December 2023 Volume 14

# Abilene MPO Insider

# The Official Newsletter of the Abilene Metropolitan Planning Organization

### The Role of the Abilene MPO

The MPO consists of federal, state and local agencies working together to avoid conflicting plans, duplicated projects or funding conflicts between transportation priorities in the metropolitan planning area. The MPO's role is to develop and maintain the necessary transportation plans for the area to ensure that federal funds support locally developed plans and that the projects are part of a credible planning process that meets the local priorities. The MPO works with various agencies in the development of transportation plans, transit plans, travel demand model, thoroughfare plans, bicycle/pedestrian plans, and many other plans.

Welcome back, Please enjoy our December Newsletter. I added some wicked cool puzzles and awesome articles (e.g. Did You Know.... Charles Lindberg landed in Abilene at the zoo) He did but you will have to read the newsletter for details:)

This edition just like the MPO, all Transportation.

Rita Ryan, Abilene MPO Office Assistant

## FUN HOLIDAYS December 2023



Dec 21	Thursday	International Dalek Remembrance Day
Dec 22	Friday	Date Nut Bread Day
Dec 23	Saturday	Festivus
Dec 24	Sunday	Eggnog Day
Dec 25	Monday	Grav Mass Day
Dec 25	Monday	A'phabet Day or No "L" Day
Dec 26	Tuesday	Thank You Note Day
Dec 27	Wednesday	No Interruptions Day
Dec 28	Thursday	Card Playing Day
Dec 29	Friday	Pepper Pot Day
Dec 30	Saturday	Bicarbonate of Soda Day
Dec 31	Sunday	Make Up Your Mind Day

## Table of Content

Page 1: Cover Page, Role of the MPO, MPO Boundary Map, Welcome back, Fun December Holidays

Page 2: Meet Mr. Don Green

Page 3: Did you Know???

Page 4: Did you Know continued...

Page 5: Fun & Games

Page 6: Useful Information

Page 7: Cut Out Cookie Recipe

Page 8: Resources and Answer Keys

Bio of a member of our Abilene MPO Technical Advisory Committee:

# Mr. Don Green Transportation Services Director, City of Abilene

He oversees the Abilene Regional Airport, CityLink public transit system and maintenance of the City's vehicle fleet and radio system.



Don graduated from Pine Bluff High School, Arkansas, class of 1986. He continued his education at the University of Arkansas at Fayetteville and Louisiana Technical University. Don holds a Bachelor of Science (B.S.) Airways Science/Management and was awarded Accredited Airport Executive (A.A.E.) credential.

Don worked at three other airports before coming to Abilene in April 2004 where he filled the position of Assistant Director of Aviation. Don was then promoted to Director of Aviation before his promotion to Transportation Services Director.

Outside of work Don is a family man, who enjoys his spare time spending time at home, traveling and volunteering within our community.



# ??? DID YOU KNOW ???

## Zoo once was Kinsolving Field for planes

By: Greg Jaklewicz Reporter-News





Amelia Earhart's autogiro rests nose down after crashing on takeoff from Kinsolving Field in Abilene in 1931. The aviatrix was injured and later returned to the city in a new plane to prove she could fly it. Contributed photo

Contributed photos A crowd surrounding the Spirit of St. Louis after Charles Lindbergh landed at Kinsolving Field in Abilene on Sept. 20, 1927. It got a hero's welcome and parade. In the photo, he is being escorted to a car to ride with Texas First Lady Mildred Moody, an Abilene native.

When the Abilene Zoo was built at what now is Nelson Park, it was the second dynamic use of open land southeast of downtown.

Previously, the area was home to Kinsolving Field, named for the Kinsolving family that had owned the land and started by a local dentist, Dr. M.T. Ram-

sey. It's hard to picture an airport there today, what with the current airport to the south, a man-made lake abutting the zoo and other familiar landmarks in place for years.

But the zoo parking lot once was a runway, as was the midway for September's West Texas Fair & Rodeo. The first airport covered both the zoo and Taylor County Expo Center layouts.

Ironically, Grady Kinsolving, who led the local Chamber of Commerce in the 1920s, helped start the Abilene Zoo in what today is Rose Park.

So, over the years, an airport was relocated — what's the big deal? But where lions and tigers and bears since have found a home, two of America's — in fact, the world's — most famous aviators once flew into Abilene.

The first was Charles Lindbergh, who landed the Spirit of St. Louis here Sept. 20, 1927 — four months to the day after taking off from Long Island to fly across the Atlantic Ocean to Paris. He flew to Abilene from Santa Fe, New Mexico.

The second was Amelia Earhart. Her visit was a smash, in more ways than one — she crashed taking off and after staying overnight at the Oldham home, had to stay a little longer. Lindbergh was here for just two memorable hours, then flew to Fort Worth to continue his 82-city celebratory tour.

Lindbergh arrived about 9:30 a.m., according to a story in the Abilene Daily Reporter. He taxied to an enclosed area, where his plane was guarded.

After walking to a Nash car, which had been equipped with a 'throne' for him to sit in for a downtown parade. Lindbergh, the story goes, was a bit embarrassed and told Mildred (Paxton) Moody, wife of Gov. Dan Moody and an Abilene native: 'Please. I would much rather not ride up there. I would appreciate it if you would let me ride on the back seat with you.'

The velvet-covered seat was removed and tossed aside, but only after a crowbar was used.



Still, First Lady Moody tried to get in the front seat but Lindbergh again asked her to join him.

The driver was L.E. Derryberry, whose homemade plane built in 1935 is displayed today inside the Abilene Regional Airport terminal. Derryberry was the first airport manager and quite the pilot in his day. He knew Lindy from pilot training in San Antonio.

Continued on Next Page...

Continued... Zoo once was Kinsolving Field for planes By: Greg Jaklewicz Reporter-News

Next to Derryberry was Mayor Thomas E. Hayden Jr. and C.W. Bacon, president of the Chamber of Commerce.

Lindbergh was wildly cheered at the airport, then during the parade and at a gazebo appearance at Federal Park, near the current location of the downtown post office and federal courts.

He told the governor's wife that people who had come a long way to see him should get a good look but 'I can't go these thrones.'

Why Abilene? Besides knowing Derryberry, Abilene was one of the few airports in Texas back then.

Almost four years later, Earhart came to Abilene. Her arrival June 10, 1931, from the Big Spring, where she had refueled, was history making, but the 1,500 or so on hand for her departure got a real jolt. She did, too, crashing on takeoff.

She said her takeoff was too slow and she had 'underestimated my distance.'

She was not hurt and, according to the Daily Reporter, stood in the cockpit to reassure her fans.

The plane, an autogiro — cross between a plane and helicopter that later was called 'the Edsel of aviation' — was taken apart by mechanics and otherwise cleared away by souvenir-hunters. It also had struck three vehicles trying to lift off the ground.

An area pilot, Dick Young, flew Earhart to Oklahoma City to get another autogiro and a few days later, she returned to Abilene to show folks she indeed could fly one without crashing.







# **FUN & GAMES**

## **Newsletter Quiz:**

National Fun Day celebrated on December 17th?

A: Yellow Jellybean DayB: Wright Brothers DayC: Swiss Cheese DayD: Striped Sock Day

What does Mr. Don Green oversee?

A: Abilene Regional Airport

B: CityLink Public Transit SystemC: City's vehicle fleet & radio system

D: All of the above plus



Help Santa find his way back to the North Pole..

# AIRPORTS

Find the three letter codes for 30 international airports in the word search grid.



AMS (Amsterdam Schiphol)

ATL (Hartsfield Jackson Atlanta International)

BKK (Suvarnabhumi Bangkok)

CAN (Guangzhou Baiyun International)

CDG (Charles de Gaulle International)

CGK (Soekarno-Hatta International)

CLT (Charlotte Douglas International)

DEL (Indira Gandh'i International New Delhi)

DEN (Denver International)

DFW (Dallas Fort Worth International)

DXB (Dubai International)

FRA (Frankfurt am Main International)

HKG (Hong Kong International Kai Tak)

HND (Tokyo International)

IAH (George Bush Intercontinental Houston)

ICN (Incheon International)

IST (Atatürk International)

JFK (John F Kennedy International)

KUL (Kuala Lumpur International)

LAS (McCarran International Las Vegas)

LAX (Los Angeles International)

LHR (London Heathrow)

MAD (Madrid Borajas International)

MIA (Miami International)

ORD (Chicago O'Hare International)

PEK (Beijing Capital International)

PHX (Phoenix Sky Harbor International)

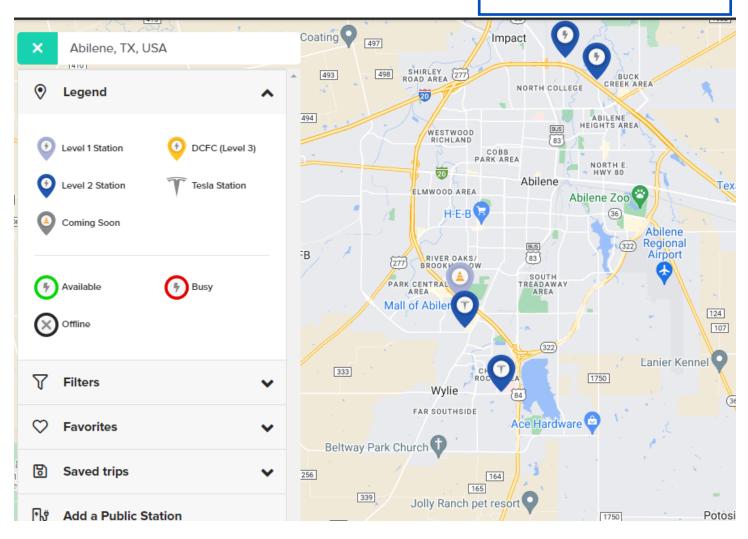
PVG (Shanghai Pudong International

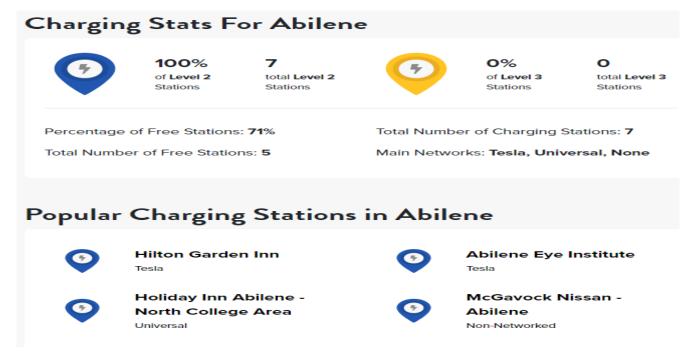
SPO (San Francisco International)

SIN (Singapore Changi International)

# **USEFUL INFORMATION**

EV Charging Stations—Abilene, TX (Map courtesy of Google)





# Frosted Sugar Cookie Recipe



## Easy Sugar Cookies & Sugar Cookie Frosting

Prep Time1hour Cook Time 10 minutes
Chilling Time 2 hours Total time 3 hours 10 minutes

## Sugar Cookies

1 cup unsalted butter softened (226g)

1 cup granulated sugar (200g)

1 ½ teaspoons vanilla extract (see note)

1 large egg

2 ½ cups all-purpose flour (Plain flour) (315g)

3/4 teaspoon baking powder

3/4 teaspoon table salt

## Sugar Cookie Frosting

3 cups powdered sugar, sifted (375g) (weigh before sifting)

3-4 Tablespoons milk

2 Tablespoons light corn syrup

½ teaspoon vanilla extract

Gel food coloring optional

Additional candies and sprinkles for decorating optional

#### Instructions

#### Sugar Cookies

- Combine butter and sugar in the bowl of a stand mixer (or in a large bowl and use an electric hand mixer) and beat until creamy and well-combined.
- 2. Add egg and vanilla extract and beat until completely combined.
- 3. In a separate, medium-sized bowl, whisk together flour, baking powder, and salt.
- 4. Gradually stir dry ingredients into wet until dough is smooth and completely combined.
- Lay out a large piece of plastic wrap and transfer approximately half of the dough onto the wrap (dough will be quite sticky at this point, that's OK!).
- Cover dough with clear wrap or wax paper and mold into a flat disk. Wrap tightly. Repeat with remaining cookie dough in another piece of clear wrap. Transfer dough to refrigerator and chill for at least 2-3 hours and up to 5 days.
- Once dough has finished chilling, preheat oven to 350F (175C) and line a baking sheet with parchment paper (alternatively bake cookies directly on an ungreased baking sheet). Set aside.
- 8. Generously dust a clean surface with flour and place one chilled cookie dough disk onto the surface. Lightly flour the dough and roll out to 1/2" (for thinner, crispier cookies) or 1/4" (for thicker, softer cookies). Add additional flour as needed both on top of and beneath the dough so that it doesn't stick.

# Note: if dough is cracking as you roll it, let it sit at room temperature for 10-15 minutes to soften before attempting again.

- 9. Use cookie cutters to cut out shapes and use a spatula to transfer shapes to prepared baking sheet, spacing at least 1" apart. If you are not intending to decorate your cookies with icing, you can decorate them with sanding sugar at this point before you bake them.
- 10. Bake on 350F (175C) for 8-10 minutes (this is for cookies that are approximately 3" [7.6cm]; note that smaller cookies will need less time and larger cookies will need more), or until edges just begin to turn lightly golden brown.
- 11. Allow cookies to cool completely on cookie sheet before decorating.

## Easy Sugar Cookie Icing

- Combine powdered sugar, 2 Tablespoons of milk, corn syrup, and vanilla extract in a medium-sized bowl and stir until
  combined. If frosting is too thick, add more milk, about a teaspoon at a time, until the frosting is thick but pipeable. If
  you accidentally add too much milk, add powdered sugar until desired texture is reached.
- If coloring the frosting, divide into bowls and color as desired at this point.
- 3. Transfer frosting to a piping bag with a piping tip (I used Wilton 5), or place in a Ziploc bag and snip a small piece of the corner off (not as neat, but this will still work, just take care that the frosting isn't so thick that it breaks open the seam of the bag when you are squeezing).
- 4. Pipe frosting on cookies and decorate with decorative candies, if desired.
- Allow frosting to harden before enjoying, stacking, or storing (this took several hours for me and may vary for you depending on the consistency of your frosting).

#### Notes

## Flavoring and extracts

You may also reduce the vanilla extract to 3/4 teaspoon and add 1/4-1/2 teaspoons of either almond or lemon extract (or just about any other extract you'd like!).

### Corn Syrup

I highly recommend using light corn syrup for the firmest, glossiest finish on your sugar cookies. However, if you must omit it, you may, but note that the frosting will not dry quite as hard and you will likely need to add more milk to get the icing to the proper consistency. Glucose syrup may be substituted, but outside of that I am not sure of a substitute that would give the same effect.

# Resources, Answer Keys

# Resources

https://www.abilenempo.org/index.html

https://abilenetx.gov/

https://www.nhtsa.gov/winter-driving-tips

Greg Jaklewicz Reporter-News - Zoo once was Kinsolving Field for planes

Word Search, PuzzlestoPrint.com

Santa Maze, 1plus1plus1equals1.net

Google.com

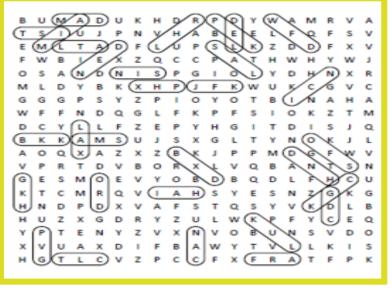
Wikipedia.com

Puzzletoprint.com

https://sugarspunrun.com/easy-sugar-cookie-recipe

https://www.timeanddate.com/holidays/fun/

https://chargehub.com/



Newsletter Quiz Answers:

1) B

2) D

