

## *Dietetics' Employees of the Year*



On Valentine's Day, the staff cafeteria was the scene of the Third Annual Employee-of-the-year awards and what has become a significant and cherished tradition in the Department of Dietetics here at the Medical Center. The nominees for the awards were selected by a committee of co-workers representing all areas of Dietetics. After many weeks of study and discussion, the committee prepared a slate with two categories of nominees - the employee category and the supervisory-office-cashier category. Then all full time employees voted for one nominee in each category whom they felt was the ideal employee. This year's nominees, shown above, were: top row, left to right, Mrs. Gaynelle Washington (Staff Cafeteria), Mrs. Lola Gilchrist (Patient Food Service), and Mrs. Bertha McRae (Staff Cafeteria); bottom row, Mrs. Carrie Johnson (Main Kitchen), Mrs. Janie Butler (Patient Food Service), Mrs. Ruth Suitt (Unit Services), and Mrs. Minnie Petty (Bake Shop).



Before announcing the names of the winners, Miss Dorothy Tate, Director of Dietetics told the assembled employees and invited guests "people produce quality, and in order to produce quality, these people must possess certain necessary attributes, namely: a high level of work proficiency; a positive attitude, and an ability to work together with fellow employees in a courteous, friendly manner. It is to salute those Dietetics employees who best display these five attributes that we are meeting here today." The winners for this year were Mrs. Gaynelle Washington (left, above) in the Employee Category and Mrs. Bertha McRae (right) in the Supervisory-office-cashier category, and each one was presented with a gold, engraved cup.

Mrs. Washington, a familiar face behind the cafeteria serving line, is known to many of us for her sense of humor and her uncanny memory of the names of the throngs of other hospital staff members who file past her daily. She is the mother of two sons; one is attending Hillside High School, and the other is presently serving in the U.S. Army. She has been a Dietetics employee for 15 years.

Mrs. McRae came to the Dietetics Department 10 years ago and began working in the cafeteria coffee line. She was later promoted to Relief Supervisor, and more recently elevated to the position of Food Production Supervisor. Her quiet, pleasant manner and her effectiveness as a Supervisor have won for her the plaudits of her co-workers. Mrs. McRae has one daughter who is attending elementary school.

And what is it that has kept you happy at Duke for so many years, INTERCOM asked? And both Gaynelle and Bertha agreed that they have enjoyed their work, liked the people they work with and that learning to work with each person on an individual basis has been important to them. We, on the INTERCOM staff, salute the nominees, as well as the winners, for their hard work in providing quality dietary services to our patients, visitors, and staff!



## **Trent Society Holds Meeting**

On February 22, the Trent Society held its fourth meeting of this academic year. The guest speaker was Dr. Chester R. Burns of the Institute of the History of Medicine at Johns Hopkins. His subject was "Historical Aspects of American Medical Ethics." The Trent Society is an informal club made up of students and staff members interested in the history of medicine; the society is named for Dr. Josiah C. Trent, whose collection of rare medical books is the basis of the Historical Collection of the Medical Center Library.

"In the past," Mr. Terence Cavanagh, Director of the Medical Center Library, told INTERCOM, "Trent Society guests have spoken on topics ranging from the history of blood transfusions, all the way to a discussion of Unicorns. One that created a lot of interest was called 'Politics & Pathology,' which was about instances in which the illnesses of presidents and emperors have affected the course of history... And certainly the evening Dr. Genevieve Miller talked about Unicorns was memorable. Unicorn horns were believed to betray the presence of poisons and it was said that they could even combat poisonous effects.

"Queen Elizabeth, for instance, had a cup of unicorn horn and when a wine was poured into it, if beads of moisture appeared on it, the wine was poisoned. Unicorn horns were naturally a very scarce commodity, but in the Middle Ages there was considerable trade in them. The fact is that the horns were actually from the narwhal, a small Arctic whale, which had a long, spiral pointed tooth. These synthetic unicorn horns were so rare and sought after that people became rich by selling just two or three narwhal teeth in their lifetime." For additional information on unicorn horns or Trent Society lectures, contact Mr. Cavanagh or Miss Susan Smith in the Medical Center Library.