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REMINISCENCES

OF

MARGARET ANTONINI

Antonini, Margaret

Interview by
Harriet F. Miller
May 15, 1978

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MILLER: Of this Woman's Club. So the Woman's Club was founded just shortly before you came.

ANTONINI: About five years.

MILLER: Prepared by the Rodman Public Library for the Oral History Project, Alliance, Ohio.
Woman's Club which is a social club was it different from the way that we know it today?

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ANTONINI: No. It wasn't.

MILLER: No. It was still a social club?

ANTONINI: That's right.

MILLER: Today is May 15, 1978. My name is Harriet Miller and today I'm talking to Mrs. Mericos Antonini, better known to everyone in the Alliance Woman's Club as Margaret. Margaret I don't really know that you have a title; you are so much a part of this Woman's Club. I've heard you called head cook, but you've been at the Alliance Woman's Club as head cook now for how many years?

ANTONINI: They hired me as a waitress and help keep the place clean and to help make salads and just all over, every-
ANTONINI: Fifty.

MILLER: Uh huh. You just celebrated your fiftith anniversary with the club and that was back in January so now you're going on your fifty-first year. Do you remember when you first came to the Woman's Club?

ANTONINI: Yes, I came in January of the year of 28.

ANTONINI: Yes, that's right.
MILLER: 1928. That's a wonderful record. A wonderful record. And if I recall now you've worked under all but one of the Presidents.

ANTONINI: That's right.

MILLER: Of this Woman's Club. So the Woman's Club was founded just shortly before you came.

ANTONINI: That's right.
MILLER: And then one who would be on call; that's Clara up-
ANTONINI: About five years.

ANTONINI: Two days a week.
MILLER: Five years. Uh huh. Now when you first came to the Woman's Club which is a social club was it different from the way that we know it today?

ANTONINI: That's right.

ANTONINI: No. It wasn't. Phone. Now how many of these

MILLER: No. It was still a social club?

ANTONINI: That's right.

ANTONINI: Well when I first started we had a colored chef and his wife and my sister-in-law who was the house secretary. MILLER: Do I recall that in the days when the club was first founded, we've always served meals here, right?

ANTONINI: That's right.

MILLER: And they hired you as what?

ANTONINI: They hired me as a waitress and help keep the place clean and to help make salads and just all over, everything.

MILLER: A little bit of everything.

ANTONINI: A little bit of everything. Uh huh.

MILLER: Which is pretty much what you still do today, a little bit of everything.

ANTONINI: Yes, that's right.

MILLER: Of the entire staff that works here, now we have let's see, yourself and three others in the kitchen, correct? Who are here daily? No, two others in the kitchen who are here daily.

ANTONINI: That's right.

MILLER: And then one who would be on call; that's Clara upstairs, and Willie Mae who comes in and helps.

ANTONINI: Two days a week.

MILLER: And then we have a house secretary.

ANTONINI: That's right.

MILLER: Who answers the telephone. Now how many of these people, how many people would have been here when you first started?

ANTONINI: Well when I first started we had a colored chef and his wife and myself and then the house secretary.

MILLER: So basically it's about the same number of people. Now the Woman's Club today can serve, well I think during this past year I recall total attendance at one function of 147, which is a lot of meals to prepare, in one kitchen. And you would call in then extra waitresses.

ANTONINI: Yes.

MILLER: At that time. In other words, those four people would not handle 147 people.

ANTONINI: No, huh uh.

MILLER: And all of this gets done by Margaret, who watches to see when you're going to need extra waitresses, who calls them in. What else do you do?

ANTONINI: Well I do the ordering and I take in most of the money for it and now I'm doing the cooking and I do the planning of the menus and help the girls do the cleaning around here. Whatever is to be done.

MILLER: Seems to me I've even seen you out scrubbing things and pulling weeds.

ANTONINI: Well, yes.

MILLER: Just whatever needs to be....

ANTONINI: If there's a few little things that needs to be done around.

MILLER: Whatever needs to be done. When the Woman's Club first began, let's go back to 1928, it was founded as a social club and they served meals; but do I recall that some of the women who founded the club helped to serve those meals. In other words did they use paid help all the time?

ANTONINI: No. Their daughters, their daughters helped, would help wait tables. And then if we had any sewing then maybe they would come in and do our mending once a week and do things like that. The members would do that.

MILLER: Uh huh. What sort of things would we have to mend?

ANTONINI: Well we had linens. We had all our rooms going upstairs. And they made our tea towels and they made the card table covers which they do today and then we had sewing, they sewed here once a week; they sewed for the Red Cross, and we had sewing for the Red Cross once a week. And just things like that.

MILLER: And we still have linens to take care of today too.

ANTONINI: Yes.

MILLER: Because we use the linen table cloths and linen napkins and then a lot of the silver to watch over too and polish. Yes. So it is very much the same as it was at that period of time.

ANTONINI: Yes, uh huh, it is. About the same.

MILLER: Now in 1928, would the Woman's Club have looked the way it does today? Or this room that we're sitting in in the Woman's Club is called the Georgian Room which is the largest room in the club. Would that have been here in 1928?

ANTONINI: No, huh uh. very happy when they got the Georgian

MILLER: No. In 1928 what we would have had is the original home. Now what about any changes in the types of meals.

ANTONINI: Just the original home that's right.

MILLER: Right. And then sometime later on they added this very large room for serving.

ANTONINI: I think it was added in, it started in 1931, maybe and completed in 1932.

MILLER: I see. Now prior to that time where did they serve people?

ANTONINI: We served them in the front, in the small dining room we could take care of 32 individual tables, 4 at a table; and then in the next room which is called the lounge we could put about 32 there and then in the front room and then we served some of them upstairs.

MILLER: How did you manage to get the food upstairs?

ANTONINI: Well we took it up and down the stairways.

MILLER: Oh no.

ANTONINI: And put up card tables up there.

MILLER: Oh my. The stairways are not small stairways. This would have meant quite a bit of running up and down to do that. So the wait would have been, how much? The lunch-

ANTONINI: Up the front and down the back.

MILLER: Yes. There are two stairways in the club; there's one in the back near the kitchen and then a very elegant front stairway. That must of been quite a chore and I would think

they would have been very happy when they got the Georgian Room and didn't have to do that anymore.

MILLER: Now what about any changes in the types of meals. What types of meals would have been served when you first started?

ANTONINI: Well they had maybe a salad luncheon or maybe we had a roast beef. It's practically the same, maybe new menus but about the same type of meal.

MILLER: Would we have had roast beef as often, would they have had steaks quite frequently?

ANTONINI: No, I wouldn't say they would have steaks as frequently as they do now or roast beef. Maybe they had larger dinners. We used to have four course dinners in the evening. We used to have four course dinners and the lunches were about the same. We used to have lunches for the doctors here in town on every Tuesday. And I can remember Dr. Scranton. We charged \$.75 to a \$1.00 and then we had a cover charge that was to take care of the linens and Dr. Scranton said, "now Margaret, I know what the \$.10 is for but what is the \$1.00 for?" He thought, well he was just....

MILLER: He thought the meals were free.

ANTONINI: Yes, that's right.

MILLER: So the meal would have been, how much? The luncheon?

ANTONINI: \$1.00.

MILLER: \$1.00. And part of that was....

ANTONINI: And then they charged a \$.10 cover charge to take care of the linens.

MILLER: For the linens. So a luncheon at that time; and what would have been served at a luncheon at that time?

ANTONINI: Well they had maybe a salad luncheon or maybe we had a meat luncheon, meat and a salad and a vegetable; similar to just what we have now.

MILLER: But at that time it cost a \$1.00 with \$.10 for a cover charge. And our current charges for a luncheon are...

ANTONINI: \$3.35.

MILLER: \$3.35. Changed quite a bit hasn't it?

ANTONINI: Yes.

MILLER: Now, you mentioned that in the early days they may have served four course dinners. What would have been the four courses?

ANTONINI: Well, we would have, maybe they would have shrimp to start out with or a soup and then they would have their main dish, and then we would drag it out in a salad course and then their dessert.

MILLER: Isn't that lovely. What would have been the price for a four course meal?

ANTONINI: Oh it would probably run around \$4.00, \$4.00 or \$5.00.

MILLER: And we don't even serve four course meals today, so we can't compare what the prices would have been but our dinners run about what?

ANTONINI: They, our dinners run from \$6.00 to \$10.00. Now the steaks run around \$10.00.

MILLER: Oh my. So it has changed quite a bit. What do you find that people, when they put together, let's say you are going to have a dinner here at the club, what is their favorite main dish do you know? What do they ask for most often, chicken, fish, beef?

ANTONINI: Beef.

MILLER: Beef.

ANTONINI: They prefer either the roast beef or the steaks.

MILLER: They prefer; it's amazing. How about lunches, is there any popular lunch?

ANTONINI: Well, no, mainly, our most lunches include chicken. And then of course we have, well we have cheese dishes with it now. Today we had cheese strata was one thing that we had today, and then with the bacon and cheese....

MILLER: A quiche?

ANTONINI: Yeah, a quiche, we had a quiche today.

MILLER: These are very popular. Did we have in the earlier

days dishes that are a little bit more of what you would call gourmet? When you get into a quiche or cheese strata it is different than just meat and potatoes. Did you find that your early menus were largely meat and potatoes?

ANTONINI: Yes, they were.

MILLER: Yes. Margaret, when did you become the head cook?

You mentioned that there were a man and his wife who were the chef, when did you become the head cook?

ANTONINI: Well, really I've just taken this over since '70 you know. 1970. I've helped now, I've helped but I'd been taken full charge because we just, when our other cook quit we advertised for one and we didn't get a very good response so I just thought well I'll just take it over and do it.

MILLER: And you've done a very fine job too.

ANTONINI: But I've always helped now, I've always helped with the salads or helped in the kitchen either cooking or doing some of the baking.

MILLER: Is there a recipe file here from all of these years? And where do you get your recipes from?

ANTONINI: Well from club members, the club members have been so lovely if they get a new recipe and they like it they bring it down. Or they are having a party and they have something in mind that they would like and they bring the recipe for it. I get it from the club members and from our friends and we get some of them out of a magazine.

MILLER: So, from many different sources you get your recipes.

ANTONINI: Yes.

MILLER: But your recipes are so well known and enjoyed so much that they have kind of become your recipes; they're known as Margaret's recipes more or less. So much though that now we have just published a cookbook this past year, as a club project. And these were, it was called Margaret's Cookbook and it contained the recipes. Now this was not the first time that a cookbook was published was it?

ANTONINI: No, we've had two before.

MILLER: Two before this one.

ANTONINI: Yes.

MILLER: So there would have been a total of three. And they were all yours?

ANTONINI: Well with what the ladies gave me. Yes, with the recipes that we use here.

MILLER: Okay. From Margaret's kitchen so to speak. Yes. This one I think was probably the largest wasn't it?

ANTONINI: That's right. Uh huh it was.

MILLER: And it was a printed cookbook. I think the other two were mimeographed.

ANTONINI: Yes, they were.

MILLER: I think we hadn't sent them out to a printer. Do you remember when they were published at all?

ANTONINI: No, now let's see. We had a ways and means committee and Mrs. Rankin was on for it and she got them together. I think it was, they were got together about seven years ago.

MILLER: Okay. And then one earlier than that.

ANTONINI: Yes, just a small one. For our ways and means committee.

MILLER: Right. And this by the way was a very successful ways and means project this time.

ANTONINI: Was it?

MILLER: Yes. Very successful. We were very pleased. Do you in the years that you've been here; it's just amazing

that so many dinners come out of that kitchen not just tastefully prepared but warm. How do you get the food to the table in such a warm condition? Because you don't use any of these heat lamps such as they have in the restaurants. How do you manage that?

ANTONINI: Well we, we just keep it on the stove until the last minute, we keep it as hot as we can. Sometimes we heat our plates if we have time or have room for it but otherwise we don't.

MILLER: No. And do you maintain it on warm in the oven, if it's something say Quiche, which is a pie that's been baked in the oven, you mean you time it so that it comes out of that oven as it is to be served?

ANTONINI: Yes, that's right.

MILLER: I'd say that would take some timing. Some timing. How do you know let's say in quantities, what to prepare to serve or what to purchase for 147 people? And when do you do the buying? What time of day or days before, let's say that there's a function for Friday, and you know that there are going to be 147, when do you do your buying for that?

ANTONINI: Well I'd do it on Thursday.

MILLER: On Thursday, and do you use local markets?

ANTONINI: Yes.

MILLER: Do you want to say where you do the most of your buying?

MILLER: And this means that all these meals are prepared

ANTONINI: Well I do the most of it at Hillcrest, that's Ralph Hunt, and then the Buckeye Village Market, then we stop in at Super Duper up here because it's handy.

MILLER: It's near the club, right. So primarily from those three markets and you would shop the day before and make your purchases. Now for the first time that I know in the history of the club you have a freezer. This year the Board purchased a freezer for the club. How did you manage to keep things frozen if you needed a freezer before that time?

ANTONINI: Well we had an ice cream cabinet that was set in from a local ice cream company and we used it and then we have a Frigidare that, it has one side of it a freezer and if we got more than that why we would take it home. I have a freezer at home; I would freeze it and bring it back.

MILLER: Which meant you would have to freeze it there and remember that you are going to need it at a certain time and bring it in.

ANTONINI: That's right.

MILLER: I think that's wonderful. Just wonderful. The kitchen that you are working in now would have been the original kitchen that you started in?

ANTONINI: Yes, uh huh. The original kitchen where we cook, but where we wash the dishes that used to be a back porch. And they did that over and we used it for our dishwasher and we make our salads in there. But that was the original back porch for the place.

MILLER: And this means that all these meals are prepared

and served in what would have been the original kitchen in someone's home. With just a small back porch area added in order to do the dishes. Which is truly remarkable. To think that that many meals can be made in that small of an area. And we don't use much automatic equipment do we.

ANTONINI: No.

MILLER: We have no radar ranges of any sort. You have basically one very large oven, right?

ANTONINI: Yeah.

MILLER: A large range unit, you have....

ANTONINI: Deep fryer.

MILLER: Deep fryer, and a large mixing bowl, or mixer. And some automatic dishwashing equipment, yes?

ANTONINI: Uh huh.

MILLER: And that's about all, to do all of that.

ANTONINI: Well, and a couple of electric roasters.

MILLER: To prepare the meals. And the meals that we serve now, we serve luncheons, dinners. Then we also serve on holidays. Which means that in fifty years how many Christmas, or how many Thanksgivings and Easters have you ever spent at home.

ANTONINI: None, they were all spent here at the club.

MILLER: My word. Have we all those years served Easter dinner and Thanksgiving dinner?

ANTONINI: Yes, uh huh. And we used to serve New Year's.

We used to have a tea dance in the afternoon for the club members children. They'd come to this tea dance and then we would have a dinner after that....

MILLER: My, now when did they stop doing that?

ANTONINI: They stopped doing that oh, I would say, maybe thirty years ago.

MILLER: Tea dances for children just aren't the thing that they do today.

ANTONINI: That's right.

MILLER: Are there any other functions that used to be held at the club that they no longer have?

ANTONINI: Well we know, we used to have Mother's Day dinner too. They stopped that. They thought it wasn't quite the thing to do when we were mothers too. So they did away with that.

MILLER: I think that's very nice. It does mean that when a person is employed here they give up their Easters for the dinner time and their Thanksgivings at the dinner time. So any of these things that would be taken on would mean another holiday to give up. Any other functions that they used to have that they no longer do?

ANTONINI: Well we did take the Quota Club. They were the regular club that came here. We had Kiwanis for some time. But the ladies when Kiwanis met here the Coterie ladies would have to meet in the small dining room. And they thought that they were the ones that organized the club and they shouldn't give up this nice pretty room for Kiwanis to meet so we did

away, we asked them to find someplace else. Then outside of that I think that they're all about the same.

MILLER: Yes. Some of the business groups that we would take now would be influenced by the Internal Revenue Service Regulations too. Because they have come along and stipulated certain amounts that we may have in what they call outside business. So that would have changed too. Well in this kitchen where we have such marvelous works of preparing 147 meals in such small quarters; are there any things that have happened in the kitchen that people didn't know about, in getting meals together.

ANTONINI: Oh we've had a few small accidents, not too much. In the early years I used to have a Romanian girl that worked here and of course she loved to talk. And then we used to prepare our chickens and get them ready and she would be whacking away at the chickens and one time she missed the chickens neck and she cut the end of her finger off and we laughed about it and we told her if she hadn't talked so much she wouldn't have done that. And what were some of the other things that we've had around.

MILLER: Did she have to be taken to the hospital?

ANTONINI: Yes, she had to have her finger sewed back up. Well she, one summer day we had the windows open and we were getting ready for a wedding reception and she opened, I had gas ovens then, now the stoves are electric and she opened the gas oven and a gush of wind came in and just blew it up. And it burnt her hair, the front of her forehead, burnt her hair off, her eyebrows off and she just, oh she

just screamed. She said, "Call Dr. Rutledge." Who was her doctor, she said, "I think I'm disfigured for life." He came down and took her on the outside steps and he doctored her up but she was alright in a couple of days.

MILLER: Was this the same Romanian girl?

ANTONINI: Yeah, uh huh.

MILLER: She had a tendency to accidents didn't she? My, do I remember you told me one time you had an accident?

Either in the kitchen or coming to the club where you fell.

ANTONINI: One morning, I think it was on a Monday morning, I came in and it had snowed and I wanted to clean off the steps. We were having luncheon that day. So I hurried up and got the shovel, the snow shovel and the broom and I went out I was just cleaning off the steps out front when my feet slid out from under me and I fell down. I knew I had broke my arm because I had heard it but I thought I had broke my hip. I didn't feel so badly about the arm but I thought oh dear if I've broke my hip I won't be able to get around. But I had just broke my arm.

MILLER: That's all.

ANTONINI: Yeah, that's all.

MILLER: What did you do after you broke your arm?

ANTONINI: I came in and I said to Clara I said, "call Dr. Ungar and tell him I broke my arm and I'm going up to the hospital and to be up there to set it." And then I came back down to the Women's Club after he had set it.

MILLER: After you had your broken arm set you came back down and finished working that day.

ANTONINI: Yeah, that's right.

MILLER: And I bet you were here the next day too.

ANTONINI: Yes, I think I was.

MILLER: Which arm did you break, right or left?

ANTONINI: My right one.

MILLER: How did you manage to manipulate things in the kitchen with only one arm?

ANTONINI: Well I could still order and help the girls around. And probably I didn't do too much of the cooking but I could still order and do some of the things.

MILLER: Oh. That's amazing. Amazing. Now was there anything as far, now we've talked about accidents to people how about any mechanical problems that we may have had. I'm thinking too of times when maybe these happened when you had a lot of people in the club. Were there any, you had mentioned one time about the time the furnace went out.

ANTONINI: Yes, that went out the same, the same night, well I broke my arm in the morning and that went out that night. And Ruth Hobbs who was living here then, she called me up and she said, "Margaret something has happened with the furnace." It was about midnight. So I called Mr. Betz and he came in and I came too and the furnace, I don't know it was automatic control but it didn't turn off and it burnt up the whole boiler. And it was just lucky that Ruth Hobbs

smelled it and knew something was wrong. But we were without heat in the front part of the house I think for about three days.

MILLER: And I suppose this was in the wintertime.

ANTONINI: In the wintertime. It was very cold, very cold.

MILLER: How did we manage to keep anything warm?

ANTONINI: Well, we just couldn't have any parties in the front. And I guess we cancelled most all the parties but in three days they had the furnace back to running again.

MILLER: And none of the pipes froze during that time.

ANTONINI: Yes, we had the bathroom up on the third floor froze up and I think the one the little wash bowl on the second floor in the west room froze up.

MILLER: And Mr. Betz that you called would have been the plumber.

ANTONINI: Yes he come right up.

MILLER: That's amazing. It's very fortunate though, it could have been a greater disaster if Mrs. Hobbs hadn't noticed. When we mentioned that there are people in the club we should mention too that there are tenants here. There are rooms on the second floor and on the third floor, where there are people staying. Have we always had tenants in the club?

ANTONINI: Yes, we've always. And in years past we've had all the rooms, like when I first came here, Mary J. Taylor was our house secretary and she occupied the room clear at

the far end of the hall, the west room. And she had her office there. All the other rooms we rented if we could. And we did have at one time a little dining room up where Mrs. Morgan has her living room now, we had a little private dining room up there. And oh, sometimes we would have four beds going up there.

MILLER: My.

ANTONINI: And we had very lovely people. We would have, I remember one time when the Presbyterian built on they had Gypsie Smith, he stayed here for a couple of weeks and Miss Olanda, she taught music up at Mount Union College, Madame Olanda, she was from Cleveland. She would come down each week and stay here. And then we had Mrs. Transue who was a charter member of the club; she was here for twenty-three years. And Miss Siddal, whose brother was an eye doctor here in town. She was here I think for around twenty-one.

MILLER: Have we ever had any problems with our tenants?

ANTONINI: No, they've all always been very lovely, very nice, we felt.

MILLER: Been very fortunate. Lot's of times some of the Programs at the club will have people who are rather well known and I think frequently they manage to find their way back to the kitchen, do they not?

ANTONINI: Oh yes.

MILLER: Do you recall any of the people you've met?

ANTONINI: Oh, I've met them all that's stayed here at nights. Because we take care of them in the morning, get them break-

fast. As I say we've had such lovely people. You know not too long ago we had Mud Cat here you know.

MILLER: All right, and this was Mud Cat Grant.

ANTONINI: Yeah, Mud Cat Grant.

MILLER: And he came to entertain.

ANTONINI: And Dorothy Fuldheim, she always comes to the kitchen to see us. She's been here on different occasions, and programs.

MILLER: And she's a television personality.

ANTONINI: Yeah.

MILLER: She's from a Cleveland television station.

ANTONINI: Yeah. And Doug Adair, he's been here.

MILLER: He's also a television personality from Cleveland.

ANTONINI: Yes, yes.

MILLER: When you mentioned sometimes they would stay overnight was it that sometimes program people came in and would spend the night here in the club?

ANTONINI: Oh yes, yes.

MILLER: My. Did they come from far away?

ANTONINI: Well, let's say in years gone by maybe the transportation wasn't as good as it is now. They didn't have the convenience and then they would stay.

MILLER: How would they come in, perhaps on the train?

ANTONINI: Yes, sometimes. Now this Miss Olanda that I told you about she would come down from Cleveland on the

train and then she would have classes up at Mount Union College twice a week and she would stay over.

MILLER: My. So then we would be responsible for their lodgings and also for their meals. And the people who are tenants here also have meal privileges too don't they?

ANTONINI: That's right.

MILLER: So you have to cook not only for the members but for the tenants as well. That's a lot of meals, Margaret.

ANTONINI: Yes, but we only have one now so it isn't so bad.

MILLER: Just one tenant right now, yes. But still have you ever tried to contemplate how many meals you've fixed in that kitchen?

ANTONINI: No.

MILLER: It would be phenomenal. I bet it would break the computer even to think about it. Any other stories that you remember?

ANTONINI: The club has run pretty smoothly for the last fifty years, I think, I really do.

MILLER: I'd say Margaret that as long as you were taking care of things in that kitchen there is no question but what this club has run smoothly and will continue to do so.

ANTONINI: And some of the girls that have been here, Olga Domencetti you know that helps, she's been here for forty-six years. Of course she didn't help when she raised her family. But she started to work here when she was going to high school, then she took time out to raise her family and now she's helping us again. And John Flood is another one.

He started here when he was 16. We used to, when we had large parties, we'd call over to the high school and Gertrude Pfouts would send us over girls. And this one time she sent us I think about six girls and here come this boy, Johnny Flood. I said well Johnny do you want to wait table? Of course I knew him when he was a young boy. And he said why yes I'm taking home-ec in school. So he's helped us ever since. He's been with us for forty or forty-one years, helping. And Roseann Morrison, she worked here for us before she got married and she still works for us. She's been with us for I think about thirty-six years. And then Willie Mae who helps, does the cleaning, she's been here for twenty-eight years. So I think that's a pretty good record too.

MILLER: I think that's a wonderful record.

(End of side A)

MILLER: Margaret, we began this tape by asking you when you started with the club but I didn't ask you how someone found you and brought you to this club? How did you actually get the job working for the Woman's Club?

ANTONINI: Well the way I got the job, I came to Alliance and I stayed with my aunt. And in the meantime I worked for Mrs. Jake Klein, her husband had the men's clothing store, Klein and Roderick's, and she had a clothing store with Mrs. C. C. Crawford. And on Sundays I attended the Immanuel Reformed Church with my aunt and this Mrs. Mary J. Taylor who was our house secretary, who was the club's house secretary, she attended the same church. And in seeing me come to church with my aunt she must of thought that maybe I would make her a pretty good girl. She asked my aunt if she thought I

would be interested if she had an opening. And my aunt said well maybe she would. So the first of the year, in January of 1928 why she had this opening so she called my aunt. And I came over for an interview and I thought I would try it. So, when I went back to Mrs. Klein's the next morning I told her that I had accepted this job and she said, she was really hurt. And I not knowing that she was one of the Board of Directors of the Woman's Club she had me look up all these Directors and she called each one of them. She had Mrs. Mary J. Taylor to come up and apologize. But I still thought that I would try to work here. So that's what I did and I've been real happy ever since. It's been hard work but I've enjoyed every minute of it.

MILLER: Well there's no doubt that it's been hard work Margaret. From anyone who knows how warm that kitchen gets when the ovens are on in the summer and meals are being prepared out there and how cold it gets when the door opens and the winter winds come in. And how you girls have worked sometimes with your boots on out there when it gets so cold in the energy crisis. There's no doubt. But so many of the compliments on the club revolve around that kitchen. The compliments come in terms of the gracious and very capable staff and also in the delicious meals that come out of the kitchen. So all those fifty years of effort have been deeply appreciated Margaret.

ANTONINI: Thanks.

MILLER: And thank you for talking with us today.

ADAIR, DOUG.....	Antonini	20
BETZ, MR.....	Antonini	17
COTERIE.....	Antonini	14
DOMENCETTI, OLGA.....	Antonini	21
FLOOD, JOHN.....	Antonini	21
FULDHEIM, DOROTHY.....	Antonini	20
GEORGIAN ROOM (ALLIANCE WOMAN'S CLUB).....	Antonini	4
GRANT, MUD CAT.....	Antonini	20
HOBBS, RUTH.....	Antonini	17
KIWANIS.....	Antonini	14
KLEIN, MRS. JAKE.....	Antonini	22
MARGARET'S COOKBOOK.....	Antonini	9
MORGAN, MRS.....	Antonini	19
MORRISON, ROSEANN.....	Antonini	22
OLANDA, MADAME.....	Antonini	19
OLANDA, MISS.....	Antonini	20
QUOTA CLUB.....	Antonini	14
RED CROSS.....	Antonini	4
RUTLEDGE, DR.....	Antonini	16
SIDDAL, MISS.....	Antonini	19
SMITH, GYPSIE.....	Antonini	19
TAYLOR, MARY J.....	Antonini 18, Antonini	22
TRANSUE, MRS.....	Antonini	19
WILLIE MAE.....	Antonini	22