

## The SISTERHOOD CHRONICLES:

### SALUTE TO OUR LEADERS AND STAFF

As our National Office reopens, we must celebrate the discipline, wisdom, fortitude and sheer boldness needed to envision, then, create such a home for our organization. The names of those leaders, members and staff who found a building on Massachusetts Avenue and used political, social and financial acumen to bring The Links, Incorporated to Washington, DC should never be forgotten. Imagine the commitment needed to plan for members whom you do not know and who may never know you. Aware that those same members would benefit from the hard work being done on their behalf, and for that of future generations of Links, Link leaders and dedicated staff pressed on in the face of daunting obstacles, not seen today.

When songs are sung about friendship, and words written about the past, remember the footprint of each person who wanted the best for our organization and who made it happen. They did not talk about making a difference, they created a difference and a standard for all to follow. When you enter our building or call our office you walk the path laid down by women who knew how to work effectively and with purpose. Our task is to support, maintain and move forward with the same passion that brought us this far.



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**The SISTERHOOD CHRONICLES:**

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**PAGES ~ “LINKS OF LOVE”**

You weave the chains you wear in life  
And with them you are bound  
So let your chains be links of love  
Where happiness is found.

May each day form a link of love  
Unfolding cheerful deeds  
And reaching out a helping hand  
To others found in need.

For when you give your caring best  
It's God who then responds  
And He will guide you on His path  
Wherever love abounds.

So let your life join links of love  
Where faith will keep you sound  
With God and His abiding love  
May you be ever found.

-Anonymous-

Acknowledgement: This poem is found in the book of poetry published by The Links, Incorporated, LINKING TOGETHER WITH LOVE, 1994.

## The **SISTERHOOD CHRONICLES:**

### NOTEWORTHY

Link Angela Michelle Leonard (*Baltimore Chapter*), a noted scholar and author whose most recent highly acclaimed work: *Political Poetry as Discourse... Rereading John Greenleaf Whittier, Ebenezer Elliott, and Hip-Hop-Ology*, (Lexington Books, 2010), as one in which she is described as:

"...having applied her textual method to the hip hop lyrics of rap artists to locate them as worth followers of radical writers who transform language as a tool in their struggle to transform society – William A. Pencak, Professor of History and Jewish Studies, Penn State University.

Further the poet, Judith Harris, opines that: "This book will be essential reading for anyone interested in the psychodynamics of reading, language theory, cultural and curriculum studies, proving Professor Leonard to be a uniquely prolific scholar of history's confluence with literature of all genres."

And so go the accolades for this work from sources as diverse as scholars from Johns Hopkins University to rap artists who skillfully hone their craft with messages from life and from the streets.

Link Leonard, the daughter of Link Betty Leonard (*Silver Spring Chapter*) and celebrated scholar and academician, Dr. Walter Leonard, is an assistant professor of History at Loyola College Maryland. Her earned degrees are from Harvard/Radcliffe Colleges (A.B.cum laude), Vanderbilt University (M.L.S.), and the George Washington (M. Phil, Ph.D.). Additionally, Link Leonard has been a Visiting Scholar at Wolfson College (University of Oxford). She has taught at a number of prestigious institutions across the country including Bucknell University, Bowdoin College, Dickinson College, Howard University, and George Washington University. Her wide range of scholarly publications are both much lauded in academia and widely read.

As a dedicated Link in her beloved Baltimore Chapter, Link Angela has shown a keen interest in and commitment to the work of International Trends and Services, National Trends and Services, financial literacy for youths in underserved communities, and projects designed to enhance an understanding of the impact of the global economy on middle class African Americans. We are pleased to highlight this *noteworthy* Link.



**The SISTERHOOD CHRONICLES:****HIGHLIGHTING THE HERITAGE OF THE BEAUTY AND GRACE OF AFRICAN AMERICAN WOMEN**

Reuben V. Burrell  
Mrs. Lorraine Bolton, c. 1960s  
Silver gelatin print

Lorraine Bolton came to Hampton Institute in 1954 as an art professor. She also taught at Pheonix High School, located on the campus of Hampton Institute becoming a fulltime faculty member in 1962. An exhibiting artist and educator, Mrs. Bolton was known for her watercolors of the Hampton waterfront, her experimental work in plexiglass, as well as her series of works on James Weldon Johnson's spirituals. The sculptures in this photograph were created by Mrs. Bolton, and installed in the lobby of the men's dormitory, Harkness Hall.

Photographer, Reuben V. Burrell has documented the history of Hampton University since the 1960's when he was hired as the school's full-time photographer. Mr. Burrell currently works with the Hampton University Museum at the age of 92 years.

Vanessa Thaxton-Ward  
Curator of Collections  
Hampton University Museum  
Hampton, VA 23668



## The SISTERHOOD CHRONICLES:

### SANKOFA: LOOKING TO OUR PAST FOR OUR FUTURE



Like the mythical Sankofa bird of Africa, we must remember to look to our past in order to have a more fulfilling future for ourselves and our children. Today there are many resources to explore and to find unknown and undreamed of family history. Importantly, we can share it with children, building for them a solid foundation to meet today's challenges.

Selma Stewart, the President of the Hampton Roads Chapter Afro-American Historical and Genealogical Society has shared with us many resources to make our journeys of exploration easier. She has agreed to make herself available to answer questions about genealogical research.

Forward all questions to: [SISTERHOODCHRONICLES@gmail.com](mailto:SISTERHOODCHRONICLES@gmail.com). We will print your questions and the responses in future editions.

1. Black Roots - A Beginners Guide to Tracing the African American Family Tree by Tony Burroughs  
<http://www.amazon.com/Black-Roots-Beginners-Tracing-American/dp/0684847043>
2. Finding A Place Called Home by Dee Parmer Woodtor, Ph.D.  
<http://www.amazon.com/Finding-Place-Called-Home-African-American/dp/037540595X>

Below you will find an Amazon link to books for children: <http://www.amazon.com/Kids-Family-Tree-Book/dp/1402747152>

Now for websites:

1. [www.afrigeneas.com](http://www.afrigeneas.com)

Over 1200 researchers actively researching. Over 20 message boards on specific topics: Genealogy & History; Slavery; Reconstruction; DNA...etc. This is free.

2. <http://www.freeafricanamericans.com/>

Free website. Compilation of information on over 500 AA families who were "free" prior to the general emancipation in 1865. Author traces these families from the 1600's and 1700's to approximately 1810-1820.

Here are several blogs that might be useful:

1. <http://myancestorsname.blogspot.com/>  
Blog by Angela Walton
2. <http://www.geni.com/blog/african-american-genealogy-part-ii-what-is-genealogy-370185.html>  
Blog by Sharon Leslie Morgan
3. <http://www.freedom150.blogspot.com/>



## The SISTERHOOD CHRONICLES:

### MONEY MATTERS

Millions of dollars are held by states in escheated accounts for people and organizations who are unaware of its availability. Two sites to check are: [www.Missingmoney.org](http://www.Missingmoney.org) and [www.Unclaimed.org](http://www.Unclaimed.org). These monies are not just tax related. They may be stock dividends or refunds from a variety of sources that had to be turned over to the state when unclaimed by the person whose name was listed on the check.

Check every state in which you have ever lived under your maiden name as well as your married name.

### SAVORINGS

Maryland-Style Gumbo  
(Serves 10-12)

6 tablespoons flour  
10 cubes pork meat cut in ½ inch cubes  
1 stick butter  
2 medium onions finely chopped  
2 lbs okra, trimmed, cut in halves  
1 large can Italian style tomatoes  
inch in diJuice from 2 dozen shucked oysters  
1 green pepper seeded and finely chopped  
½ red (hot) pepper, seeded and finely  
chopped or dash of Tabasco  
1 pound lump blue crabmeat ~ carefully picked to  
be shell-free

Seasonings: ½ teaspoon oregano  
1 teaspoon thyme  
4 bay leaves finely chopped  
Salt, pepper, Cayenne to taste  
2 med chickens cut in eighths  
Sausages, chorizo, linguica to make 12 slices, 1  
diammeter (or 24 slices of pepperoni, ½ in.)  
2 lbs. raw shrimp shelled  
24 oysters shucked  
3 cloves garlic, finely chopped

Brown flour in a heavy skillet with no fat over low heat, stirring constantly until it turns dark brown. Set aside. In large heavy deep pot brown pieces of seasoning meat in 3 tablespoons of the butter; remove meat and set aside. Put 3 tablespoons of the brown flour in this pot, making a roux by cooking gently and stirring until fat and flour are well combined. Add onions and simmer 10 minutes, stirring frequently. Add okra and simmer 5 minutes. Add tomatoes with their juice, the oyster juice, green pepper, hot pepper, garlic, and all seasonings. Simmer 30 minutes.

While gumbo base is simmering, in another skillet, sauté chicken pieces in remaining butter until lightly browned. Season with salt and pepper and add to gumbo. In the skillet used for the chicken, fry sausage pieces over low heat for 3 minutes. Remove with slotted spoon. Add to gumbo.

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## The SISTERHOOD CHRONICLES:

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### SAVORINGS CONTINUED

#### Maryland-Style Gumbo Continued

The gumbo can be cooked ahead of time up to this point. When ready to serve, reheat gumbo for about 10 minutes and add the shelled shrimp. After 5 minutes, add the oysters. The gumbo should have the consistency of a stew with thick gravy. If too thin, add beurre manie (made by combining the remaining brown flour with equal amounts of butter, mixing with fingers) one teaspoon at a time until desired consistency is reached. Serve in large bowls over mounds of boiled rice sprinkled with lump crab meat. Spoon gumbo over crab meat and rice making sure that each guest is given some of everything.

- Traditional recipe

Serving suggestion: Serve with a leafy green salad, hearty bread, and your favorite sauvignon blanc.

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#### Zesty Salmon Cakes

##### Ingredients:

1 can (14.5 oz,) red or pink salmon  
2 T Mayonnaise  
1 beaten egg  
2 tsp Worcestershire sauce  
1 cup Italian bread crumbs  
1/4 cup chopped onion, FINELY chopped  
1/4 cup green pepper, FINELY chopped  
1/8 tsp black pepper

##### Directions:

Mix together Mayonnaise, egg and Worcestershire Sauce in medium bowl. Add remaining 4 ingredients to bowl. Fold in drained salmon. Lastly, with a light touch, having removed any bones or cartilage, form into 4-5 salmon cakes.

Pan fry in fresh, hot vegetable oil or broil until lightly browned on each side.

Link Shirley's updates:

"I now bake them at 350 for 20 minutes on a cookie sheet sprayed with canola oil or pam. I spray the cakes on top also, then sprinkle paprika on top."

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## The **SISTERHOOD CHRONICLES:**

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### **SAVORINGS CONTINUED**

#### **Zesty Salmon Cakes Continued**

These cakes are good for breakfast with grits and eggs or for dinner with macaroni and cheese, accompanied by a green salad.

#### Acknowledgements:

Recipe submitted by Link Shirley Sockwell Kane, *Baltimore Chapter*. CELEBRITY GOURMET COOKBOOK, 1996, The Links, Incorporated.

#### Sad Note:

Our first contributor to **SAVORINGS** was Link Jennye T. Patterson (*Patapsco River Chapter*). Her recipe for homemade crab cakes was not only delicious, but easy for a busy Link for entertaining or after a tiring day. We regret that Link Jennye and her husband, Connecting Link, Donald Patterson, died tragically in a fire at their home, shortly after our first **SAVORINGS** was published. She will be remembered as a joy and a treasure by all of her Eastern Area Link sisters.

