

COUNTRY I

Sarah enjoys helping

sunshine about with her radiant, outgoing personality.

Neither ill health nor

misfortune conquer her

resiliency. She has bobbed to the

top after experiencing two

broken legs and a colon

operation. A masectomy done 30

years ago puts her well past the

survival mark.

Most every evening Sara and

Arlene Grant, who lives across

the street, take turns cooking

dinner. Both are widows. Tears

By ELIZABETH HANSON
Staff writer

Sarah Thomas Huntsman, 81,

of Castle Dale rated the

presidential award in the RSVP

program. She totaled 465 hours

as Friendly Visitor while

driving 1500 miles last year.

Two or three times a week she

hops in her car and drives to the

Ferron Nursing Home to help

with crafts, play bingo and

look and in general to spread

LIVING others

in Sara's eyes as she counts the solicitude of her end, who stood by during his cancer business," and who sees right over to check if her apes are not opened in the morning.

Sara was born at Vernal April 1904 to George and Bernice Lake Thomas. Her mother died when she was 11, leaving five sons and three daughters. The family moved to Spanish Fork. An unpaid veterinarian, George helped neighbors with sick animals. He had a book on the subject. In his absence family members rendered advice and advice on about everything except how to deliver a calf. Do you know how to drench a horse? You put the medicine in a bottle like a beer bottle and tuck it behind the horse's teeth so he couldn't break it and pour the whole works down his throat. For a bloated cow you poured warm mineral oil and pushed a garden hose down its throat to get the gas escape. The family kept gallons of mineral oil on hand.

Sara remembers how they saved the lives of several dogs that had been poisoned. "You tuck its tail across the log and cut off with an axe. The bleeding seemed to carry off the poison. It when their own pet fell ill of the same curse, they let him die rather than go wag-less the rest of his life.

When Sara was 18 and the mantle of both father and mother fell about her shoulders,



Sara Thomas Huntsman stands in her lovely yard of her Castle Dale home.

the two older sisters Mary and Bernice had married Watson brothers and moved to Winter Quarters, Carbon County, to work. The other children went to live with them.

In a short time the Watsons moved to Salt Lake City for railroad employment, leaving the five boys, Buck, Jim, Darwin, Frank, Homer and Sal, as they called her, homeless.

They rented a company house, acquired a few pieces of furniture and moved in. Jim and Buck worked in the mines, the other three boys attended school and Sal worked split shift at a confectionery, a cafe and boarding house at Scofield.

She baked the bread for the three double sandwiches each brother took in his lunch. She

saw the younger lads off to school in time to be to work at 8 a.m., worked until 2 p.m. and dashed home to start dinner, take the clothes off the line, and do household chores until five when she went back to work until 10. All for a dollar a day.

The home had running water only. Since the mine lacked bathhouse facilities, water had to be heated for the grimy miners returning home after shift. Sal did the washing on the board, using a scrubbing brush to clean the coal dust out of the long-handled underwear. The long Johns and other whites were boiled in a copper boiler and pounded with a chonker, rinsed and wrung by hand and hung on the line to dry.

"My clothes were whiter than those with washers. All that work built my character. I still had time to play. In the winter the snow was so deep we could ski over the top of the trees. The boys made my skis by soaking boards in water to turn up the ends. No binders. Sometimes I'd ride down the hill on a scoop shovel," she recalls.

The six orphans had no relatives about but a couple of married ladies, Mary Perry and Christine Olsen, offered to come over to the Thomas house and chaperone the parties held after dances. "Our friends would come to our house. We had ukeleles and a phonograph.

would hear the noise and come to see what Sal is doing," she said. All age groups hastened to join the merriment, usually bringing something to eat.

Oyster stew was popular after sleigh riding. Chili, cake, Jell-o, pudding, hot chocolate, and candy were often on the menu. "We were crazy candymakers. Fudge, taffy, pinoche, divinity, honey candy, and taffy whipped up did a fast disappearing act."

For two winters the orphans held forth at Winter Quarters. Sal had a steady boy friend. She always had a steady. He was left behind when they all moved to Castle Gate. Sal met Owen Huntsman and married him and the brothers moved in, too, or maybe it was just Owen.

After the Huntsmans moved to Kenilworth, all five brothers accompanied them. During the two years at Kenilworth, some of the brothers had married but the Huntsmans were not alone. Things got worse. The Huntsmans moved to Capote, Oklahoma during the Depression hit. The boys moved to Castle Gate. Three families and one unmarried brother lived together in a 2-story, eight room house, sharing the single kitchen and patching up any rifts that occurred. Sal served as peacemaker. She would sing the blues away. They worked at getting along together. When conditions improved, each

A life spent helping others

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family moved out. Only Frank and Rip (Homer) stayed with the Huntsmans.

The only son, Thomas, was born Oct. 1, 1935. In 1936 the family moved to Ferron to buy a farm and home although Owen continued to commute to the mine. When Tom was nine, a 9-year-old welfare child, Eldon Draper, provided a brother for Tom and enlivened the household. Elden's 6-month-old brother, Melbourne, was put in Sal's loving arms. The infant was sick from digestive disorders, rickets and other complications, and not expected to live long or to ever walk.

Sal put his crib in the living room and slept on the couch near him for three months until the crisis had passed. She took him to Dr. Truman three times a week. The doctor made frequent house calls which he refused to be paid for. They and the county nurse partnered in saving the child's life.

At 13 months, Mel walked. He was 12 before he returned to his family. Owen was afflicted with heart disease and emphysema and unable to work for five years before his death in 1952. Eldon had returned to his family. Tom had worked on a survey crew during the summer to keep himself in high school. He went to work for Safeways at Price, married, and put himself through college.

Owen's medical expenses cost the home and farm. His widow was compelled to go to work to support herself and for awhile, Mel.

In 28 years of married life, she and Owen and Tom lived alone for three months.

Sara moved to a room at the Castle Valley Nursing Home started by Annie Larsen. It was a 2-story frame structure formerly a hotel located where the First Security Bank in Castle Dale now stands.

Sara worked as cook. She met Arthur Huntsman, no relation to Owen, while he was doing some work at the home. They were married and moved a few blocks away to the 2-story home Arthur had built. When Sal was born, Owen was wishing well, he said, but he was under way when she and Tom came home from work. A planter, filled with a profusion of blossoms throughout the growing season.

In 1966 Sara became ill and quit her job and went traveling with her spouse. They wintered at Mesa, Ariz., returning to Castle Dale in the summer as a base for more jaunts into the

world. Arthur died of leukemia on April 24, 1972.

Five years ago Sara began renting the upstairs apartment to Mormon elders. Forty elders and two sisters have walked up and down the ramp beside the kitchen door, been friendly and courteous, protective, maybe borrowing a little now and then like the oil they dribbled up and down the ramp which can't be scrubbed off. Some throw water balloons off the top deck, but they are a blessing and protection to their landlady. She only charges them \$60 apiece for a month's rent and that includes utilities which run as high as \$200 during the winter months.

Never mind. Sara has a soft spot for missionaries. Her grandson, Karl Huntsman, recently returned from a mission to Australia. She sent him a letter every week and \$100 every month. He responded with thank-you letters and a kangaroo hide he decorated and a sweet letter of appreciation is written at the bottom. The gift was for her birthday. He brought her an Australian lambskin rug which she keeps on her bed.

Sara is driving to her sons for Thanksgiving and Christmas. When they come to visit her, they may have to sleep on sleeping bags wall to wall, since she has only one guest room, but they don't mind. They know the food is going to be tempting, and they are ready to succumb. She has four grandchildren and seven great-grandchildren.

CHICKEN SALAD

- 2 C. cooked chicken
- 2 C. bread crumbs toasted
- 2 C. sliced very thin celery
- 2 C. salad dressing
- 2 tsp. lemon juice
- 1½ Tbs. grated or chopped

onion

½ C. grated cheese
Mix all ingredients together, except for the grated cheese, and place in a buttered baking dish. Melt 1 Tbs. margarine and add to 2 cups wheaties, cornflakes or similar cereal and sprinkle over the salad. Top with cheese and bake at 15-30 minutes or until bubbly at 350 degrees.

ORANGED SALAD

- 2 C. crushed pineapple
 - ½ C. sugar
 - ½ C. lemon juice
 - 2 pkgs. orange Jello
 - 1 pt. whipping cream
- Put pineapple, sugar and juice in a saucepan and simmer for eight minutes. Dissolve 2 pkgs. Jello (large) in 2½ cups hot water. Add the hot mixture to it and place in a large bowl. When slightly set add ½ cup grated mild cheese and 2 cans mandarin oranges, drained. When nearly set, fold in one pint of whipped cream.

CRANBERRY AND ORANGE

BREAD

- 1 C. chopped raw cranberries
- 3 Tbs. sugar
- 2 C. sifted flour
- ¾ tsp. salt
- 1 tsp. soda
- 1 large egg
- 2 Tbs. water
- 2 Tbs. grated orange rind
- ⅔ C. sugar
- ⅓ C. shortening
- ½ C. orange juice
- ½ C. pecans

Combine berries, orange rind and sugar. Add egg, orange juice, water, and shortening to the flour. Melt the shortening first. Add cranberries and pecans. Mix only until ingredients are blended. Bake in a greased and floured loaf tin. Bake 60 minutes at 350 degrees.