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Harwinton Historical Society

June, 2013 Newsletter

Thanks to Bonnie and Dennis, Bev and Bruce and Corrine and Jim for cleaning the barn and schoolhouse on Saturday, May 11. The same group plus Elaine Sederquist, Mary English, Harry Schuh, Carole Kearns and yours truly were on hand for the 2nd grade tour on Friday, May 31.

The Super Saturday Jamboree was well staffed thanks to the Andrews, Moshers, Curtises, Elaine Sederquist, Nancy Schnyer, Luella Bartes and yours truly. We sold about \$30 worth of merchandise but more importantly we were interacting with the community. Several people stopped by to chat and inquire and discuss. Carole, Harry, Dick and Candy opened the barn and schoolhouse that afternoon at 4:30 in conjunction with West Sides' roast beef dinner.

Carole and Harry carried the banner for the society in the Memorial Day parade. The society honors the Harwinton Citizen of the Year. This year's recipient was town and society historian, Roger Plaskett.

I don't know how many of you noticed that the sign post on center green had fallen into disrepair. Well Larry Connors did and he set out to repair/rebuild it in time for the parade. He arranged to have the lettering done by graduating Lewis S. Mills student Amanda Suveski and the two of

Upcoming Events

JUN8 1:00-3:00

Super Saturday

JUN 23@2SC

Artifacts Program

JUN24@6:30SH

BOD Meeting

them got the job done in time for the parade. The society provided the funding. Thank you so much Larry and Amanda.

Our BOD meeting on May 20 featured a presentation/discussion of the StEPS-CT program led by our mentor, Sarah Griswold. Sarah is a renowned Connecticut historian who has become a strong friend and supporter of the society. We are very fortunate to have the benefit of her advice and counsel.

Speaking of StEPS-CT, Bonnie Andrews and Mary English are our point people on section 5 – Stewardships of Collections. They attended the two day kickoff in Middletown on May 28th and 29th and were quite enthusiastic about it.

We opened the schoolhouse and barn museum on Connecticut History Day, June 8. The Moshers, Andrews and Pacholskis did the honors. About 10 people stopped in and several stayed quite a while and talked local history.

We are still looking for someone to do the labor on stripping and reroofing the outhouse behind the one-room schoolhouse with cedar shingles, which the historical society will supply. It needs to be done this summer or any time before that when school is not in session. Contact Building Supervisor Dennis Andrews if you're interested and available.

We want to expand and enhance our fundraising opportunity at the Harwinton Fair Country Store. We have thousands of people passing through and not enough country store items to sell. We are asking people to start now to prepare saleable crafts and jams and sauces and canned goodies to benefit the society. Get a group together. We are also looking into purchasing jams and sauces and other saleable items wholesale. If you know local sources for saleable goods please let me know. Of course our profit margin will be much less on purchased items as opposed to homemade or handmade items. Since the May newsletter, Nancy Schnyer is hoping to get a group of friends together to make some jam.

Ray Bentley's ginger cookies are always a big hit at the fair and people come to our booth specifically to buy them. In past years, every one was sold down to the last crumb. Last year Marion Thierry (Ray Bentley's

daughter) retired as the official baker of these cookies, so if anyone is inclined to make a batch or two to sell at the fair, here is the recipe:

Ray's 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 un sulphured 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.

Thanks for your support.

Dick