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**Upcoming Events**

**SEP15 2:00 TH**  
Revolutionary War  
**SEP22 2:00 TH**  
Revolutionary War  
**SEP19 6:30 SH**  
BOD Meeting  
**OCT 5, 6**  
Harwinton Fair  
**NOV3 2:00 TH**  
Revolutionary War  
**NOV10 2:00 TH**  
Revolutionary War

*Harwinton Historical Society***September, 2013 Newsletter**

The first of our series on the Revolutionary War featuring Dr. Karl Valois is this Sunday, September 15. The location has been changed from the library to the Town Hall. Hope to see you all there!

The Harwinton Fair is just a few short weeks away. Candy and I have set Wednesday, September 25 as the "cookie bake" day. We will have a bake crew at our house. We are asking you to prepare the dough the day before and drop it off at 100 Bull Road on Wednesday morning. We will bake and freeze the cookies. Please let me know if you plan to prepare the dough so we can plan on the volume of baking. The Bentley/Thierry recipe is printed at the end of this newsletter.

Last year Bonnie and Dennis made 20 5" pies and they all sold for \$4 each. This year they are looking for members to bake 5 to 10 fruit pies which we will offer at \$5 each with a fork, to be eaten on the grounds if that is their choice. They're hoping to get a total of 50, 25 for each day. Let them know if you are willing and they will get the pie plates to you. Reach them at [band43@optonline.net](mailto:band43@optonline.net) or 860-482-7978.

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](mailto: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.

Please contact Brian Dunbar at [Brian@Kaszny.com](mailto:Brian@Kaszny.com) or 860-605-9056 if you're willing to take a shift at the Shingle Mill either or both days.

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.

The September Board of Directors meeting has been rescheduled from Monday, Sept 30, to Thursday, September 19. More info to come.

Annual Appeal returns to date are encouraging. If you know of potential out of town donors, please submit their names and addresses to me. I will get a packet out to them. If you prefer to contact them yourself, contact me so we can arrange to get Annual Appeal packets to you.

Thanks for your continued support.

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.