SAMPLE LEGACY STORIES ON OUR HERITAGE HONOR ROLL

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Heritage Honor Roll

Every individual, group and business has a story worth telling. A legacy story can be presented in text and through photographs, home movies and other video and audio mediums. It can also be published in multiple languages and include hyperlinks to other Web sites important to the honoree. The Heritage Honor Roll may contain more than one legacy story for an individual or a group—or the legacy story may appear in more than one language—because members have opted to recognize different contributions of the same individual or group or wanted to share the story in their native language.

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Maxime “Max” Chalmin [Chalmin Family] (October 7, 1909 - April 30, 1977) Executive Chef /node/548408
My father, Maxime Chalmin, was born in Coulandon, France, in October 1909. In his late teens and beyond, and after a series of "apprenticeship" assignments as was the professional development protocol in those days, he came to the United States as a cook at the Belgian Pavilion at the 1939 New York World's Fair.

Maxime “Max” Chalmin [Chalmin Family] (October 7, 1909 - April 30, 1977) Chef de Cuisine /node/434148
Mon père Maxime Chalmin, est né à Coulandon, un petit village au Centre de la France, en Octobre,1909. Après sa scolarité et plusieurs filaments comme apprenti (comme cela se faisait à l’époque) il se dirige vers le métier de la restauration et il arrive aux Etats Unis en 1939 comme cuisinier au pavillon Belge de l’Exposition Internationale.

Constantine "Connie" Foltis [Constantine Foltis Memorial Foundation] (December 1, 1929 - June 16, 2011) Ναυπηγός /node/548538
Ο Κωνσταντίνος (επίσης γνωστός ως Κόνι) Φόλτης γεννήθηκε στη Νέα Υόρκη την 1η Δεκεμβρίου 1929, και απεβίωσε στο Οικογενειακό Κέντρο Φροντίδας Bailey για Κοινωνική Φροντίδα Τέλος Ζωής της πόλη του Αγίου Αυγουστίνου της Φλόριντα στις 6 Ιουνίου 2011. Οσοι τον γνώριζαν στο κέντρο δεν θα ξεχάσουν ποτέ την γεναιοδωρία του, το ταλέντο του, το γέλιο του, τη φιλία του, την αγάπη του, και την ευσπλαχνία του.

Stories can be published in any character set
My father, Maxime Chalmin, was born in Coulandon, France, in October 1909. In his late teens and beyond, and after a series of "apprenticeship" assignments as was the professional development protocol in those days, he came to the United States as a cook at the Belgian Pavilion at the 1939 New York World's Fair. Once completed, he returned to France but vowed to return to the United States to start a new life. After the war which he spent in Vichy, France with his new wife Marcelle and newborn son, he left France behind to pursue his dream. In 1948, he landed (again) in New York harbor with his wife and a 4 year old son to begin this saga. It was to be the fulfillment of a lifelong dream and the beginning of another.

As a young man, raised by a widowed mother in central France, he was always restless as he pursued his passion of being a chef. In France at the time, "apprenticeships" involved working and studying under leading chefs and travelling to other countries to learn new cuisines and cooking methods - which he did. He loved and learned in these "apprentice stages" in Paris, the Cote d'Azur, Cuba, America and Morocco (where he almost left his new family were it not for a last minute visa to the US)!

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Pour afficher cette histoire en français, cliquez ici.
Mon père Maxime Chalmin, est né à Coulandon, un petit village au Centre de la France, en Octobre, 1909. Après sa scolarité et plusieurs filaments comme apprenti (comme cela se faisait à l’époque) il se dirige vers le métier de la restauration et il arrive aux États-Unis en 1939 comme cuisinier au pavillon Belge de l'Exposition Internationale à N.Y. Il est revenu ensuite en France, mais avec l’espoir de revenir ensuite en Amérique pour y démarrer une nouvelle vie. Après la guerre, qu’il passe à Vichy avec sa femme Marcelle et son jeune fils, il a quitté la France en 1948 pour enfin réaliser son rêve. En 1948 donc, il est revenu à New York avec sa femme et son fils de 4 ans, c'était l'aboutissement de son rêve et le commencement de sa vraie vie.

Etant jeune homme, élevé par sa mère, veuve, il a toujours eu le désir de devenir «chef cuisinier».

En France, en ce temps-là, l’apprentissage consistait à travailler pour apprendre de nouvelles méthodes de cuisine sous l’autorité de grands « chefs ». C’est ce qu’il a fait: il aimait apprendre durant ces stages à Paris, sur la Côte D’Azur, à Cuba, et au Maroc. Un visa de dernière minute pour les USA lui a été octroyé.

Read more . . .
To view this story in English, click here.
Constantine "Connie" Foltis was born in New York City on December 1, 1929, and died at Bailey Family Center for Caring of Community Hospice in St. Augustine, Florida, on June 16, 2011. Those who knew him at the Center would never forget his generosity, talent, laughter, friendship, love, and compassion. He was one of the friendliest people one would ever meet. His spirit lives on through the lives he touched and through the Constantine Foltis Memorial Foundation named in his honor. His will instructed his family to bury his ashes at sea.

Connie’s father and mother immigrated to the United States from Russia and Scotland, respectively. Connie’s father grew up in a Greek community in Russia and sailed around the world until he landed in New York City where he started in the food business pushing a donut cart. He quickly built a chain of 33 restaurants famed in New York City. Greek culture dominated family and business.

Connie grew up in Flushing, New York, with his two older sisters named Helen and Jeannie. Connie’s extended family summered each year at the family summer home on Shelter Island near the Hamptons on Long Island. He and his family adored Shelter Island, which remained a central focus throughout his lifetime. Here he found his passion for sailing and pursued his love for photography. He took thousands of pictures of sights and people, often developing them himself in his darkroom.
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Marie-Claire Jeanne (Baudin) Millor

Marie-Claire was born in Lorient, France, on August 30, 1949, daughter of George and Marie-Louise Baudin and sister of Monique, Nicole, and Marie-Carole. Her parents were part of a large extended family that lived in the same small rural town near the coast of Brittany, where Marie-Claire spent most of her childhood.

Her mother, Marie-Louise, was a teacher and her father, George, worked in the navy. Marie-Claire had four siblings: two sisters, Monique and Nicole, and two brothers, Mari-Carole and Marie-Claire. They grew up speaking both French and Breton, a language spoken by the Breton people in Brittany.

Marie-Claire Jeanne (Baudin) Millor (August 30, 1949 - December 20, 2018)

Marie-Claire's childhood was marked by the presence of her grandparents and the strong community that surrounded her. Her family was involved in the local church and community events, which provided a sense of belonging and identity.

Marie-Claire's education began with primary school in Lorient, where she was exposed to the rich culture and history of the area. She later attended secondary school in Nantes, where she was not only academically successful but also involved in extracurricular activities such as sports and music.

In 1967, Marie-Claire moved to the United States to attend college at St. Mary's College in Indiana. Her decision to study in the United States was influenced by the American culture and her desire to learn more about the world beyond France. She was particularly drawn to the opportunity to study in a different language and environment.

While in the United States, Marie-Claire was actively involved in the French community and participated in various cultural events and activities. She was a member of a French language club and managed to maintain her French-speaking skills throughout her stay.

After completing her degree, Marie-Claire returned to France and worked as a language teacher in various schools. She continued to be involved in the French community and was active in various organizations that promoted French culture and language.

In 1980, Marie-Claire married John Millor, an American, and moved to the United States permanently. Together, they had three children: two sons, Alex and Ben, and a daughter, Emily. The family lived in various parts of the United States, including in Tennessee and New York.

Marie-Claire was known for her dedication to her family and her community. She was a devoted teacher and a supportive parent, always encouraging her children to pursue their interests and dreams.

Marie-Claire Jeanne (Baudin) Millor (August 30, 1949 - December 20, 2018)

Marie-Claire's legacy lives on through her family and her contributions to the French community. She will be remembered as a kind, generous, and dedicated individual who made a significant impact on those around her.
French Version

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Marie-Claire Jeanne (Baudin) Miller

Marie-Claire est née à Angers, France, le 26 août 1940. Elle est la fille unique d'un couple de commerçants: Mimi et Charles. Elle a reçu sa formation religieuse dans une école catholique et a étudié à l'École des Sciences et des Lettres de Paris.

Marie-Claire et sa famille ont déménagé à New York City lorsque elle était adolescente. Après son baccalauréat, elle a étudié à l'Université de Notre-Dame de Lorette, où elle a obtenu un diplôme en Éducation et en Sciences Sociales. Elle a ensuite enseigné à plusieurs écoles privées à New York City.

Marie-Claire est mariée à un avocat et a deux enfants. Elle est activement impliquée dans la communauté francophone de New York City et a écrit plusieurs articles pour les journaux francophones de la ville.

Marie-Claire est également membre du conseil d'administration de la Fondation des Études Francophones de New York. Elle est reconnue pour son travail pour la promotion de l'éducation francophone aux États-Unis.

www.americansall.org/node/553032
Mariano Guadalupe Vallejo (c. 1805–1890) was a leader in the struggle for statehood for California. During his lifetime, he witnessed three nations rule California. Born to a wealthy family in Monterey, California, the eighth of 13 children, he entered military service at age 16. A soldier when Mexico took over California from Spain in 1828, Vallejo (va-YAY-ho) supported Californios (native-born Californians) who rebelled against the Mexican governor. In 1826 he led a successful mission against a band of runaway mission Indians. In 1831 he was named commander of the presidio in San Francisco. In 1830 he was appointed commandant of the fourth military district and director of colonization of the northern frontier, the highest military command in northern California.

His next major accomplishment came when Governor Jose Figueroa asked him to lay out a pueblo at the Salinas mission and authorized him to fence the Indian workers and distribute the mission lands and assets to settlers. This colonization plan was designed to prevent further extension of the Russian establishment of Fort Ross. As a reward for his success, he was given approximately 44 acres in the Petaluma Valley to develop as his own private ranch. This agricultural empire and his already-established civil and military powers made him one of the wealthiest and most influential men of his day in California.

In 1841 the Russians decided to abandon their outposts at Sodega and Fort Ross and offered to sell the fort to Vallejo. After several months of delays in the negotiations, the fort was purchased by John Sutter. This setback reinforced Vallejo’s belief that California would be better served if it were ruled by the United States rather than Mexico City. In 1845 a group of unruly frontiersmen “attacked” the pueblo of Sorona, arrested Vallejo and imprisoned him in Sutter’s fort. They then raised a new, redesigned flag—the Bear Flag—over Sonoma. Within a month, the U.S. flag was raised in California, and the new officials released Vallejo and allowed him to return home. Sadly, he found that during his imprisonment and loss of power, his ranch was looted of its cattle, horses and other assets by the Bear Flaggers and Captain John C. Frémont. Despite this action, Vallejo sided with the Americans in the Mexican War (1845-1848).

In 1849 Vallejo was one of eight Californios elected to the California Constitutional Convention. He then served three terms in the state legislature. Because his lands had been granted by the Mexican government, he spent much of the next decade successfully defending his land rights. He wrote his multivolume history of California to document the role played by Californios. The town of Vallejo, California, bears his name. In 1955, a Bennington Franklin Gass Ballistic Missile Submarine named for him as the SSBN-658 was launched, and remained proudly in service until it was decommissioned in 1986. (The photograph is

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Mariano Guadalupe Vallejo  Comandante Militar, Político y Ranchero

Mariano Guadalupe Vallejo (c. 1800–1890) fue uno de los líderes en la lucha de California por ser un estado. A lo largo de su vida, fue testigo del gobierno de tres naciones en California. Nació en una familia acuñadora de Monterrey, California, el octavo de 13 hermanos. Ingresó al servicio militar a la edad de 16 años. Era soldado en 1825 cuando Núñez se apoderó de California, que estaba en manos de la Real Audiencia, y Vallejo decidió luchar contra el gobierno español con los americanos en 1828. Los americanos lograron el control del norte de California.

Su siguiente logro importante ocurrió cuando el Gobernador José Figueroa le solicitó diseñar y establecer un pueblo en la misión Dolores y lo autorizó a liberar a los trabajadores indígenas y a distribuir las tierras de la misión y los sueldos a los colonos. Este plan de colonización tenía el objetivo de evitar que se siguiera extendiendo más el establecimiento roto en Fort Ross. Como responiendo a su éxito, se le adjudicaron 44 acres en el Valle de Petaluma para establecer su propio rancho privado. Este emperador agrícola sumado a sus poderes civiles y militares y ya reconocidos lo convirtieron en uno de los hombres más ricos e influentes del momento en California.

En 1841 los rusos decidieron abandonar sus puestos de avanzada en Bodega y Fort Ross y ofrecieron vender el fuerte a Vallejo. Luego de varios meses de demora en las negociaciones, el fuerte fue comprado por John Sutter. El segundo trató la idea de Vallejo de que sería mejor para California estar bajo el gobierno de Estados Unidos. Sin embargo, el fuerte de Sutter y los colonos en el fuerte fueron ocupados por los luchadores de la Banda del Océano Sur. En 1849, los colonos en el fuerte de Sutter fueron liberados por los revolucionarios de la Banda del Océano Sur. Para el año siguiente, Vallejo tomó partido por los americanos durante la Guerra de México (1846–1848).

En 1849 Vallejo fue uno de los ocho californianos elegidos para formar parte de la Convención Constitucional de California. Luego estuvo durante tres períodos en la legislatura del estado. Cuidado de que sus tierras se habían sido concedidas por el gobierno mexicano, había gran parte de la oposición a su archivo.

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www.americansall.org/node/434008
Albert "Chew" Kullen Businessman

Albert "Chew" Kullen was born in Baltimore, Maryland, the oldest of four children. His parents, Sam and Mary Kulchinsky were Jewish immigrants from Russia and, in addition to a rich appreciation for their heritage, they afforded their children a unique distinction. Although born in different months, each of Chew's younger brothers, Harry and Sol, were also born on the 21st and his sister, Sarah, a man born on the 21st.

Chew grew up in Baltimore, but he left high school early to help his parents support the family. He briefly moved to New York City where he met his future wife, Irena, and they had one daughter, Marilyn. Returning to Baltimore, he began a career in the vending machine business, which then included slot machines. To many, his personality made him seem like a real-life "Samuel Loomis" character. Early on, as co-owner of Andrew Vending Co., he learned to cope with the deceptions of his job. Like many of his peers, he was investigated by nearly every law enforcement agency concerned about the potential for illegal activity. The results of every investigation were always the same—no racketeering connections, no tax dodging, and no hoarder activity.

Through sheer charisma and intelligence, Chew soon became the leading spokesperson for the slot industry. Because of his growing prominence in the state's political arena, in 1946 he and his brothers—who had also making names for themselves in the advertising and printing worlds—changed their last name to Kullen. Kullen was easier to pronounce than Kulchinsky, especially when Chew was advocating for legislation to keep slots legal in the state. More than anyone else, he was statistically aware and verbally vocal about the positive economic effects that slots had on both the county and the state, including generating hundreds of well-paying jobs.

His impact on Anne Arundel County was far greater than just being the most well-known advocate for his industry in the state. He was a tireless campaigner for the North Arundel Hospital, and his efforts, along with those of the machine operators he represented, were driving forces in its creation. He was an annual sponsor of the baseball league and of numerous causes to improve the health and well-being of his fellow county residents. Yet, above all, he was a man who always demonstrated fairness in his business dealings that even the most formidable critics of his industry admired.

Chew Kullen died in 1950 of a sudden heart attack while working at his Olney Bar and store. He left behind a legacy of integrity, honesty, and leadership in an industry that would ultimately cease to exist in his area. (Photograph of Chew Kullen and Sam Kulchinsky from the Kullen Family Archives.)

Kayn mymnyng os gachdheanta aray mairtas, click aicr.

To view the legacy story about Alan Kullen, click here.
Albert "Chew" Kullen

Stories can be published in any character set.
Rihel Onishi, a journalist for the Jiji Shimpō, a Tokyo daily newspaper, first came to the United States with his wealthy widowed cousin, Torishô Onishi, in 1903. They were impressed with the possibilities of growing rice in Texas and purchased approximately 300 acres of land near the property of the Sashinos, a Japanese rice-farming family that had already settled in the area.

Onishi was instrumental in leading Japanese immigrants to Texas. In 1903 he returned home and brought the first group of rice-farming immigrants to Texas the following year. During their first year of operation, they grew Japanese short-grained variety of rice that was respected for its hearty nature. That type of rice grew very well in the non-Texas soil and yielded a far greater output than was produced by other Texas rice farmers.

The farming venture soon became well known, but the fact that most of the immigrants who populated the Onishi farms were men created a problem of stability. Without wives, the men could not be expected to remain on the farm and build their own future in Texas. To resolve this problem, Onishi returned to Japan in 1900 to recruit women who would marry his workers. Many of the women who returned with him came to be known as “picture brides,” because they agreed to marry men they had never met. Their only “contact” came from photographs that were exchanged between the prospective bride and groom. Once both parties were in agreement, a wedding ceremony was held in Japan without the groom that enabled the bride to go to America. This wedding ceremony was solemnized after 1902, because the Gentlemen’s Agreement made it impossible for Japanese women to enter the United States unless they were married to American men.

The Onishi family continued to prosper during the era of World War I. However, when the Great Depression hit and the price of rice dropped, many Japanese rice farmers failed and they left Texas. The ones who remained formed an organization to pool their money and loan it to those who most needed help. By this time, Rihel Onishi had moved his family to Massachusetts and only his sons remained in Texas. (This studio portrait was taken c. 1910 and was obtained from the Institute of Texan Cultures, 85-201.)
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Rihei Onishi ジャーナリスト・史学者

Rihei Onishi (リヘイ・オニシ) was a journalist and historian known for his work on the U.S. military and its impact on Japanese society. He was also a key figure in the American community, advocating for the rights of Japanese Americans and promoting understanding between cultures. His work often focused on the experiences of Japanese Americans during World War II and their contributions to society.

To view this story in English, click here.

Sponsored By: Kondo Akiyama

www.americansall.org/node/548134
As part of their one-time $49 registration fee (or $24.50 by using a Legacy Partner Promo Code), Americans All members can also create a shorter version of their online legacy story (up to 500 words), and print it in an 8½” x 11” format.

The story, which can also be created and printed in multiple languages, can include a portrait or an image and up to two member logos. It can also be updated at any time, at no cost, and all revisions are permanently stored and easily accessed.
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