

Writer Glad He Took Sandwich To Anteaters Association Lunch

By FRANK ELEAZER
Washington (UPI) — Invitations to the 15th anniversary Wild Game Lunch of the Anteaters Association didn't say specifically whether it was ants or anteaters they were planning to serve. Either way, I took along a peanut butter sandwich in case I got really hungry.

One look at the menu and I knew I had done the wise thing. A suggested appetizer was boiled anteater tongue with ragweed greens on the side. For balance, poison ivy with goldenrod also was featured.

In the nick of time though, as I started for my emergency rations, they said these and similar entries were listed only for laughs. On the real menu was plain old everyday American fare like Arctic caribou spareribs and buffalo soup.

After these appetizers came the main dish which was camp style buffalo meat, cooked outdoors for five hours over an oak and hickory fire. Founded in 1944.

The anteaters were opening their annual fall series of gustatory bouts at the restaurant in the national zoo. That's where the group gets its start one cold November day in 1944 when not a sightseer was stirring, from bear men to elephant house.

Dr. William Mann, then zoo director, was thawing his toes in front of the fire. A fellow from the Fish and Wildlife Service, no doubt an Oklahoma originally, nostalgically said, "just the kind of a day to eat roast buffalo haunch."

"You get the buffalo," said Gordon Leech, then and now boss of the restaurant. "I'll do the rest."

"Not out of my zoo you don't get it!" Dr. Mann is said to have cried in alarm. "And I've already got the herd counted."

The following Dec. 10 a truck from somewhere backed up at the restaurant door. "Where do you want this buffalo put?" the driver demanded.

Figures Freezer Best
Leech figured the freezer was a good place temporarily, but that eventually somebody would have to be invited to lunch. A whole lot of folks were, including an appropriate number of reporters and photographers to make sure the historic event went recorded.

And so the Anteaters Association was born. It now claims 855 active members, including Justice William O. Douglas, Gene Tunney, Dr. Gilbert Grosvenor, Alice Roosevelt Longworth, congressman Clifford Davis (D-Tenn.), and a Veronica Lake.

Meetings take place in hunting season, which happens also to be when the zoo is crying for trade. At these sessions speeches are barred. Everybody just pays \$5 and eats.

Among other things, members have eaten sea turtle steak, potted hare, kangaroo soup, sardinian moufflon, Guatemalan lizard, bear steak, rattlesnake meat and whale blubber. For this year's

season opener Leech came up with a 1,200-pound buffalo, which dressed down to 440 pounds.

He said he bought this delicacy from government surplus for \$180, and that shipping it frozen from the Wichita Mountains Wildlife Refuge, at Cache, Okla., cost him another \$124. He claimed he got the Arctic caribou from the Arctic, which seemed reasonable.

Chef Russell Deremer, who had figured successfully what to do with all those earlier viands, couldn't think of any way to handle buffalo meat except build a big fire on the restaurant patio at 4:30 a.m. and personally start roasting the stuff.

J. Lear Grimmer, a herpetologist and assistant zoo director, showed up early and sliced off a trial sliver with the razor style knife he carries to open the wound whenever a moccasin bites him. He seemed to think it was good. Anyway, he didn't go to the White Tower for lunch after all, but sat down and ate a plateful of the stuff.

So did 502 other members and guests, including myself. I'll admit I could tell right away this wasn't prime ribs of beef. But it all went down fairly easy.

I felt even better about it later when I walked through the park. Both our zoo's buffalo were still roaming around looking for grass. And except for a busted left antler the lone Arctic caribou also was present and seemed in excellent health.

The Family Council

Editor's Note: The Family Council consists of a Judge, a psychiatrist, three clergymen, a newspaper editor, a women's editor and two writers. Each article is a summary of an actual case history. The Council reports on problems that have been dealt with by responsible agencies and counselors.

Evelyn M. — I'm making a mess of everything.

Joe M. — She wanted a family and now she complains.

Evelyn M. — I am 24, have been married six years, and I'm the mother of three children. I want to do right by my family, but I feel I'm making a mess of everything.

The truth is that I am just a bundle of nerves. I holler at the children all the time and I sometimes hit them when I don't mean to. Then I just feel awful and cry and cry.

I want to send our oldest little boy to nursery school so I'll have less work. There is a cheap school right near us. My husband says we can't send him because of the money and because I haven't trained him to behave right. I think it would do the boy good, especially since he has to start school next year.

Joe M. — I don't see any sense in spending money on a nursery school now when our boy will start kindergarten next term.

Evelyn wants to get the children off her hands as soon as possible and that isn't right. She says she isn't fit to be a mother. But I feel she has to learn to be a mother. She wanted a family and now that she has one she complains and cries all the time.

Evelyn complains that I don't help her enough, but I work hard and I'm entitled to some relaxation too. She thinks she's the only one who has things tough. My mother raised six and never complained.

The Council: A young woman with three small children, no help and a tight budget has a very hard job on her hands. She needs help and encouragement from her husband and can do without the criticism.

It is quite possible that Evelyn is run down physically and this is reason enough for her nervousness. She should have a check-up. If the doctor finds nothing seriously amiss, other factors should be considered.

Joe's attitude must play a big part in Evelyn's emotional difficulties. Instead of comparing her to her own mother and agreeing with her in her own poor opinion of the way she is handling her job, he would do well to point out how well she manages her home and family some of the time. We are sure Evelyn does some things well. Praise and affection will go a long way in restoring her self confidence.

Evelyn is too determined to tear herself down. Every mother of small children loses her temper at times. This, in itself, doesn't mean she is "making a mess of everything" or ruining her children's lives. But the constant feeling of strain and self-dissatisfaction can do serious damage.

Considering these factors, Joe is all wrong to refuse the small amount of money for a nursery school. He seems to want to punish his wife rather than help her. Evelyn is too ready to be a victim. She has a right to insist on a hand from her husband. She can probably match a 100-hour week against his hard 40 or 48 hours. She also needs the stimulation and relaxation her husband gets every day by just walking out of the house and mingling with other adults.

When Joe and Evelyn straighten out some of their emotional complications, Evelyn is likely to become a much better mother.

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