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Upcoming Events

SEP15 2:00 LIB

Revolutionary War

SEP22 2:00 LIB

Revolutionary War

SEP30 6:30 SKH

BOD Meeting

OCT 5, 6

Harwinton Fair

NOV3 2:00 LIB

Revolutionary War

NOV10 2:00 LIB

Revolutionary War

Harwinton Historical Society

August, 2013 Newsletter

We received rave reviews for our 2013 Ice Cream Social featuring Peaches 'n Cream ice cream and historical troubadour Tom Hanford of Goshen. Both are talking about next year and we'll be delighted to have them back.

We have been awarded a grant from The Community Foundation of Northwest Connecticut made possible by the Miriam Mason Cable Trust Fund to provide historical programs. This award has made it possible to provide a four part study on the Revolutionary War including the foundation of the thirteen colonies, the French and Indian War, the various Taxation Acts and the Sons of Liberty. The audience will also learn about three famous battles: Saratoga, York Town and Griswold, Ct. We will learn about Connecticut's own Benedict Arnold's involvement both before and after his traitor activities. Dr. Karl Valois, Professor at the University of Connecticut will be the presenter. The programs will take place at the Harwinton Library on Bentley Drive on Sundays, September 15, 22 and November 3 and 10, 2013 at 2:00 PM.

I am hoping to skip the August BOD meeting unless something urgent comes up.

We're nearly ready with our Annual Appeal package. Oddo Print Shop will do the printing and "stuffing". I'm hoping it will be in the mail by end of August.

The fair is sneaking up on us. Candy and I are planning to bake Bentley/Thierry ginger cookies. We'll be asking members to prepare cookie batches ahead of time and to drop them off just prior to the bake day. We'll get a small crew to help with the baking. Your job will be to make the cookie batches. We'll pick a date in mid to late September. If you prefer to do it yourself that's okay too, but let's get it done this year. Maybe you prefer to make pies or brownies. If so, go for it!

Time to execute those plans you had for preparing handmade and homemade items. Do you have any books in good or like new condition, used jewelry, or holiday decorations? Last year we had a number of people asking about jams and jellies so if there are people able to make those it would be great. This would be a great place to display that item you have been saving for re-gifting someday.

We will need about 20 people to work and if people prefer a particular time they can email (band43@optonline.net) or call (860-482-7978) Bonnie and Dennis now to get on the schedule. It would be a wonderful help if people would volunteer to work - that would save a lot of phone calls. It's our biggest annual event so it would be great to have all members contribute in some way.

Suggestions for the fair are always welcome. The fair dates are Oct. 5 and 6 this year.

If someone wants to donate and needs items to be picked up you can email or call us as well.

Set up for the fair will begin Friday afternoon Oct. 4th at 4 for anyone willing to help.

Dick

Bentley/Thierry Ginger Cookies

Place 4 cups all-purpose sifted flour in a bowl.

Mix together;

1 tsp cinnamon

3 ½ tsp. ginger

1 tsp. salt

1 tsp. baking soda

Add to flour, mixing thoroughly. Set aside. In mixing bowl, put:

¼ cup sugar

1 cup vegetable shortening

Mix thoroughly. Add:

2 well-beaten eggs

½ cup Grandma's light unsulphured molasses (if you cannot find the light molasses, the original style works)

Mix thoroughly. Add flour and spice mixture to proceeding. Mix thoroughly.

This will make a very sticky dough. Place in refrigerator overnight. Roll chilled dough out 1/3 inch thick and of uniform thickness. Cut rounds out with 2 ½ inch cookie cutter. Bake on ungreased cookie sheet in 350-degree oven for 8 ½ minutes. (Oven temperatures vary so time may have to be adjusted).

Recipe yields 4 dozen cookies.