

"She said, 'I picked up my needle when the sun came up, and put it down when the sun went down'."

As told by the granddaughter of a New York immigrant milliner.

May 4, 2010

Dear Friends,

I've been on the road over the past months --23 towns so far --sharing stories of suffragists and farmers, Native basket weavers and pioneer quilters, domestic workers and union leaders. It's been a remarkable journey, and the best part for me has been the stories that are shared at the end of my multi-media presentations. I've heard so many powerful remembrances of the women who have gone before: Women who walked with the suffragists in the big parades in New York in the 1900's, women who were mid-wives and women who were single moms raising kids in incredibly difficult circumstances. I've heard stories of women who fought for the vote, and women who fought cultural and family barriers in order to use their vote. We all come from a line of powerful women who survived, and whose children remember. This Mother's Day is a good time to remember our foremothers --and to remember to pass on our own stories to our children.

My own mom is 87 now --a true October rose. She's no longer able to participate and serve as she so longs to do, and it is hard. Yet she is leaving such a beautiful legacy to me --of service, of optimism and curiosity. It's a legacy I seek to emulate, and want to pass on to my children.

One of my favorite images of God is as a mother hen, gathering her chicks under her wings -- such a wonderful, motherly image of God. And this image has become even more real to me since we've adopted four lively chickens. They bonded to us as babies --and we to them. They give us beautiful eggs. I've included Scott's recipe for deviled eggs down below, after the itinerary. Truly delicious!

Of course, the other mother I'm deeply concerned about these days is Mother Earth as our addiction to oil is played out in the destruction of habitat due to the BP oil spill. There is a better way, and that of course is to continue on the path of converting to renewable energy sources. We need to turn this tragedy into an opportunity to put more pressure on our representatives to renew their commitment to sustainable energy sources.

Below is my current itinerary. It will soon be on my web site, along with some photos of my induction into the Northwest Women's Hall of Fame (a magnificent and humbling experience), as well as some movie clips of songs from my CD release concert. Also, I can now be found on Facebook -- so come be my friend!

The new CD, *Here's to the Women!*, is getting out in the world -- check it out on CDBaby or iTunes or my web site: www.lindasongs.com. I've attached a jpeg of the cover. Great Mother's Day gift!

Thank you --and thank you again for your support through the years.
Linda

Saturday, May 8 BAINBRIDGE ISLAND

Island Center Hall 2:00_8395 Fletcher Bay Rd.
Sponsored by Bainbridge Island Library
and Bainbridge Island Metro Parks & Rec. District
206-842-2306 x16

Thursday, May 13 BELLINGHAM

Whatcom Museum Rotunda Room
Brown Bag Series 12:30 FREE
360-778-8961

Sponsored by Inquiring Mind of Humanities Washington

Friday, May 14th TONASKET

Community Cultural Center 7:00 PM FREE
411 S. Western Ave.

Gourmet Spaghetti Dinner starts at 6

cost for dinner: \$7- CCC members, \$8- General Public

Call for information: 509-486-1328

Sponsored by Inquiring Mind of Humanities Washington

Monday, May 17th OROVILLE

Oroville Public Library
1276 Main St.

Call for information: 509-476-2662

Sunday, May 30 SEATTLE

Northwest Folklife Festival

Seattle Center – Bagley Wright Theater

Labor Stage – 8:00 PM with Rebel Voices FREE

Sunday, June 27th LA CONNER

Skagit County Historical Museum
2:00 FREE

360-466-3365

Sponsored by Inquiring Mind of Humanities Washington

July 2-5 SEABECK

Fellowship of Reconciliation Conference

Singing at the Threshold: An Introduction to Therapeutic Singing at the Bedside

Register by May 25th. Janet Hawkins 503-244-7703 or email janetchawkins@msn.com

Thursday, August 12 BELLINGHAM

7 PM TENTATIVE

Location to be announced.

Sponsored by Inland Empire Tours

Sunday, September 12 VASHON ISLAND

Vashon Unitarian-Universalist Church

Saturday, October 2 LACEY

Singing at the Threshold Workshop

12:30 – 4:00 PM

The Priory Spirituality Center

500 College Street NE

Call 360-438-2595 for more information

Wednesday, October 20 DARRINGTON

Darrington Library 6:00 PM

1005 Cascade St.

360-436-1600

Sunday, November 7th OLYMPIA

Traditions Café 7:00 PM

300 5th Ave. SW

(360) 705-2819

Friday, November 19 SEATTLE

Dusty Strings

www.dustystings.com

3406 Fremont Avenue North_(206) 634-1662

Feta and Olive-Stuffed Eggs

Place eggs in water, bring to boil, boil for 9 minutes, remove immediately and plunge into cold water for easiest peeling.

4 Hard-cooked eggs, peeled

Cut the eggs in half lengthwise and remove yolks

Mash yolks with following mixture. Spoon the filling back into the whites.

Mixture:

salt to taste

2 Tablespoons feta cheese

1 teaspoon finely chopped black olives

large pinch of minced oregano leaves

Drizzle in good extra virgin olive oil if the yolk mixture is dry.

Garnish with parsley or slivers of olive.