

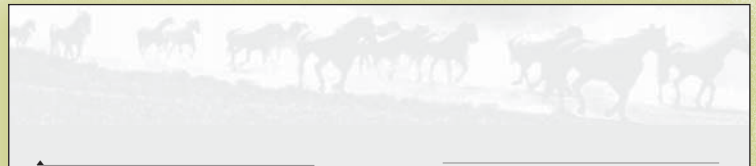
## Beverly Butterfield,

owner of Girl of the West Productions, produces books with stylish interior designs and quality typesetting. She believes that because every book has its own personality, every book should have a unique look as well. Her aim as a book designer is to express each book's distinctive character; her goal as a typesetter is to enhance its readability.

She offers

- ◆ 20+ years' experience
- ◆ professional quality
- ◆ dependability
- ◆ flexibility
- ◆ creative design
- ◆ timely turnaround

Clients include Berrett-Koehler Publishers, Jossey-Bass/Wiley, Freedom House, Neon Zebra, Arbor House Publishing, IWP Book Publishers, Sand Hill Publishing, and Banot Press.



## LEADING THE CHEER

The midmorning drive to the airport on Saturday was less than a sixty-mile trip, and on almost any road system in the United States it should have taken an hour at most. But when combined with his trance-like state, the serpentine roadway that led back down the mountain turned Matt's sober trek into a two-and-a-quarter-hour journey. The sun was intermittently in his eyes as it rose ever higher into the morning sky or was flashing brilliantly against the steep rugged mountains to his left or right as he traced his way down from High Summit's nine thousand feet above sea level to Colorado Springs's mere six thousand. Driving through the town of Divide, Matt shook his head in bemusement. Divide, indeed. He was at a divide, and what his personal one was about was greater than a continent.

Finally through the last twisting turns and around the Garden of the Gods, the airport now only another twenty minutes away, Matt felt his anxiety growing. It had all seemed so clear, finally, the night before. David and he had talked till after midnight, and then he'd made his choices. The course was set, and he had been prepared, as he went to bed, to live with the consequences.

Now he wasn't sure. High Summit Ranch to his back, the airport fast approaching, he felt a growing insecurity about what he had resolved to do. It could have all been so clean, he told himself as he parked his rental car. A consultation finished,

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### Feeding Baby Green Report

Organic Baby Food

In the last few years a number of excellent fresh and frozen organic baby food brands have been showing up on store shelves, providing great food that doesn't taste like it came in a jar.

**Bobo Baby** ([www.bobobaby.com](http://www.bobobaby.com)) has some very nice vegetable-and-grain combinations. **Jack's Harvest** ([www.jacks-harvest.com](http://www.jacks-harvest.com)) makes use of cinnamon, ginger, lime, and thyme to enhance their flavors. I'm impressed with **Petite Palate's** ([www.petitepalate.com](http://www.petitepalate.com)) use of spices. Some flavors include onion, garlic, oregano, thyme, vanilla, cinnamon, and lime (not all in the same recipe, of course). **Plum Organics** ([www.plumorganics.com](http://www.plumorganics.com)) has the largest offering of flavors of all of these companies (and I sometimes enjoy eating their Super Greens Multigrain as a convenient way for me to eat organic vegetables on the road). They also have toddler foods, as does **Happy Baby** ([happybabysfood.com](http://happybabysfood.com)). I especially like their fish bites for toddlers.

**Homemade Baby** ([www.homemadebaby.com](http://www.homemadebaby.com)), found in the refrigerator case, not the freezer aisle, is sold into communities across the near you or to "complete" their products. I particularly

If you want to go all out, it's made in small batches and Web site, but be prepared to You may also want to Organic, Earth's Best, and The key is to pop one of family now eats or wants to your family, it makes sense.



Ev's Rutland at age 12 in Atlanta, Georgia

## The Trouble Is ...

The trouble with being a mama is you worry too much. You worry about why Tommy spits up his milk and smells so sour, why Archie sucks his thumb, why Annie can't grasp Spanish, why that "shoelace doll" won't ask Doris to the platter-hop, why Patty has so many boyfriends, how on earth to keep eight wriggling Cub Scouts still enough to make eight sparkling pairs of earrings for eight sparkling mamas' sparkling Christmas presents (well, seven—you're willing to forgo yours), how to get children who don't like eggs to eat good solid breakfasts, how to stretch the budget to include those nourishing eggs they leave on their plates, how to calm a husband who doesn't like eggs left on plates that a budget had to be stretched to include, why other kids look so scrubbed and yours look so grimy, what to do about smelly feet (why doesn't somebody invent sneakers that don't make feet sweat?), how to get a bass fiddle and four-foot boy to school together without carrying them yourself, how to discipline Billy without warping his personality, how to keep your husband from warping Billy's person, how to iron blouses with no cat faces, how to get Tommy to wear his pants around

1. *Ten Thousand Horses: How Leaders Harness Raw Potential for Extraordinary Results* (Stahl-Wert & Jennings) Berrett-Koehler Publishers
2. *Feeding Baby Green* (Greene) Jossey-Bass
3. *When We Were Colored* (Rutland) IWP Book Publishers
4. *Walking Boston* (Felton) Wilderness Press

**WALKING BOSTON**

**BACK STORY: COCONUT GROVE FIRE**

In 1942, Boston was brimming with soldiers on leave, hardworking immigrants, and movie stars. The Coconut Grove nightclub was one place they all went. Built as a tropical paradise, this huge club featured palm trees and a roof that could be rolled back for a magical night dancing under the stars. It could host nearly a thousand people.

When a young couple unscrewed a light bulb for a bit of privacy on the cold evening of November 28, 1942, a busboy was told to screw it back in. Unable to find the socket in the dim light, the busboy lit a match and inadvertently sparked one of the artificial palm fronds in the overhead canopy. At first, there was laughter, as waiters tried to douse the flames with seltzer water while the piano player played "Bell Bottom Trousers." But then the flames reached a stairwell and shot up to the main floor where Mickey Alpert's band was about to begin its second set. The fire spread quickly and people rushed for the exits, but, unfortunately, many of the doors were locked and the revolving doors were jammed with the crush of people.

The fire eventually killed 492 people and required 187 firefighters, 26 engine companies, and an entire water tower to put it out. It was the city's deadliest event. However, as a result of the tragedy, techniques for treating burn victims were developed, and cities across the country tightened building codes to require lighted exit signs, doors that open outward, and revolving doors flanked by conventional doors.

- Turn left on Piedmont St. to head east toward Broadway, and stop at 17 Piedmont to read the plaque set into the brick walkway on the north side of the road. It commemorates the 1942 Coconut Grove nightclub fire, which killed 492 people in less than 15 minutes. The emergency doors were locked, trapping the people inside. The Bay Village Neighborhood Association placed the plaque here in 1992, on the 50th anniversary of the fire.
- Turn right on Broadway and continue two blocks to Melrose St.

**Bay Village**

- Turn right on Melrose and follow it to Church St. The architects and builders who did much of the work on Beacon Hill made their homes in Bay Village, so there are a lot of similarities between the homes on Beacon Hill and many of the Greek Revival townhouses along Melrose. Here, you will see the same bow fronts and bay windows, the same fanlights and gambrels over the doors, and some of the same ironwork and brick patterns—only smaller and more modest versions than the ones at their Beacon Hill cousins. One of the main builders was Ephraim Marsh, who constructed approximately 300 homes throughout the Boston area in the 1820s, and lived one block over, at 1 Fayette St., in a house that he built.
- Turn left on Church St. and go two blocks to the corner of Church and Fayette St. to a tiny sandwich shop at 12 Church. Rachel's Kitchen is a local favorite, and it's easy to see why: friendly service, fresh ingredients, and a sandwich called "I'll Have What He's Having" (other sandwiches include the "Big Bad Wolf" and "a.k.a.'s easy caprese"). You may have to fight for a place to eat it, though—there is limited counter space inside and only a couple of tables outside. If the weather is nice, grab your sandwich and head for the Bay Village Park at the corner of Fayette and Broadway.
- Turn left on Fayette St. to head east. Fayette was named for the Revolutionary War hero Marquis de Lafayette, a close friend and compatriot of George Washington. Lafayette received a hero's welcome in Boston in 1842, the year Fayette St. was laid out. The street boasts several lovely, Federal-style row houses based on the English Neoclassic design look for American eagle motifs). Note the lower windows of the houses as well as the arches that lead to stables in the back on the right side. In the

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Church Street

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