

Victory Almost Won By Polio Victim

Mrs. L. Marsh Relates Story Of Experience

Mother Of 4 Children
Giving Time And Energy
To Aid Local Campaign

Determination, prayer, faith and excellent medical care are credited by Mrs. Lee Marsh, 1029 Wharton avenue, for her rapid recovery from a bulbar poliomyelitis attack, with which she was stricken a year ago.

Mrs. Marsh, attractive 33-year-old housewife and mother of four children, is devoting time and energy to aid the local polio drive campaign by relating her experiences before service clubs, chambers of commerce and other organizations.

Loud in her praise of the local polio board, Mrs. Marsh said the quick decision by the board to grant her full medical and therapeutic treatment is very largely responsible for the fact that she was able to get about in eight months without crutches, and no longer must rely on a brace for support.

Relates Story

This is the story Mrs. Marsh has to tell—the story of a polio victim who successfully fought the effects of the crippling disease:

Our family was always very close knit. We all participated in active, outdoor pursuits, such as hiking, camping, fishing and outdoor games. Naturally it was a great blow to me when I was struck by polio. I dreaded the thought of spending the remainder of my life a cripple, unable to participate in these activities.

I first contracted the disease in January, 1949, and spent my first isolation period in a Eugene hospital. I was later returned to my home in Roseburg, but my doctor requested I be sent to Portland for further treatment. I will never forget the kindness of the Roseburg polio board in sending me there and now realize I was fortunate in living in this area.

Following another period of isolation, spinal taps, and laboratory tests, I was assigned to a three-patient room, sharing it with one severely crippled woman and an expectant mother—both polio victims.

Daily Routine Told

The clinic routine went something like this: In the morning, we spent a half hour in a very hot tub bath. Then before lunch, we received the valuable therapy treatments which taught us how to coordinate our movements, something we had to learn all over from the very beginning. A bright spot during these treatments was the very



POLIO VICTIM—Mrs. Lee Marsh is shown here with her four children, all rejoicing because of their mother's rapid recovery. Standing at left is Raymond, age 10, and at right, Barbara, 13. The five-year-old twins are pictured nearest camera, Gary and Terry. (Paul Jenkins photo).

evident joy exhibited by the attendants at every sign of progress. These women, mostly tall, athletic persons, would dance with joy and nearly cry whenever any of us showed signs of conquering some phase of the malady.

After lunch, we were put into Kelly pads, damp coverings which were heated electrically and wrapped around us. The evening hours were very informal. Patients in wheel chairs and in

stretchers would gather for a good time and sometimes the janitor would bring back party supplies from the grocery store.

Night-time Despair

Usually the days were made light because of the nurses' cheery laughter and light talk. But it was different at night. Surrounded by darkness, each of us felt we were alone. We had lots

of time to think—about our personal fears, the slow progress toward coordination; despair with us in the dark. I could hear one of my room mates crying, the other straining to move a foot or a leg.

The first time I tried to take a few steps alone, I staggered and fell because of a lack of coordination. The nurses immedi-

ately bundled me up, put me to bed and spoke of me in concerned whispers. I later learned they thought I might never attempt to walk again, because of fear of falling. The determination of my fellow patients inspired me not to give up, but to continue my walking attempts.

One of my worst experiences was the first time I tried to walk in a brace. It was so uncomfortable: I felt I was suffocating. When the specialist left, I took off the brace, went to bed and cried. I vowed I would never put it on again.

That night I fought my biggest battle. I wanted to give up. I thought to myself, "What if I am crippled for the rest of my life?" But then I thought of my family, my friends, the polio board and others who had already helped me so much.

I finally conquered the brace and eventually was able to walk with some degree of coordination. My progress after that was rapid.

The local board graciously granted me therapy treatments after I returned to Roseburg and I took five of such treatments each week. The treatments included massage and exercises to restore balance and poise—exercises which proved to be most valuable.

Mrs. Marsh said doctors have told her she may be in a near-normal condition within the two-year minimum recovery period,

U. S. Bar Assn. Opposes Solomon's Appointment

WASHINGTON, Jan. 19.—(AP)—A dispute was growing today over whether to confirm President Truman's appointment of Gus V. Solomon, Portland, as federal district judge in Oregon. The federal judiciary committee of the American Bar association has opposed the appointment, charging that it was made for "political reasons."

Sen. Wayne L. Morse (R-Ore), however, told the association he would support the appointment unless someone brought forth evidence to show Solomon unqualified.

Oregon's other senator, Guy Cordon, conferred with the chairman of the Senate Judiciary committee over the appointment. The judiciary committee will hold a hearing on Solomon's nomination—along with other similar nominations—later on.

except for a slight defect in her right shoulder. "I'll make it in the two years, too," she vows.

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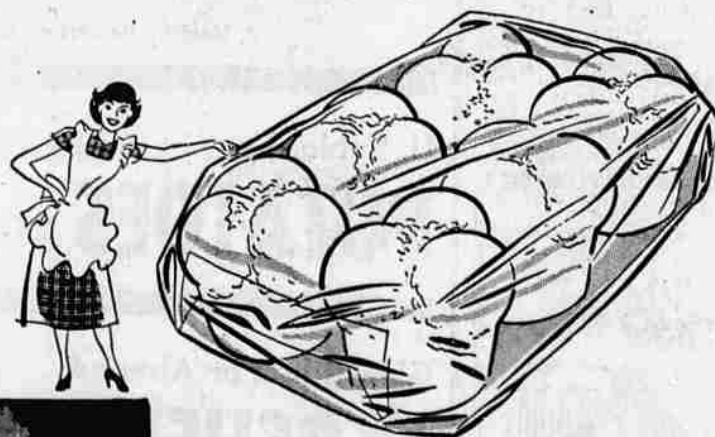


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