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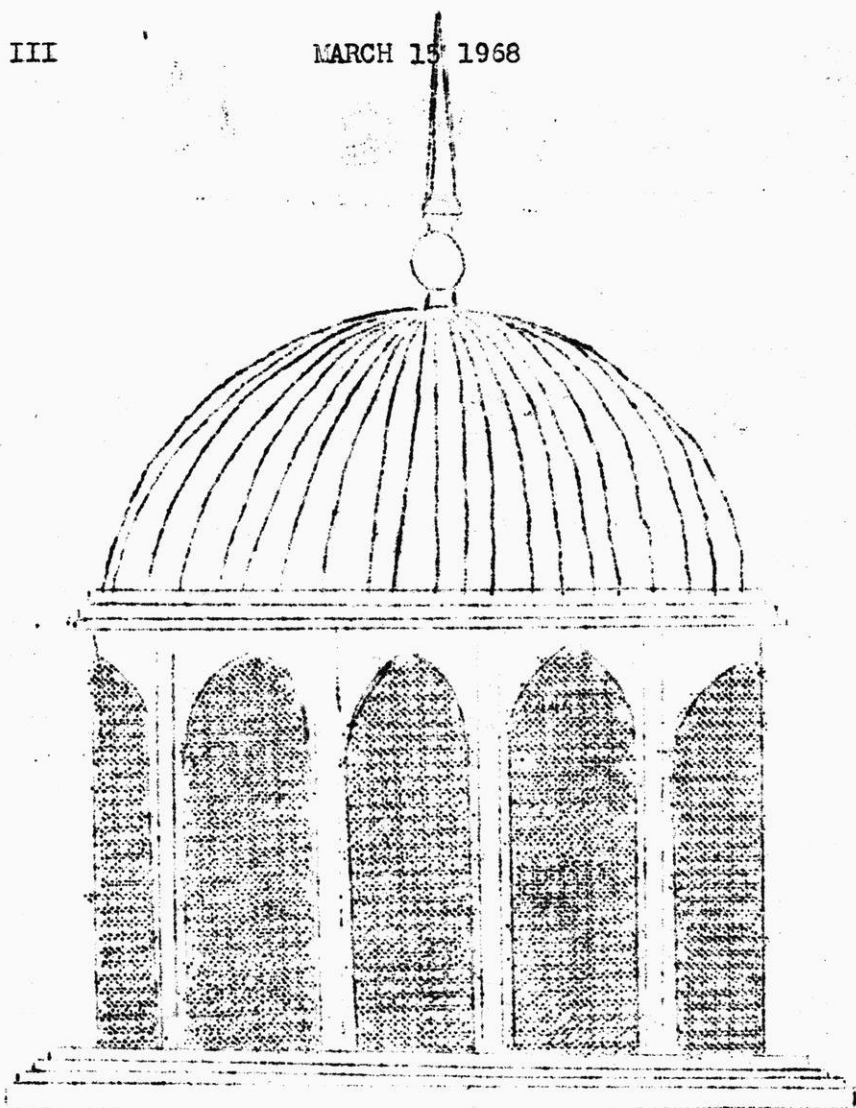
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VOLUME III

MARCH 15 1968

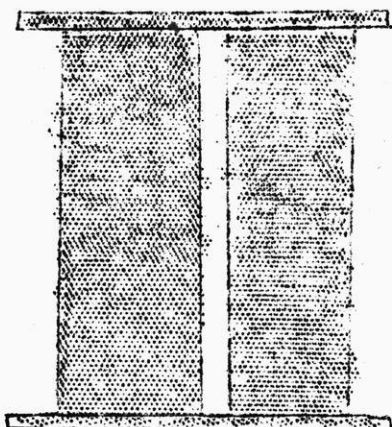
ISSUE 1



*the*

# CUE

*Second Anniversary  
Issue* ➔



# Feature News

## THE CUE--WHAT AND WHY?

Since its inception in 1966, the Cue has amused, enlightened and stimulated readers. It is the second hospital paper, the other being the Winnebago News 'n Chatter which was discontinued in 1964.

The Cue is strictly a patient project, designed, written, and published by them. A brainchild of Chuck Le Mieux, the Cue began with only two pages and a schedule of activities. Since then it has evolved into a twelve to eighteen-page publication covering many areas, with such features as: front page articles, editorials, Chaplain's message, Issues and Answers, Women's Page, Men's Page, Around the Grounds, Alcoholic Unit Report, Reader's Rhymes, Hospital Chuckles, Puzzle page, and a schedule for the week ahead. A few of the front page features have included articles on summer activities, the Waterwood Float, and Carnival day. Some stirring editorials have been devoted to such subjects as: vandalism of machines in the canteen, and the censoring of patients' letters.

Topics covered by the Chaplain's message have been Psychiatry and Religion and the purpose of the Gospel. Issues and Answers has covered subjects like "Do you feel that there are enough weekend activities?" and "Do you feel that patient-doctor contact on your ward is adequate?" The Women's page is mostly devoted to recipes, household tips, and other matters that would interest a woman. The Men's page covers sports, conservation, and other diversified interests of men. Around the Grounds is devoted to happenings around the hospital, which could cover just about anything since the hospital has such a wide range of activities. Readers' Rhymes consists of poems by patients and fa-

mous authors. Unless there is a shortage of patient poetry, the page is primarily devoted to patient work. Hospital Chuckles are cartoons and jokes, often concerning psychiatry. Included in every issue is a hospital schedule for the week.

Over the past two years, a primary goal of the Cue pen has been to provide the patient with an acceptable means to speak out on issues which directly concern him, whether it be in praise, recognition, disagreement or total dissatisfaction. Thus far, the issues which have been discussed both in the editorials and on the Issues and Answers Page have met with approval. Some even to a point where a change for the better was initiated. To us, this signifies that the Cue has come of age and can now play an effective role in the overall hospital picture.

Bill

## A SPECIAL REQUEST

The CUE has received a special request from the hospital administration, to acknowledge the work of the Canteen Committee.

In a few short weeks, this patient organization, has established effective guidelines for the acceptable behavior of individuals using this facility and has assumed the brunt of the responsibility for its supervision during the evening hours.

It should be known that the contribution made by this committee, has played a vital role in making the Canteen available for the evening enjoyment of the general population of the hospital.

## NOTICE

Due to the fact that the Anniversary Issue for the most part, is made up of articles reprinted from past issues of the CUE, all material submitted for the March 9 issue will be published on March 23.

# Editorial

(June 30, 1967)

Their finest hour is every hour; here at WSH approximately 265 of them are indeed the core of the staff, the pulse of a vast complex of personalities and an irreplaceable liason between 750 patients, over 100 registered and practical nurses and over 20 staff physicians. Often criticized, always on deck with matches, a ballpoint pen and enough keys to confound any local locksmith, the very least of their enormous range of duties is to smile. (Merriam-Webster defines the smile as "a change of facial expression to express amusement, pleasure or affection." And smile they do under circumstances sometimes less than amusing. For they are the WSH aides.

In actuality the average aide is in age somewhere between 18 and 65; he or she is most likely a "family" person from Oshkosh or the Fox River Valley area, a high-school graduate, and he very often "moonlights" - holds an outside job in industry, and office or perhaps in farming. He applies at the personnel office (or perhaps is routed through the downtown WSH office) and after completing his application, he is given an eligibility test and subsequent oral board examination comprised of a personnel staff member, a supervising nurse, and two nursing service representatives. Upon acceptance he begins a four-week course at the in-service department; here basic courses in nursing are taught - treatments (foot soaks, enemas, blood pressure and temperature taking), first aid, the fine art of unbiased charting, and the principles of psychiatric nursing. The course is held three times a year or so, with from three to 15 trainees attending, and usually a bus trip to Central Colony and Training School for profoundly retarded children is included. For six months after training the aides are on "probation" and are rotated to the admissions, geriatric and childrens' units wherein their work is periodically evaluated until their permanent assignment. WSH can be proud that the average tenure of an aide is from five to ten years, far longer than in most metropolitan hospitals and institutions. And permanent aides are required to attend periodic workshops and refresher courses to keep abreast of new medical paces.

On a deeper level the aide must qualify emotionally; more and more WSH has hired attitudes rather than previous medical training. Surely a strong empathy for the patient and interest, even love, for his job are essentials, along with understanding, kindness, common sense, keen observation, a willingness for the tedious and above all guts. The gamut runs from skirt hemming, card playing, cutting toenails, healing small psychic wounds, doling out advice to the lovelorn, swatting flies, to identifying lepidoptera on nature hikes. And how many times a day is the aide asked the time of day? Enough for an enourmous pat on the back from the entire hospital.

## The Editorial Staff

Editorial Staff Note: in the past two years approximately 125 patients have worked for the CUE, either on Industrial Therapy assignments or through direct referrals by their physicians. The work has involved interviewing, reporting, typing, stenciling, proof-reading, copy editing, laying out art work, and, of course, group discussion of ideas during editorial conferences and the final distribution of the paper.

### EDITORIAL STAFF

Mary  
Joan  
Jerry

Maureen  
Ellen  
Bob  
Jim

Yvonne  
Georgeanne  
Bill

# Issues & Answers

## DO YOU HAVE ANY SUGGESTIONS FOR THE NEW CANTEEN? (September 25, 1966)

Juke box or records and record player. Canned foods, e.g., pork and beans. Boxed crackers, cheese whiz ect.

Hamburgers or Sloppy Joes and canned foods, e.g., sardines. Open later at night.

Stay open later in the evening.

A greater variety of magazines.

I would like to see a soda fountain with stools to sit on. A new canteen would be a big improvement.

Fresh ice cream cones.

A policy for self-governing the behavior of people using this area.

A soda fountain with booths would be nice.

I would like to see more brands of hair spray available. Also a soda fountain with fresh ice cream and malts.

I'd like to see a soda fountain with fresh ice cream and coffee. Maybe the patients could take more responsibility for running the canteen so it could stay open longer in the evening.

I'd like to see a better greeting card selection, especially the "I miss you," kind. Also it would be nice to go over to the canteen in the evening.

I'd like to see them serve fresh coffee in the canteen.

It should be open for longer periods of time. Also have better tables and more comfortable chairs.

It should have a larger lounging area and a soda fountain.

September 8, 1967)

## CANTEEN OPENING

The new Canteen is open from 9:30 A.M. to 4:15 P.M. and the room with vending machines stays open until 8:00 P.M. There are three regular employees who work there full time, assisted by two patients; one in the morning and one in the afternoon, whose job it is to keep the Canteen clean.

In the Canteen itself you can buy almost anything from candy bars to detergent. There are also large racks of cards and magazines. The room is very large so there are plenty of tables where you can sit and visit with friends.

From the vending machines you can buy soup, beans, stew, hash, spaghetti and franks and chili from just one machine; six varieties of coffee plus hot chocolate from another. Four kinds of pastry and nine kinds of soda pop, potato chips, milk, ice cream bars and cigarettes are available in other machines. Last but not least there is a one machine with hamburgers, hot dogs and cheese, beans and franks, egg salad sandwiches, grilled cheese, french fries, milk shakes and hard boiled eggs. There is an oven for heating what you buy and a machine that will change dollar bills.

In its few short weeks of operation the Canteen has already been highly patronized by patients and staff alike and gives every indication of continuing to be an extremely popular facility.

Editorial Staff Notes: Since the new canteen opened, many of these suggestions have been incorporated there, such as fresh ice cream, a greater variety of purchasable items, and best of all, a policy for self-governing the behavior of people using this area. However, at this time, the WSH canteen still offers no canned sardines!

# Chaplain's Message

# Waterwood News

OCTOBER 6, 1967

(January 27, 1967)

If ever I saw tenderness in action, it was that Sunday afternoon in the children's ward of the hospital. Although the incident took place some time ago, it is today a memory as beautiful as it is vivid.

I had an occasion to visit the ward on some pastoral service, and seated near the bed of one of the little boys, I noticed a father. The small patient had had an accident and it was only through the grace of God, that he had survived. Oh the affection, the pity, the solicitude in the dad's tones, as he said, "Son, how are you today?"

Such a sweet compassion vibrated in that father's voice; such a yearning eagerness for the boy's welfare, that it seemed as if one were listening to heavenly music. And what must those tones have meant to the little prisoner of pain? I believe that it did as much for the lad in bringing about recovery as did the healing medicines.

After seeing this I know better what God is like, when He says, "Like as a father pitieth his children, so the Lord pitieth them that fear Him". Psalms 103:13

"In all their affliction He was afflicted, and the angel of His presence saved them; in his love and in His pity He redeemed them, and He bore them and carried them all the days of old." Isaiah 63:9.

Friend, have you realized this for your own life? Regardless of how heavy the cross may seem, that you are carrying-remember what Jesus said: "Come unto me all ye that are heavy laden and I will give you rest." Your sickness, your heartaches and your burden, He wants to carry.

Rev. J. B. Windle

## WATERWOOD

The heading of this article, Waterwood, has finally given the school at the hospital an identification, so that those who attend feel more like they are attending a school similar to one located in their own community.

Waterwood is located in the basement of Hughes Hall, under B side. There are eight teachers who work with the students. While I was there getting information for this article, I could almost feel the school atmosphere--pleasant and orderly.

Following is the procedure used to come up with a name:

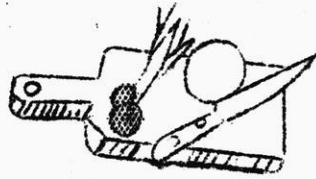
Some of the teenagers were attending a meeting and it was suggested that the school should have a name. The majority felt that this was a good idea, so a committee was chosen consisting of three students. These students later got together and began setting up a contest with ballot, ballot box and posters, for making it possible for any student to participate. There were 150 names submitted.

Another committee was selected to judge the entries. This committee was comprised of Dr. Treffert, Dr. Stafford, two teachers, an aide and a nurse. It was decided that a check for \$5. would be awarded the winner of this contest and also a trip to Copp's Department Store.

After much deliberation, the name of Waterwood was selected. The winning entry was submitted by a girl enrolled in the eighth grade at the school.

From what I was able to find out, everyone was very pleased with the choice that was made by the committee.

# Women's



# Page

(October 20, 1967)

## SO YOU'RE LEARNING TO COOK

Did you ever cut hard-cooked eggs and find dark rings around the yolks or bake a beautiful custard and have it weep? What causes this? The answer is simple. There are two secrets of turning out perfect egg dishes every time. Eggs do not like high heat nor do they like to be cooked too long. Either one or both will cause eggs that are cooked in the shell or out to be tough and leathery, or will overcook a baked or soft custard and cause it to curdle.

It is easy to hard cook an egg perfectly. You can do it one of two ways:

### THE COLD-WATER METHOD

1. Put eggs in saucepan and add enough water so it is 1 inch above the eggs.
2. Place over heat and bring to boiling rapidly.
3. As soon as the water boils, turn off heat or remove pan from unit or burner to prevent further cooking.
4. Cover pan and let eggs stand in water for 15 minutes.
5. Cool the eggs promptly in cold water. This prevents further cooking, which is important if you want to avoid having a discolored egg yolk. It also makes it easier to remove the shells.

### BOILING WATER METHOD

1. Put enough water into saucepan to cover eggs (but do not put eggs in pan).
2. To avoid cracked shells let eggs stand in bowl of warm water. Bring water in pan to boiling. Transfer eggs with a spoon.
3. Reduce heat to keep water below simmering. Hold 20 minutes.

4. Remove from heat. Cool promptly in cold water.

## CUSTARDS

Now about custards, custards are mixtures of milk, eggs, salt, sweetening, and flavoring. A soft custard is cooked in a double boiler over hot water and stirred constantly. Soft custard is especially good served over fruit—fresh, cooked, or canned; and over whipped gelatin desserts or steamed puddings. Firm custards may be baked or steamed. As with all egg cookery, care must be taken not to overcook custards.

### SOFT CUSTARD

- 2 cups milk
- 3 eggs
- $\frac{1}{4}$  cup sugar
- 1 teaspoon vanilla

1. Heat milk in top of a double boiler until tiny bubbles appear around the edge. Remove from heat. This is the test for scalded milk.
2. Beat eggs in a medium-size bowl until they are blended. Stir in sugar and salt.
3. Add hot milk very slowly, stirring constantly. Pour into top of double boiler.
4. Set over (not in) hot, not boiling water in bottom of double boiler. Cook, stirring constantly, until custard is thick enough to coat a spoon with a thin film. Remove from heat at once.
5. Remove top of double boiler and set in a bowl or pan of cold water to cool custard quickly, or pour custard into a cool bowl immediately.
6. Cool custard. Stir in vanilla. Cover and refrigerate. Makes 6 servings.

Taken from AMERICAN HOME

# Men's Page

(April 21, 1967)

## MEMORIES

Well, it's spring again and time for the ump to yell "Play Ball!" But it certainly seems funny without major league baseball downstate in Milwaukee. This will be the second year without the Braves.

Time has certainly gone by-- but who can forget the golden days of the late 50's? Goah! The Braves had a club then. Hank Aron and Ed Mathews were the big heros at the bat with the pitching chores being handled mainly by Warren Spahn, Lew Burdette and Bob Buhl. Other starters were: Del Crandell, Catcher; Joe Adcock, 1st base; Red Schoendienst, 2nd base; Johnny Logan, shortstop; With Wes Covington in left and Billy Bruton in center. And who can forget the likes of Bob Hurricane Hazle, the pinch hitter supreme.

The Braves won the National League Pennant in 1957 and 1958 and won the World Series in 1957. Those were the days of a full crowd being assured game after game in the beer capital of the world. Yes, just like a good glass of suds after it's all gone, only the memory lingers on.

(June 2, 1967)

## BUYING DOGS

Free to \$25. - no papers. The odds are against finding a good dog in this group. Here you usually find chicken killers, barkers, runaways and some biters. They generally come from poor or questionable backgrounds. A big gamble for small stakes.

\$25. to \$100. - pups with papers. A dog from almost every kind of sporting breed is available in this group. If you're lucky you may find a dog with a couple of years hunting experience. A better gamble.

\$100. to \$200. - advertised "broke" dogs. When considering a dog in this category, find out exactly what the seller means by "broke." Occasionally a fairly well-trained foxhound or coonhound can be found in the price. Odds are in your favor.

\$200. to \$500. - ultimate for a average hunter. Breeders who ask this price usually stand back of their dogs if something goes wrong. This is the ultimate investment and should bring you a good return with negligible risk. Best bet for your money.

(December 8, 1967)

## ATHLETIC POLITICIANS

New York's Mayor, John Lindsay walks, bicycles, boxes and plays tennis, baseball and football with his constituents; all with a considerable degree of at least political success. Last week another politician who tried to make it, Milwaukee's Mayor, Henry W. Maier, toured the city's poorer neighborhoods and joined in a basketball game. A few days later his office was invaded and ripped to shreds by demonstrators who seemed to feel that his efforts at civic improvement were about as effective as his basketball technique.

The other athletic politician, Senator Robert Kennedy, was at it again over Labor Day. On a visit to Port Clyde, Me., Kennedy engaged in a touch football game. John Glenn, the Astronaut, threw him a long pass. Kennedy went back, fell into a rosebush and landed near the edge of Route 131, where he was angrily informed by a motorist that he could get killed that way. He made the touchdown, though.

(June 2, 1967)

## FETCHING WATER

If, when camping, you are always the one selected to fetch the water, next time do this:

- 1) Brush against the shrubs along the trail from pool to camp so that weed seeds, leaves and insects drop off into the water pails.
- 2) Fill the pails about  $\frac{1}{2}$  full.
- 3) Remark that you saw a dead weasel floating in the pool from which you got the water.

Chances are good that you'll be given another job.



# Reader's Rhymes

(August 11, 1967)

Won't you stay and listen to my song  
 stay and listen to my story,  
 for my heart is heavy with life's bur-  
 den, my soul with life's trials,  
 I've loved so much, as was loved so  
 little. At night I cry for the arms of  
 my love, who ever he may be or was,  
 my heart cries out for thee, dear God  
 above.

You understand me when I'm lonely. You  
 hear my pitiful crys at night, you hear  
 my heart's most wishful crys, from the  
 still of the night, so sit awhile longer  
 tonight and listen to my cares, sit  
 awhile longer and listen to my love, not  
 much is my swelling, not much is my life  
 please sit and listen to my story, ple-  
 ase listen to my song.

(August 11, 1967)

## HE THE PATIENT

to the patient  
 lying latent  
 to awake  
 by a shake  
 at seven  
 when eleven  
 were best  
 he's here to rest.

(September 9, 1966)

## ODE ON CIGARETTE ABANDONMENT

You may compare me with Shake-  
 speare, who never scratched out a  
 line.

But I have a greater problem, it's  
 just wasting my time.

It's a symbol of sophistication  
 and so worldly wise,  
 But it will demolish your life's  
 savings, and "Smoke Gets in your  
 Eyes."

Oh! in the beginning, you just  
 smoke on week ends.  
 While wining and dining and en-  
 joying your friends.

But sooner or later, on your  
 coffee break, you take in a  
 cigarette, instead of coffee  
 cake.

Now really which tastes better  
 The smoke or the cake?  
 Are you having a little relax-  
 ation or is it already too late?

You've spent your money for cig-  
 arettes, and now smoke fills the  
 room.

Oh! They're not so expensive, but  
 you have none left for perfume.

You may say this is exaggeration  
 but "Lady," get wise.  
 For a carton of cigarettes and can  
 of air freshener  
 you could have bought Chanel No. 5

There's your bobby pins and nail  
 polish, bath and face powder,  
 and soon "hubby" will come home,  
 You'd better sneak in a shower.

You had better abandon cigarettes  
 before they abandon you.  
 "I'd like to see 'South Pacific'  
 and buy sheet music too."

Now really-which would you rather  
 feel, the weed or the note?  
 Your heart and soul filled with  
 music, or your house filled with  
 smoke?

# Around the Grounds

(July 14, 1967)

## ED GOES TO THE LAUNDRY

This article is intended to explain certain dry facts concerning the hospital laundering of patients clothing and hospital linen.

One of the facts to be ironed out is why the clothes sent off are so piece-meal and irregularly returned to the ward. Since many people have been steamed up over that situation it will be considered first in the hope that tempers will then cool it when the subject is discussed.

Thus the irregular, piece-meal return of clothes to the ward happens because the clothes and linen must be sorted at the laundry. Sorted and stored in bins. Sorted, for one does not wash all types of material and/or colors together. Thus when a bin contains enough material to accomodate a washing machine, it is washed, dried and pressed and returned to the ward.

Now what might happen is this. A patient sends a quantity of various clothes to the laundry. At the laundry a pair of pants for example is sorted out and placed in a bin which is nearly full. Soon, its contents will be washed; while a sorted out white shirt is put in a bin containing few white clothing articles. Hence it might be days before its contents are washed. Here then, we see that the pants will come back much sooner than the shirt.

Adding to the complication is that each day the wash is picked up from each ward and the linen from this wash must be laundered first and then the other clothes. This would be less troublesome if the patients put their clothes in one bag and the hospital linen in another. Differently colored or marked bags could designate which is which.

Another item which now and then gets someone hot under the collar is the loss of socks in the wash. This would not happen if the socks were placed in a sock bag, for then all the socks are washed together in the bag which is placed in the machine and

sorting of them at the laundry is not necessary. This saves the laundry employees time and effort, not to mention saving you money, socks and temper. So put your socks in the sock bag and tell others to the same and that bit of fuss should be greatly diminished.

In closing, it appears that a more efficient, happier laundry system would exist if patients would put:

1. socks in the sock bag
2. other personal clothing in the personal clothing bag
3. hospital linen in the linen bag

Finally off the cuff, I hand you my view that I would like to see a laundromat established some where in the hospital which could be used by qualified patients conveniently.

(October 7, 1966)

## OUR BAKERY

Ladies, how would you like a kitchen with a mixmaster 6 feet tall and be able to bake 75 cakes at one time? Or - how would you like to get up in the morning and whip up 1600 doughnuts for breakfast? Milt Parker, one of our bakers who has worked at Winnebago State Hospital for the past 21 years, gave me a tour of the bakery and the size of the equipment and proportions of ingredients used was very fascinating, to say the least.

Milt and Joe Eberhardy (who has been with the hospital for 14 years) are the bakers with a crew of 3 to 5 patients. They start work at 4:30 A.M. and put in an 8 hour day 5 days a week.

All of the cakes, bread and pies are made from "scratch"...no box-mixes are used. We consume 200 pounds of bread daily and 135 pounds of flour goes into one batch. Our Saturday morning doughnuts total 1400 to 1600 and all coffee cakes, muffins and sweet rolls are baked in the morning so they're fresh for breakfast.

(Continued on Page 10)

# Around the Grounds

(June 30, 1967)

## How to Beat the Breadline

A recent unofficial survey conducted throughout WSH cafeterias shows that the average patient spends approximately 3.7 minutes per meal or 77.7 minutes per week waiting in food lines, allowing for size of ward group and humidity. Herein Cue presents a few ground rules for happier waits, and calmer stomachs.

1. General in-line demeanor: if not engaged in joyous banter with your line neighbor, we suggest just looking thoughtfully up to the ceiling, thinking what you were doing exactly a year ago; if it's too ugly a thought, try five years ago and so on. The guy in front of you will no doubt say, "what 'cha thinking about, Sam?" Silence him quickly by replying, "just wonder if Paul Hornung's marriage will last," or "figuring out Hank Aaron's batting average compared to last July 1st." Return to your thoughts with serenity.

2. Dealing with heavy breathers: When the patient to the rear exhales down your back and right into your shirt, don't turn around and punch. Don't poke or curse. Smile blandly, asking, "you got change for a quarter?" Or to a woman say, "oh, I thought before I saw your slip showing..." This play is almost fool-proof for up to 1.7 minutes.

3. Dealing with watchful aides: Don't feel paranoid if one of the aides seems to be observing your line behavior. Here we suggest a little subtle deflection. Simply say, "gosh, Mrs. Snodgrass you're looking much better today." This will throw the old girl off, for you've clearly implied that yesterday was a doozie for her, and she can only spring to her own defense.

4. The dieter looming up ahead: survey statistics show the average dieter spends only .8 minutes shuffling in line. Never mind. Think about his poor ulcer; her dry toast, his paunch, her quivering rainbow Jell-o when you later down the second fudge cake. If you are a dieter, never mind the entire art of beating the breadline!

(continued from page 9 - Our Bakery)

To bake bread, there is a flour hopper which holds 500 lbs. of flour and a huge mixer, which weighs the amount of dough to be used. Before any baked goods go into the oven it is set in a proof box where the temperature is 93 degrees and the humidity 93 degrees. The purpose of this is to make the dough rise faster and to keep it from getting too crusty. Then it is placed in a revolving oven, which holds exactly 100 loaves, and bakes them evenly.

Other equipment which is timesaving for our bakers is the bun-cutter and doughnut machine... the kind you've probably seen in dime stores. The bun-cutter turns out 36 perfectly rounded hamburger buns at one time and the doughnut machine can produce 1400 to 1600 doughnuts in a few hours, requiring one man to operate it.

There is also a huge mixmaster, called the Hobart Vertical Mixer, four speed, with a 140-quart capacity for mixing cakes, plus a deep-fat fryer for raised doughnuts.

Mr. Parker has remarked that the state is very co-operative in any requests he makes, and all ingredients placed in the baked goods are of high quality and fresh.

I think both Mr. Parker and Mr. Eberhardy should be complimented for their fine work and delicious baked goods.

# ON THE SOBER SIDE

(August 11, 1967)

## THE DRUG STUDY

Since October of 1966 Dr. Lysloff of this unit has been employing experimentally a drug, brand-name Flagyl (Metronidazole), in combatting alcoholic illness.

The possibility of its effectiveness was quite accidentally come upon a few years ago by a Dr. Fortier who was treating 28 patients in California for a vaginal fungus with Flagyl when it came to light that the heavy drinkers in the group suddenly lost their appetite for alcohol.

Further small experimentation on the possibility of its effectiveness has since been made with inconclusive results. As a consequence Dr. Lysloff with the permission of the Federal Food and Drug Administration and the backing of G. D. Searle and Co., the manufacturer of the drug, initiated an experimental program here with the voluntary cooperation of 200 patients, who, of course, are all eager to help find a cure for alcoholism, if possible.

Dr. Lysloff's program is rather unique in that in actuality many of these volunteer patients are not receiving Flagyl at all--merely a harmless sugar pill of identical appearance to the drug, thus eliminating any imaginary side-effects in the patient, and completely keeping the dispenser in the dark until the 28 day study has been made.

By September Dr. Lysloff will have completed his findings on the first 100 patients, the results of which will be his subject matter on a paper prepared for the International Conference on Alcoholism to be held in Washington, D. C. in 1968.

This world wide conference, which was begun 58 years ago and meets every fourth year, is attended by doctors from many countries who have been devoting their time to study and experiment for a cure for alcoholism, which is now number three on the list of killers.

But back to the drug study here at W.S.H. Of interest is the fact that out of 188 patients who entered W.H.S for alcoholism, only eleven have declined to take part in the study. Weekly checks as to the patient's general physical condition are made. Weight is checked weekly, and any side effect (i. e. nausea, furry tongue, headache or dizziness) is noted, and should the patient experience any of these effects, he is immediately withdrawn from the drug. At the end of the 28 day study all the patients are given a supply of Flagyl to be taken. No longer does he wonder if he's been taking the real McCoy or the harmless sugar pill the past four weeks--this time he's on it.

I have spoken with several of the patients on the ward who have completed the 28 day study and are now taking Flagyl at intervals throughout the day, and it's remarkable that these guys are almost unanimous in telling me that booze no longer tastes good to them and that they haven't the slightest craving for the stuff.

Of further interest is the fact that 74% of the volunteer patients discharged have returned to the out-patient clinic on their appointment dates for follow ups. This figure, mind you also represents those who could not return because of occupational reasons.

Obviously, we're all here to find the RIGHT answers, wish us luck!

STAFF NOTE: The research paper, "Anti-Addictive Chemotherapy--Metronidazole and Alcohol Aversion," the result of the above study, was presented at the Clinical Staff Presentation by Dr. Lysloff, on March 8.

# Letters to the Editors

# The Personnel Speaks

(April 7, 1967)

Dear CUE Staff,

I'm writing this letter in hopes that you will see fit to print it in your paper.

I wish to complain about the amount of food patients are given to eat at this hospital. For example, we are not permitted to have seconds, even when there is extra food left. What happens to all the extra food after we have been served?

We have just moved over to Sherman Hall and quite often we are sitting on the ward about 8:00 P.M., feeling hungry and thinking about all the food that was probably just thrown out. Why aren't we allowed to have evening snacks?

Food was raised by Our Lord for mankind to eat. People are starving overseas and here we throw food out. Please explain why this is being done. I am willing to accept an explanation but at present it seems senseless.

Sincerely,

Editorial Staff Note: CUE is reprinting this page, as it typifies constructive comment from a patient and a good follow-up article from the personnel in the area involved.

Since last year no change has occurred in the price of butter per pound in Wisconsin nor in the price of meals here at WSH. However, Mr. John R. Schober retired last July as Food Service Manager and he was succeeded by Mr. Richard Oberts. Mr. Oberts now states, "One of the objectives of every food service operation is attractive service of well-prepared, satisfying and nutritionally adequate food at a fair cost."

The two staff members behind menu planning now are Mrs. Kay Leslie, Consultant Dietician and Miss Karel Doepke, Clinical Dietician. Watch CUE next issue for more news in this area.

I wish to make clear to the patients of this hospital the sole purpose of the Food Service Dept. We are here to provide a basic need of the patients in the form of wholesome, acceptable nutritious food served in a pleasant atmosphere.

This is a tax supported hospital and operates on a budget approved by the Legislature. For this period ending July 1, we are allowed 23½ per meal for the purchased food served.

We would like to please everyone, but find this impossible, so try our best to please a majority.

The U.S. Dept. of Agriculture Research Service recommendations are used as a guide in the preparation of the general diet menu and size of portions to provide an acceptable nutritious standard and all the basic requirements are being met or exceeded.

The bulk of the patients here at the hospital partake their nourishment from the general diet; however, there are about 154 patients on some form of modified diet prescribed by their doctors ranging from clear liquids all the way to controlled caloric intake.

In the last issue of the CUE there was a humorous cartoon in regard to the limiting of one pat of butter per meal. While this seems insignificant, it amounts to a good part of the 23½ per meal. Butter currently is \$.72 a lb. and we get 48 pats out of a pound or 1½¢ per pat. You multiply that by 70,000 meals served each month, and you come up with a figure that isn't exactly peanuts.

Please believe me--we are striving to do our best. We welcome and consider all constructive criticism that might improve not only the quality of our food but also the service provided.

John R. Schober  
Food Service Dept.

# Hospital Chuckles

March 11, 1967

I'M BEHIND ON MY PROGRESS NOTES,  
 A.T. WANTS MORE REFERRALS.....,  
 MY SECRETARY IS ON VACATION.....,  
 I'M OUT OF MEAL TICKETS.....,  
 MY WIFE FLUNKED HER FIRST AID  
 COURSE....., ETC.,ETC.,.....!

HOW LONG HAVE  
 THESE THINGS BEEN  
 BOTHERING YOU  
 DOCTOR?



Psychiatrist



Patient

February 13, 1967

Say when did  
 you come back to  
 the hospital?

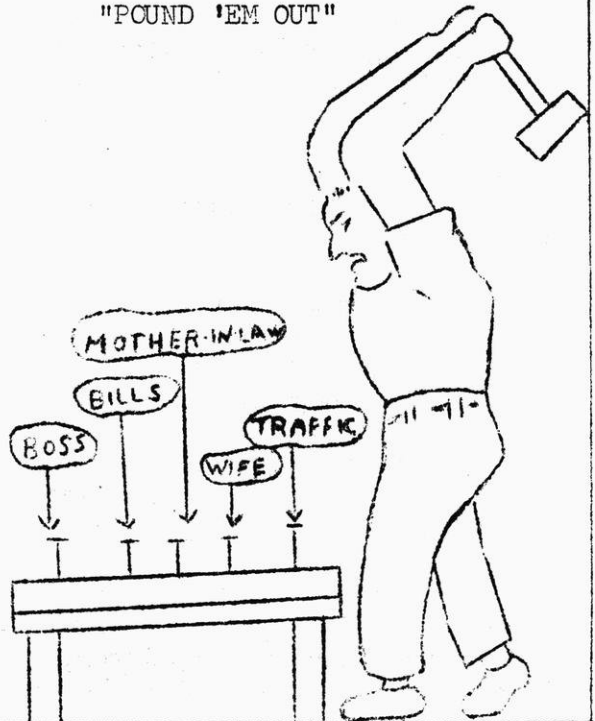
I never left,  
 I was a tour  
 guide for open  
 house and I'm  
 still looking  
 for the visit-  
 ors I took  
 out.



March 24, 1967

## HOSTILITY CENTER

"POUND 'EM OUT"



DON'T HOLD THEM IN

June 2, 1967



①

Before seeing  
a Psychiatrist



②

After seeing  
a Psychiatrist



③

After seeing  
Psychiatrist's bill

# This Week

## VOLLEYBALL, BOWLING CHAMPIONS

The champions are crowned.

The volleyball champions of WSH are the tall men of Sherman Hall. The bowling kingpins are the deadeyes of Hughes Hall A.

Here are the final volleyball standings:

	W	L
Sherman Hall	25	5
Hughes Hall B	14	16
Kempster Hall	9	16
Hughes Hall A	7	18

(There was not sufficient time to get in the final match of five games between Kempster and Hughes A.)

The members of Sherman's crown winners are

The final bowling standings are as follows:

	W	L
Hughes Hall A	7½	4½
Kempster Hall	7	5
Sherman Hall	6½	5½
Hughes Hall B	3	9

The sharpshooters of winning Hughes Hall A are

The high individual score was rolled by \_\_\_\_\_ of Kempster.

The high team score of five bowlers was tallied by Sherman. They notched a 653 count. The high team series score was 1242, accomplished by Sherman also.

The traveling team trophies for the champions of volleyball and bowling will be placed in Hughes Hall A and Kempster Hall respectively for the coming year.

## CANDY SALE FOR CAMPING TRIP

The boys of Hughes Hall B-4 are engaging in a candy sale in order to help finance their camping trip this year. Each boy will try to sell several boxes of candy to hospital employees, patients, etc. Last year the children sold Zip Code Directories and got an "excellent response," to quote Activity Therapy of Hughes Hall. The Zip Code Directories also were sold to help finance going to camp.

For many of the boys the personal contact involved in these sales is a valuable learning experience in itself. In general the boys are 12 to 13 years old.

There will be three different boxes of candy available, each box costing one dollar. The boys will do the selling in small groups, accompanied by a staff member. They will carry the candy with them for "on the spot sales."

The boxes are colorfully wrapped for the Easter holiday, thus making them an appropriate gift for the occasion.

## BOWLING TOURNAMENT

The second annual, all-hospital bowling tournament will begin on March 23, and run for 6 consecutive Saturdays. Events will be scheduled as follows:

Mens Team Event	- March 23
Womens " "	- March 30
Mens Doubles	- April 6
Womens " "	- April 13
Mens Singles	- April 20
Womens " "	- April 27

A man and women all-event champion will also be crowned.

An entry fee of \$.05 per event, will be charged with the money being used to defray the cost of pinsetting.

INDIVIDUAL TROPHIES will be awarded all winners. Start to organize now!

THE WEEK AHEAD

HOSPITAL ACTIVITIES FOR THE WEEK OF MARCH 18 - 24, 1968

March 18 Monday	2:15 -	1:30 pm 4:00 pm 3:45 pm 6:30 pm 7:00 pm 7:00 pm 7:00 pm	2E HH Music Rm. GH AT Area HHB 1-4 OT Area GH AT Area SH 5-6 2W	Kings Daughters Record Listening Catholic Mass Wood Working Bridge Club Outagamie Red Cross Circle K Club
March 19 Tuesday	2:15 -	10:30 am 4:00 pm 7:00 pm	GHS HH Music Rm. SH 1-2	Lutheran Ward Service Record Listening Gray Men
March 20 Wednesday	2:15 -	1:15 pm 4:00 pm 3:00 pm 6:30 pm 7:00 pm	SH 7-8 HH Music Rm. Kem. Rec. Rm. Gym Chapel	Appleton Red Cross Record Listening Patients Planning Committee Women's Recreation Lutheran Service
March 21 Thursday	2:15 -	10:00 am 4:00 pm 7:30 pm	GHN HH Music Rm. Rumpus Rm.	Protestant Ward Service Record Listening Dance -
March 22 Friday	2:15 -	4:00 pm 6:45 pm	HH Music Rm. Chapel	Record Listening Lutheran Communion
March 23 Saturday		To be announced To be announced 10:00 am 10:30 am	GHS GHN	Catholic Confessions Catholic Mass Favorite Hymn Recital Favorite Hymn Recital
March 24 Sunday		8:45 am 10:00 am 7:00 pm	Chapel Chapel Gym	Protestant Service Catholic Mass Stage Play



P.M. NURSING SUPER-  
VISOR