn't become the panacea it seemed to be. It hasn't helped all of those that needed help and it isn't the cure for education costs that have sky rocketed. The theory was that young college graduates would finally be able to afford to live on their own. And it still isn't working for all. So putting a band aid on to help some, doesn't solve the problem.

Wiping out the tax on tips is another new idea. Currently, restaurant workers have a minimum wage much lower than the state level of \$12.30 per hour. They also get a tip credit of around \$4.60 or more increasing their hourly rate to as much as \$12.90. In any case that extra income gets taxed, just like any extra income I could receive by providing a service. This could be happy news to some people, I wonder how much will help the employees and how much it might cost the IRS. Will some employers shift pay to tip income to avoid taxes? I sure hope not, it shouldn't be possible. And would we need to find another source of revenue to make up for this loss in taxes? What if restaurant workers started getting the minimum wage like everyone else? It seems like it would simplify things and maybe tips could be eliminated. Remember when the Affordable Care Act made a requirement for employers meeting certain guidelines to offer health insurance to full time employees. Almost as quickly as it was enacted businesses began to start reducing work hours or replacing full time workers with part-timers or contract workers to avoid giving them health insurance. As we all know consequences are not always what we expect.

So it is apparent that our problems cannot be solved by politicians. Often their solutions only make matters worse and sometimes happen after they have left office. Then it is easy to blame the current administration for

things gone wrong. A couple of years ago I recall suggesting that we shrink the economy. Perhaps that could help reduce everything overall. It seemed difficult because no one wants to take a pay cut. If I told you we could reduce the price of gas by 50 cents per gallon if you would take a pay cut of 50 cents an hour would you agree – probably, not. For this to work someone has to start the shrinking part. It was just announced that Wal-Mart and Target lowered prices on large amounts of goods. Maybe other retail vendors will do the same and it could be the start of a shrinking economy.

A trend that is becoming more popular today is minimalism. A friend's daughter of the millennial generation keeps very little stuff and calls herself a minimalist. I often envy her because I can see how her lifestyle leads to less stress and gives her more opportunities to enjoy life. Another friend just moved into our area from a suburb of Chicago. As she was unpacking she asked how one person could accumulate so much stuff. She also mentioned there was quite a bit already eliminated prior to the move. Of course, she is in the Baby Boomer generation. And that is my generation. So to start my part of shrinking the economy, perhaps I will take the challenge to become more of a minimalist. At my age I already have lots of stuff, but I can be more careful in what I accumulate. And abide by the rule that if it isn't being used why keep it. Giving stuff to someone who can use it is rewarding. Reducing waste can also help our environment.

Part of living as a minimalist also involves personal finances. At the risk of sounding like a broken record, I will repeat as I have many times before - debit is bad and should be avoided. While some debt such as a student loan or a home can be good and necessary because it may help you increase your net worth or income in the future. Other debt should be eliminated as part of the minimalistic journey towards financial independence. Image the stress relief. And as debt becomes history, more money is available to prepare for future needs, such as starting an emergency fund or preparing for retirement. As your spending needs decrease you'll find life more enjoyable and find ways to spend time with family and friends.

Seems like a fantasy where everyone is satisfied with what they have and not necessarily seeking more than others. It made me think of the words to a Moody Blues Song "give a little bit more, take a little bit less from each other." While it might be more of a love song, I do think the message is a good one for all of us. So rather than depend on government policies or grand ideas to make a difference in your personal finances, take charge of your own choices. You can make a better future, reduce your own stress level and help shrink our economy for our own good.

If you have any questions or comments please contact me at cleav73@gmail.com.

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and The TREE TOONS

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A graphic story coloring strip for all ages

By Wendell Phillips Berwick




PERCHED HIGH IN ULMUS,
MERFERD LAY IN WAIT,
UNTIL HE COULD SEE THEIR EYES,
AND AMBUSHED THEM.

21

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Divinity

By Michael Pierce

No, this story has nothing to do with religion.

Divinity is probably the greatest southern confection known to mankind. Water, sugar, egg whites, a little salt, and vanilla extract are combined, and those ingredients magically come together to produce a fluffy delight. However, you can only make it under certain meteorological conditions.

Mom and grandma always said you can't make divinity if it's too humid outside, and I think they were right. Your divinity comes out really gooey, and it sticks to your teeth.

Add some walnuts, pecans, or almonds, and the flavor goes through the roof. The candy absolutely melts in your mouth, and you're left with the flavor and crunchiness of the nuts. Yes, it is divine.

We would make divinity every spring at my grandparents' house. It was a bit like a religious gathering. We all had a role. One person cracked and separated the eggs. A couple of people cracked pecans. Someone cooked the sugar and water mixture, stirring it constantly.

Everything started to come together when the sugar water reached the right temperature. Egg whites and salt were added and beat with a hand mixer until they were stiff and fluffy. You add vanilla extract while beating this mixture. Put a piece of parchment on a cookie sheet, or on the counter, and put dollops of the candy on the paper. Add the nuts, and let it cool. Or don't add nuts. Maybe, instead of nuts, you put half a maraschino cherry on each dollop. Whatever floats your boat.

Once it's cooled, you have something with the consistency of thick cotton candy. Take a bite and savor the sweetness, experience the slight crunch. Before you know it you've eaten a half dozen pieces, and you're well on your way to a heavenly sugar high.

Oh, there is such a thing as store-bought divinity. I would never consume such an abomination. It's against my religion, and my ancestors would haunt me for the rest of my life.

Local youth's artwork to display in Affinia Healthcare locations

ST. LOUIS, MO – “Art is the language of the soul, and through it, we find healing and self-discovery.” -- Unknown

Affinia Healthcare is partnering with youth artist Symone Chatman, showcasing her unique artistic talents at the health center's Biddle, Lemp and new Ferguson locations.

“Symone has talented hands and a talented mind,” said Takisha Lovelace, Affinia Healthcare Vice President and Chief Operating Officer. “It's a joy to be able to share this with our patients and our staff.”

Chatman, a 9-year-old up-and-coming artist, was noticed by Shanicka Curry, Affinia Healthcare Patient Portal Liaison who later brought the artwork to the attention of Affinia Healthcare management.

“Our leadership team agreed to add her work to our spaces, complementing children's artwork that already brightens our halls and exam rooms,” Curry said. “It's a demonstration of how Affinia Healthcare continues to invest in our community, creating a platform that extends beyond healthcare services to foster a sense of community pride and connection.”

Chatman provided Affinia Healthcare with nine original pieces and hopes her artwork inspires patients and staff members who see them.

“I want those who view my work to feel excited about what they see,” said Chatman.

The artwork will be placed in the Child Development Center at Biddle, and common areas at the Lemp Avenue and Ferguson sites.

Photo on right: Affinia Healthcare VP/COO Takisha Lovelace (left) displays the artwork of 9-year-old artist Symone Chatman who is at the Affinia Healthcare Biddle location with her parents Ceairia Perry-Chatman and Orlando Chatman.



Under The Hood With Robinwood

By Bob McGartland

Understanding Check Engine Lights: Decoding Diagnostic Trouble Codes

Hey there, fellow car enthusiasts and everyday drivers! This is your friendly neighborhood car guy, Bob from Robinwood Auto. I've been tinkering under hoods and getting my hands greasy for more decades than I care to admit, and today, I want to share a bit of wisdom about that pesky little light we all dread—the check engine light. It's more than just a glowing nuisance; it's your car's way of saying, “Hey, I need a little help here!”

What's Up with That Light?

First off, don't panic. The check engine light, or CEL as we old-timers like to call it, is part of your car's onboard diagnostics system. When it lights up, it means your car's computer has detected a problem. The trick is figuring out what's causing the trouble.

Modern cars have sophisticated systems that monitor everything from engine performance, transmission operation, HVAC systems to emissions. When something goes awry, the CEL comes on, and your car's computer stores a Diagnostic Trouble Code (DTC) that can help pinpoint the issue. Decoding the Mystery

Now, these DTCs are a bit like a secret language. They come in codes like P0301, P0420, and so on. Each code corresponds to a specific problem, ranging from a loose gas cap to more serious engine issues. But don't worry, you don't need to be a mechanic to understand them—that's what folks like us at Robinwood Auto are here for!

You can look at these codes like this. Most good code readers will tell you what code the computer has set and turn the light on. I compare that to the ticket that gets you into the 75,000-seat stadium. The next step is finding your exact seat. The experience and trained usher will guide you to your seat. The experienced and trained automotive technician will find the exact cause of why and what the code is telling us.

Why You Shouldn't Ignore It

I know it's tempting to ignore that little light, especially if your car seems to be running just fine. But trust me, ignoring it can lead to bigger, more expensive problems down the road. What might start as a minor issue could turn into a major repair if left unchecked.

For instance, a P0420 code indicating a catalytic converter problem might start off as a simple fix, but if ignored, it could lead to costly repairs and even affect your car's fuel efficiency. Take Action!

When that check engine light comes on, it's important to take action. Whether it's a minor issue or something more serious, addressing it early can save you time and money in the long run. Regular maintenance prompt attention to warning lights can keep your car running smoothly and help you avoid unexpected breakdowns. So, the next time that light pops up, remember to get it professionally tested and keep your car in great shape!

As always, if you have any vehicle service needs, and do not have a regular automotive service provider, Robinwood Automotive would be honored to provide your automotive service needs. Reminder it is back to school time. Drive slower around the school buses, around those school's drop off and pick up areas. Visit us at robinwoodauto.com



EarthDance Farming Apprenticeship Update

By Jess Garrett

EarthDance Organic Farm School, a cornerstone of sustainable agriculture in Ferguson, is celebrating its 16th year of teaching eco-friendly farming practices and promoting access to healthy, local food. Founded as a non-profit teaching farm, EarthDance has educated hundreds of individuals in the art and science of organic farming, while continuously refining their methods and deepening their impact within the community.

In 2024, the teaching farm is seeing unprecedented growth, particularly in its revised Apprenticeship Program. Director of Impact Tiffany Brewer noted that the program underwent significant changes over the past few years to become more inclusive and equitable. “For 12 seasons, we hosted a tuition-based apprenticeship program that was months long and wasn’t really reaching people where they were,” Brewer said. Recognizing the need for change, the EarthDance team secured funding first through AmeriCorps, then through more traditional fundraising, to transition the program into a paid apprenticeship. This adjustment has allowed the farm to host fewer participants who engage even more deeply in the work while earning a living wage.

This year’s cohort included four paid apprentices—two full-season and two summer participants—alongside three volunteer apprentices. With their hard work, the EarthDance farm team has grown produce yields by 40% so far this year. The apprentices have shown unwavering commitment to the farm’s mission of sustainable farming and community nourishment, helping to provide fresh, organic produce to the community on a pay-what-you-can basis.

Full Season Apprentice Dani Fuhrman emphasized the importance of EarthDance’s organic, regenerative practices.

“We keep so much energy in our soil by using no-till methods, by using ground cover, by allowing organic matter to stay—those nutrients and biology get transferred into the plants, and then those plants fruit, and those fruits get transferred to our bodies,” Fuhrman said.

The produce grown at EarthDance reaches the community through various channels, including the on-farm Pay What You Can Farm Stand, the Ferguson Farmers Market, and a network of food distribution partners throughout St. Louis. Summer Apprentice and Ferguson resident Marlan Davis highlighted the farm’s impact on local residents, noting that EarthDance offers an accessible way to eat healthy while enjoying food grown with care and love. “There’s not anything better to eat than something that has that, you know,” he said.

To learn more about EarthDance’s work or to support their mission, the community is invited to visit the farm, explore their website, or sign up for their newsletter. EarthDance will also host its annual Farmers Formal, the farm’s largest fundraising event, on Friday, September 13, 2024, at the World’s Fair Pavilion in Forest Park. □



What’s Fresh: September ‘24

Joia Walker - EarthDance Farm to School Educator

It’s September and we are growing strong at EarthDance Organic Farm School! Our summer apprentices have graduated and our pawpaws have emerged! This native fruit is as sweet as the year before and we are excited to share them with the community. Not many have heard of the pawpaw but they never forget it once they’ve tasted it! Pawpaws, also go by the name custard apple. This interesting name reflects the well rounded flavor and texture inside. They don’t last long after they’ve ripened, so enjoy them while they’re here!

So what’s fresh at EarthDance? A possibly more familiar produce item, okra! Okra is a versatile veggie that’s great stewed with tomatoes, fried or fresh. This green giant can grow to be six to ten feet tall, possessing a thick stalk that can be difficult to cut or uproot. A little known fact is that okra also grows in a beautiful burgundy color, not just the more popular green. Okra is a part of the mallow family along with plants like cotton and can be a friend to the diabetic with its blood sugar regulating properties!

Visit us at the Pay What You Can Farm Stand and Ferguson Farmers Market to grab some fresh, organically and locally grown okra for this tasty recipe from Lana’s Cooking. Crispy Baked Okra Chips Recipe - Lana’s Cooking (lanascooking.com)

Okra Chips

Prep Time 25 minutes
Cook Time 3 hours 20 minutes
Total Time 3 hours 45 minutes
Servings: 4

Ingredients

- 1 pound fresh okra
- 1 tablespoon white vinegar
- 1 tablespoon olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon garlic powder



Instructions

1. Preheat the oven to 500 degrees.
2. Rinse the okra and slice each pod lengthwise.
3. Place the sliced okra in a large bowl with enough water to completely cover. Add the vinegar and mix well. Let stand for 15 minutes, stirring every 5 minutes.
4. Drain and rinse the sliced okra. Pat dry with paper towels.
5. Place the prepared okra in a large bowl and drizzle over the olive oil. Sprinkle in the salt and garlic powder. Toss until all pods are coated evenly with the oil and seasonings.
6. Put the seasoned okra on a foil-lined baking sheet. Bake for 20 minutes, turning the okra halfway through the cooking time.
7. Remove the pan from the oven and re-set the temperature to 170 degrees. When the oven has cooled to 170, return the pan to the oven and prop the door slightly open.
8. Continue to bake for 2-3 hours or until crisp.

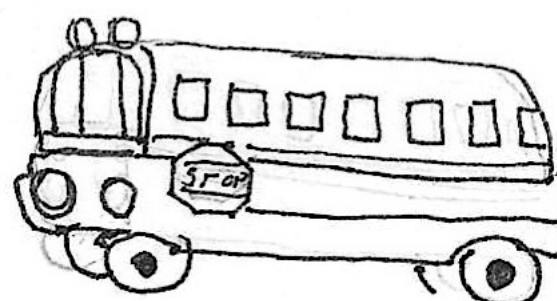
Notes

The final cooking time will depend on lots of factors - how small the okra is (smaller, young pods work best), how humid it is the day you’re cooking, etc. Try one after two hours and continue cooking if needed. I usually cook mine for about 3 hours, but it could take even hours 4 or more if it’s an especially humid day.

Be sure to let the chips cool completely before storing them. You can keep them in a sealed container for 2-3 days at room temperature.

Nutrition

Serving: 1 | Calories: 70kcal | Carbohydrates: 9g | Protein: 2g | Fat: 4g | Saturated Fat: 1g | Sodium: 299mg | Potassium: 341mg | Fiber: 4g | Sugar: 2g | Vitamin A: 812IU | Vitamin C: 26mg | Calcium: 94mg | Iron: 1mg



It Takes a Village

By Dara Ashby



Every day there's a post on social media about a stray cat or wandering dog here in Ferguson. The common response from the public is to call Animal Control or take the dog or cat to a shelter. Unfortunately, shelters are sadly packed to the brim - there are not enough homes for all of the animals pouring into their buildings.

Some finders, thankfully, are Good Samaritans, trying to help this overburdened system and make a difference in the life of a stray.

I've been involved in a few of these sweet stories, where kind people step up to try to make a difference in the life of a dog or cat in need. Through the goodness of their heart, they give a good life to an animal that was facing a life on the street or worse. As always, every resource was used in attempt to find the owners, with no luck.

One lucky big ole dog was helped by a legally blind man on disability, even though he had a very limited income. He found a sick and emaciated dog who was eager to be helped. After having him checked for a chip and searching for an owner, it was obvious that he was one of many who had been dumped.

Fortunately, this compassionate man wanted to help this stray and reached out for help. Our wonderful neighborhood clinic, Ferguson Animal Hospital, didn't hesitate to help. This sick dog was diagnosed with parvo, a very deadly disease that is often fatal. Instead of hospitalizing, which would have cost much more money than the man had, they sent him home with medication and lactated ringer solution to be given subcutaneously, providing careful instructions on how to administer the fluids, which were critical to keep this sweet boy alive. No matter his vision impairment, this caring gentleman successfully kept Buddy alive, nursing him through the weekend.

After a few weeks, when Buddy had regained his strength, Ferguson Animal Coalition (a 501c3 local organization here) with support of several donors, helped get him vetted and neutered. He is now very loved and living his life out in the sweet care of his finder.

Another sweet story happened recently with a kind lady in Ferguson who took in a stray mama cat and her 3 babies. This little family lived in the

husband's bathroom for a good while. The husband was not so thrilled with sharing his bathroom, but he had a giant heart under all of his exterior gruff so he let the mom and kittens stay. This couple has made a huge difference in the life of this cat family. The mom was very timid and had to be trapped, so taking her to a shelter would have been extremely stressful for her. Again, a group of animal loving people in our community, with the help from the pretty amazing veterinarians and caring staff at Ferguson Animal Hospital, helped get the mom spayed and vetted, and the kittens vaccinated. With careful screening and a home visit, two of the kittens went to an amazing home where they will be spayed and live their lives out safely as indoor cats. With the continued love and support from these Good Samaritans the mama cat is slowly learning to trust and on her way to a better life.

So maybe the next time a stray is found, think about the many different ways you can help. It definitely TAKES A VILLAGE! Our shelters are so overwhelmed with the staggering number of dogs and cats pouring in, due to our pet overpopulation explosion. Backyard breeders are still popping out litters of puppies like crazy that often get dumped on the streets later, as adult dogs. And stray cats continue to have litter after litter after litter. Please consider being a part of the solution by spaying and neutering and helping a stray in our community.

Check out the Trap Neuter Release Program to help end the stray cat pet overpopulation problem. They will teach you how to help. Contact them here by emailing them at stlouisferalcatoutreach@gmail.com or visit their webpage at <https://stlfc.org>. And if you can safely help a stray by holding it at your house during the mandatory stray hold period, wonderful.

Of course, you absolutely need to exhaust all resources to try to find the rightful owner of any lost or stray dog or cat you find. Go to <https://stlostpets.org>. Post on FB Lost and Found Pets pages, Next Door, and report to the APA, St. Louis County Animal Control, and the Humane Society. Plus, always get any found pet scanned for a microchip. Any veterinary clinic can do that.

You can make a difference in your little corner of this world. Thanks for being a part of our Ferguson village!

Dara Ashby
dara@fergusonanimalcoalition.org
 Ferguson Animal Coalition
 "Keeping Pets Safe and Out of Shelters"

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The Sick - Just Why

By Patricia Brothers

“Oh God Tonya! Let’s go! Let’s go now! I can’t be late AGAIN! You know this is my only job and I have to get your sister to school!” I cannot believe this was my everyday life. Every single day I am yelling at Tonya. Every single day she makes us late or nearly late. Every single day I go into the back room and cry before I can tend to the patients.

“Mommy. I’m ready.” Amanda looked at me with those big, beautiful, brown eyes and my stress just melted away.

Tonya sucked her teeth as she walked down the stairs. “Oh, shut up you kiss a ... ashtray.” She slammed her bag on the sofa.

“Hey! Watch your mouth.” I raised my finger at her.

“I ain’t say nothing wrong.” Tonya took a step back.

“I’m not with you today. Let’s go.” I packed Amanda’s bags and helped her put on her coat. Tonya beat us out the door and to the car.

I got in the car. Inside, I am praying that it starts. I have been having so many issues with it lately. It is not that I cannot afford the repairs or even a new car. It is just that I want to be prepared for any financial pitfalls. With Marvin deployed overseas; it is difficult to raise the girls on my own. Marvin has trained and prepared me in his absence, but it does not make it any less hard. Especially with Tonya having the coping issues that she does.

She turns on the radio. I knew what that meant. She did not want to talk. That is fine. I am not in the mood either. Amanda was oblivious to the world. She was so content with her iPad and sing-along music. And may be that is what Tonya wanted to drown out. Truthfully, I did too. If I had to hear one more version of “Baby Shark” I was going to lose it. I chuckled. Tonya cut her eyes at me as if she knew this would be the day that I cracked. “I’m fine. Just thoughts running through my head is all.” I smile.

Tonya’s sarcasm left and a bit of worry set in. As she just knew I cracked. “Yes. As long as you don’t run us off the road or something.”

I bellowed a laugh that even startled me. “Now why would you even remotely think that LaTonya?”

“Because you’re crazy! Like who just laughs out of nowhere?!” Her eyes widen.

My precious Amanda chimed in, and I am wondering in that moment how she could say ...

“Because she psychotic?” Amanda’s voice rose in such a manner that none of us heard and that made Tonya double over with tears in her eyes. Tonya continued to laugh. She started gasping for air from laughing so hard. Amanda screams, “mommy save her! She cannot breathe! That’s your job! You save people! Save her!” She is so cute even though she just called me psychotic.

“Good! That’s what she gets!” I laugh too. Tonya is turning red. That’ll teach her for sure. The smile on her face was the baby that I remember. I rub her back as she sits back up. I guess today will be a good day after all. The day went by without a hitch. I was ready to clock out when the first patient came in. They had difficulty breathing, a severe fever, fatigue, body aches, and a serious cough. Everything pointed towards a virus. As she checked into the ER, people were freaking out. I do not blame them. I put on a mask and gloves. I learned that lesson a very long time ago. We took her down the hall to a more isolated area. I looked at my watch and it was time to pick up Amanda.

I sent a text to Jenn, another mom from her class, to see if she would be able to take Amanda with her. I explained the severity of the patient and she understood. I was relieved. My God. This woman is in terrible shape. I prayed and prayed that she would be okay. She coded twice. We were finally able to stabilize her. It was hard telling her family that they could not see her due to us; one – not being able to fully diagnose her and two – whatever she had we did not want it to spread.

Four hours later, I checked my phone. Several missed calls and text messages later; Tonya called to see where I was. I forgot to text her also. She made it home. I checked her location and on all accounts she was there. I called her to apologize.

“What?!” Tonya is extremely upset at this point.

“Tonya. I am so sorry. I had this patient.” I started, but she cut me off.

“There’s always a patient. But what about me? Why won’t you just let me get my own car and license? Dad would.” Tonya knew that the best way to get to me is to say, “dad would.” Right now, I really wish he were here. “I know. We talked about this. I am on my way home.” I as defeated.

“Don’t bother. We seem to fend for ourselves anyway.” Tonya hung up.

The tears started rolling. I had absolutely no idea what to do.

The girls were asleep when I arrived. I did not bother them. I sat on the couch and cried until I fell asleep. Just as I began my deep slumber, my phone blew up. The patient coded again, and they could not stabilize her. I wrote a quick note and away I went. No rest for the weary. I know I should get to the hospital, but I needed caffeine. I stopped at the local gas station and grabbed a cup of coffee to drink on the way. I paid no attention to the fact that it was steaming hot and chugged away.

I scrub in and just in time. We fought hard. I was not going to give up on her. We were finally able to stabilize her once more. Only time will tell if there were any detrimental effects. She is on oxygen. The only staff allowed in or out of her room are the staff members exposed to her. I am so scared of what was to come next. I have seen this before and what we do not need is another case of some pandemic of the sort. Why I thought that was beyond me, but my Spidey senses tell me that everything was going to point that way.

I make it home once more. Only in time to get the kids ready.

“Tonya! Let’s go!” I roll my eyes and then chuckle softly. Just de ja vu.

“Don’t get your panties in a wad. I’m ready this time.” There’s that teenage attitude again. I brush it off.

Amanda just walks up to me and hug me. “I love you mommy.”

I kiss her forehead softly. “I love you too.”

“Enough of the mushy stuff! My God. Y’all are so sappy.” Tonya scoffs. “You’re just jealous. But it’s your fault you stopped your mommy kisses! I’m NEVER stopping mine. I don’t care how old I am!” Amanda is so stinking cute.

“Whatever.” Tonya placed her air pods in her ears and out the door to the car she went.

“Oy vey.” I sigh.

Amanda turns back, “what does that mean?”

“I am over it.” I pat her butt to push her out the door.

“Me too mommy. Me too.” Amanda is an old soul.

“You’re way to young for that.” I chuckle as I lock the door.

My mind is racing. What is happening right now. Why am I so overly stimulated. The nagging feeling kept bothering me. Let me prep the girls. “Hey y’all. Listen up. There may be a nasty bug going around. Be careful. The likelihood of exposure to myself is high. I did everything in my power to protect myself and you. But I need you to do your part. That means avoiding people coughing and sneezing in your face. Wash your hands as frequently as possible. No rubbing your face or eyes. Can you do that for me? I don’t want you to be like the patient in the hospital. She’s not doing well.” I pause for acknowledgment.

“I get it that you’re a germophobe, but please don’t project that onto us.” Tonya exits the car before I can put my foot fully on the brake. “Oh yeah. Thanks.”

I look at her and her attitude in disbelief. Simultaneously, I get a text message that the patient has passed. All I could think was ... Just why.

To be continued..

Patricia Brothers is a native St. Louis author who has always dreamed of acting and writing. She began this journey early on in her high school career starting with supporting roles and eventually landing her first starring role as Eleonora in the stage adaptation of Eleonora and The Raven by Edgar Allan Poe. She loves writing and scored the highest grades in her English class. Although praised for her work it also led to weekly meetings with the guidance counselor. Now she writes to entertain the masses. Her vivid imagination and intrusive thoughts lead to great stories such as Death by Imagination and Stella’s Revenge. Her Only Desire and Never Go in the Woods Alone are soon to be released. The greatest thing about her writing is “It all depends on whose imagination you are using”..



The Ferguson Computer Corner

by Doug Neely Jesus loves you! How can I do otherwise?
 SEPTEMBER, 2024

If you haven't noticed, things are getting down to the wire. This year has only 3 more months after this month. I have already seen Christmas ads, and we haven't even gotten to Thanksgiving, not to mention Halloween!

Well, let's see what this month has in store for us. I think It's going to be a good ending after all!

- 2nd---Labor Day!...God does indeed bless our labor!
 Let's celebrate the goodness of His blessings to us!
- 5th---National Cheese Pizza day! Need I say more?
- 11th---Patriot Day...be patriotic; even with all of our problems, is there any other country to compare with ours?
- 22nd---Autumnal Equinox...the start of glorious fall!
- 28th---National Drink Beer Day...how did this one get in there??? did YOU know that this was a minor holiday? Lot's of you don't, but you celebrate it anyway, don't you? :)

An Interesting Point, dept.
 This is a quick little mini-story about something we in the industry call overclocking a processor. Back in the day, main processors ran really slowly, especially when compared to what processors do today.

Today, a cpu (central processing unit) might run at speeds around, say, 3 gigahertz. Not that long ago, a cpu might only run around 12 hertz. BIG difference!

To get that speed, there were 2 things to adjust. The multiplier and the bus speed. It's best to adjust the multiplier, so you had to do that on the motherboard, or for some puters, the BIOS. In this example, the multiplier would be set at 2, and the bus speed set at 6 megahertz, yielding a cpu speed of 12 hertz

Believe it or not, jumping from 10 to 12 hertz was a big jump, and a big deal. And these cpus did not have to have heat sinks and fans, as they didn't get that hot.

We didn't use fans and heatsinks until cpus got up to around 60 to 100 hertz. We did not look back once we got to this point. We did, however not stop looking for the most efficient fans and heatsinks. Now, we call many of these fansinks, and they are absolutely necessary. Failure to get the correct components and set them to correct speeds and voltages will literally fry the tracings and contacts in the cpu, and quite likely on the motherboard. Replacing these will be expensive and time-consuming, so, if you are not intimately aware of how to do it, don't do it. Period. Otherwise, if you must, seek the help of someone who is well-versed in such things.

Yes, overclocking is an art. It can be rewarding. It can even, in some cases, be used to get the power of a faster cpu for a less expensive, slower cpu. The motherboard, the power supply, the memory, and the cpu must be set perfectly to have any success, however. Again, this is NOT for the amateur.

One more thing: you may have noticed that I did NOT give you comprehensive steps to enable you to do any overclocking. That is how much I don't want you to do it. Heed my advice. Not only that, but to overclock anything, successful or not, WILL VOID any warranty you may have. If you still want to try this, do so only under the watchful eyes of an experienced tech who has done this before. :)

ME GO NOW!
 Getting baptized is something like working under the Holy Spirit. He will take you by the hand and teach you to make the most of your newly found relationship with God, to do His will. Put yourself into His hands, and follow God's Word, and you cannot fail, and you will live in heaven with Him forevermore! Believe and be baptized, and thou shalt be saved! Amen and Amen!

IF YOU WOULD LIKE TO GET SOME OF DOUG'S FREE PUTER ADVICE, or just jaw with him about any subject, put your local phone number into your email to him, and he will call you at a time of your choosing. fergusoncomputercorner@aol.com

Be certain to put the phrase I need puter advice into the subject line to get past the censors.

Remember, praying about any problem will put God on your side! Blessings to you and to yours!

Crossword Solution from page 4


1	B	E	A	T	L	E	S		7	D	O	G	G	O	N	E		
13	U	R	I		14	O	A	K		15	I	D		16	E	P	I	C
17	T	A	M		18	C	R	I	19	C	K	E	T	S		21	X	U
	T			22	P	U		23	P	I	T		24	E	T	H	E	R
25	E	G	O	I	S	T		28	C	A	D	R	E		30	D	R	
31	R	E	L	E	T			32	D	A	T	U	M					E
33	F	L	Y			34	A	I	D		35	B	I	C	H	O	N	
	L		38	M	O	T	H		A		40	T	A	O			C	
41	Y	A	P		43	A	I	R		45	B		46	E	L	R	O	Y
		48	B	U	M	B	L	E	B	E	E		50	C	N	A		
51	V	A	S	E		52	L	P		E		53	P	I	E	T	Y	54
	E			55	A	I		56	L	E	G		58	A	F	T	E	R
59	S	C	A	N		62	F	I	R	E	F	L	Y		63	R	S	
64	P	U	N	T		65	A	C	R	E		E		66	G			
67	A	R	T		68	G	R	A	S	S	H	O	P	P	E	R		



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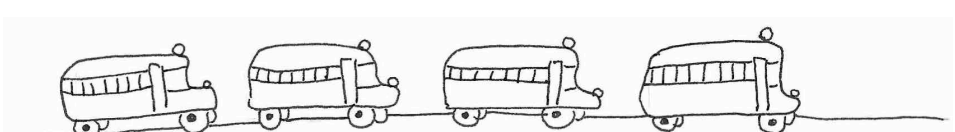
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Ferguson Has A History Museum

Ferguson has a Historical Society and a History Museum. We encourage any people reading this article to join in the conversation and become a member.

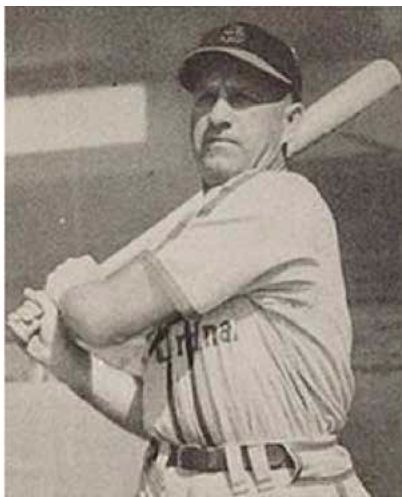


Back, in the early days of these articles, we did an article on the Ferguson Wall of Fame (December 2021). The article was brief and lacked photographs so we have decided to do an update. The Wall of Fame is located between the Ferguson Firehouse and the Ferguson Police Department. The Wall was dedicated on November 28th, 2010 (at that time it was Caboose Park).

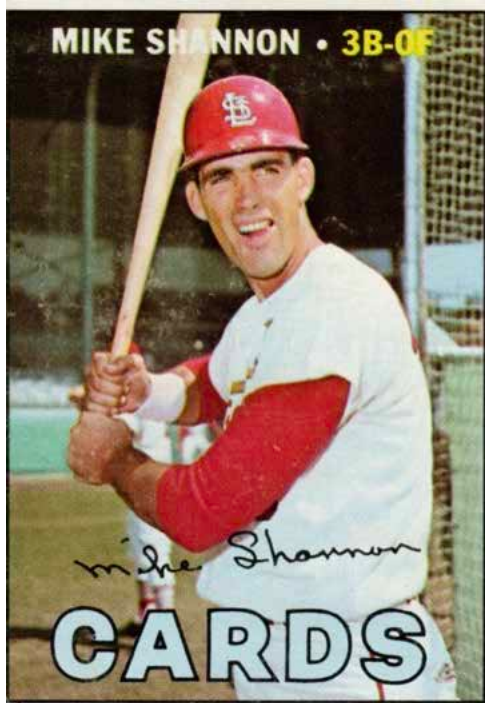


The image above shows the Firehouse side. At the bottom of the article is the Police side.

There are ten names on the Wall. Some were born or grew up in Ferguson, others may have lived part of their life here. Some are well known, others are lesser known, but still have importance in the story of America. Two of the best known are Cardinal Baseball greats: Enos Slaughter and Mike Shannon. Young readers may recognize Mike Shannon – you have to be older to know Enos Slaughter (1916-2002). Slaughter (Jersey #9 – retired) played for the Cardinals from 1938 to 1953 (minus three years in the Army Air Corps). He was a left-hand-hitting right fielder who was best remembered as scoring the winning run, in game 7 of the 1946 World Series for the Cardinals. Slaughter played for 19 years beginning with the Cardinals. He also played for the Yankees, K.C. Athletics and the Milwaukee Braves. He was a 10-time All-Star player. Slaughter had a batting average of .300 creating 2,383 hits with 169 home runs and 1304 runs batted in. He was a wonderful player who is a member of the Baseball Hall of Fame (1985). When he and his wife lived in Ferguson, they lived at 411 Nancy.



Mike Shannon (1939-2023) is better known to younger baseball fans as a broadcaster for the Cardinal Baseball Network (KMOX Radio in St.



Louis). However, he is also known as a right-handed batter and third baseman/right fielder for the St. Louis Cardinals. His MLB debut was in 1962 and he remained with the Cardinals until 1970 – Shannon played his entire baseball career with the Cardinals. He was a player in the 1964, 1967 and 1968 Worlds Series, In addition to that, Shannon hit the last home run in Sportsman’s Park (1966) and hit the first home run in the (then new) Busch Stadium. His baseball career was cut short by a kidney disease in 1970.

Mike Shannon began his broadcasting career in 1972 with the Cardinals Radio Network and Radio Station KMOX (except in 2006 – KTRS Radio). He was teamed up with Hall of Fame Broadcaster, Jack Buck for almost three decades. Upon Bucks death (2002) Shannon became the lead broadcaster. Mike and Judy Shannon moved into Ferguson in 1962 and lived at 908 Deandell. The family attended Good Shepherd Church.

Now we move onto another sport and athlete, Susan Notorangelo (1953-Present). While not as well-known as Slaughter and Shannon, Susan Notorangelo is a world famous long-distance cyclist. Susan was born in Ferguson and lived on Stein Road. She is the first woman to bicycle across the United States in less than 10 days. Between 1982 and 1994, Notorangelo raced across America seven times and set five cycling records. In 1983 and again in 1986 she and her husband (Lon Haldeman) tandemly road the continent in 9 days, 20 hours. Her personal cycling record was set in 1989 – 9 days, 9 hours (317 miles per day).



We leave sports and move into the world of media. Joanie Lum (1979-Present) is a well-respected television journalist and news personality currently on WFLD-TV, Fox Broadcasting, in Chicago. She grew up in Ferguson, attending Cool Valley Elementary, Ferguson Junior High and graduating from McCluer High School. She majored in journalism at MIZZOU and began her broadcasting career at KOMU-TV in Columbia. She moved to KFVS-TV in Cape Girardeau for 2 years then to WREX-TV in Rockford, Illinois.

Like most broadcasters moving her way up to the major leagues – Chicago. She first went to WGN-TV, then WBBM-TV and finally to WFLD-TV where she is currently a news anchor and general assignment reporter.

In this month’s article we will not cover all 10 – but will end with a familiar bottle of barbecue sauce, Maulls. The St. Louis familiar sauce was the product of Louis Maull. Maull lived in Ferguson at 425 Wesley Avenue from 1903 until 1913. The Louis Maull company started in 1897 as a grocery business selling out of a horse-drawn wagon. In 1905 it became the Louis Maull Cheese and Fish company and sold wholesale to restaurants and grocery stores. In 1926 Louis created the barbecue sauce recipe. It became so popular that it became the sole focus of the company. The company quit filling orders in 2018 but the sauce has since returned to grocery shelves. Remember: “Don’t baste your barbecue, You Gotta Maull it!”



In next month’s article, we will reveal the names of the remaining five members of the Ferguson Wall of Fame. The tension is high, but you can relieve it by visiting the Wall – between the Firehouse and the Police Station.

Membership in the Ferguson Historical Society is open to anyone – membership levels range from \$20.00 to \$50.00 a year. If you are interested in joining or have any suggestions, questions, or items to donate to the Ferguson Historical Society, please contact Jerry Benner at fjbenner@mindspring.com. You are also welcome to visit the History Museum at 1064 Smith (behind the Community Center) by e-mailing the above address. Note: we will need to schedule a date for you, so ask well in advance

“The Ferguson Historical Society is dedicated to preserving and promoting the history of Ferguson Missouri. Membership is open to all sharing our interest.”

July Concert on the Plaza

Photos courtesy of Tim Larson





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