

CARROLL COUNTY HISTORICAL SOCIETY

Winter/Spring 2010



After several frosts, the flowering kale plants in front of the Farm House still thrive.

MESSAGE FROM THE PRESIDENT

By Dave McMahon

The Mission statement of the Carroll County Historical Society is "To collect artifacts, preserve local history, and to provide opportunities for connecting the past with the future."

Now I have a question for you, Carroll County Historical Society member. What is your personal mission statement as a member of the Society?

Because you have made it a point to become a member of this endeavor, you certainly had a reason to do so. Are you, as a member, actively pursuing the interest or goals you had in becoming a member? Has something changed over time since you joined that has affected your interest or goals? Do you still have a desire to see the mission of the Society continue and thrive?

These are questions that any membership based organization has. People become members of something based on some reason important to them. Sometimes it's just to keep you up to date on what is happening with that organization. Then there are those people who join and jump in with both feet and try to really make an impact. And in between the extremes of that spectrum, there can be a wide variety of reasons to voluntarily become a member. By now you are probably asking yourself, what does this have to do with the CCHS?

It goes back to two missions: the mission of the Historical Society and your personal mission in becoming a member. If you break down the mission statement of the Society, what part of the statement is most important to you? Collecting artifacts? That's important. Preserving local history? Certainly. Connecting the past with the future? Definitely. As an active member, and more importantly as an officer

of the Society, the part of the statement "providing opportunities" is also important to me.

Is the organization providing the opportunities to you to meet those goals? Are your personal interests and goals (missions) that caused you to become a member still important to you? Do you still wish to see the mission of the Society continue? I would hope that the answer to each question is yes.

The Historical Society exists only through its members. No members, then the Society ceases to exist. What the Society can accomplish is also directly connected to the involvement of its members. No matter how many members an organization may have, it can operate only if members are active in some capacity. And that involvement can dictate the degree of success.

Has the CCHS been successful? Looking at what has been accomplished, I would believe that the answer is yes. Do we need an interested active membership to continue to exist? Definitely. Is there more work to be done to accomplish our Society's mission statement? Most definitely. When it comes to historic preservation and presentation, the need is almost limitless. And one needs to remember that history is taking place each and every day.

The Society has reached a couple of milestones. 2009 marked 40 years since the Society was made an offer to purchase the Algonquin Flour Mill. 2010 will mark the 40th annual Fall Festival celebrating the goals and accomplishments connected to that mission. That can give you, CCHS member, a chance to make some new resolutions in attaining your goals and the goals of our Historical Society. I hope to see more of you sometime soon "down at the Mill."

MILL REPORT

By Mike Mangan

There has never been a description of the Algonquin Mill Fall Festival that told the complete story. Words and numbers can't adequately summarize it. The individual experiences of the people are so numerous and unique that they cannot adequately be captured by one person's interpretation.

A favorite memory might be a few minutes spent sitting with a friend on a shady bench talking and watching the Festival going on around them. A huge number of people having a really good time is one benchmark by which to evaluate a successful Festival.



An understanding of what it takes to put on this event is as multifaceted as the number of people standing around talking about it. For a truly stellar Festival to happen, the right ideas, decisions, and actions need to take place over and over and over again and are often barely noticed. All the advance preparations only get the show started. Once the party is underway, it has about the same degree of controllability as an avalanche. Stories about a single bad experience or misunderstanding can make its way almost instantaneously through the local community, taking on an exaggerated life of its own, before the truth of the matter has a chance to wake up and pull its pants on.

The erroneous statements that have been made up about this organization and its efforts could keep strident talk radio and cable TV shout shows in business all year long. But that is just the nature of human interaction of a certain kind, and we can choose to ignore it. Instead our inclination is to get on with what we know how to do well and try make a positive difference in our little part of the world.

We will keep useful, enjoyable, cooperative work going on at the Algonquin Mill for as long as we can. The very word "Algonquin" can be defined as "the ones who are here now." It implies an ever changing group of individuals temporarily united for a common purpose. Our Thursday active member work days are a perfect example of this; the worthwhile tasks are held together with the glue of conversation and good food.

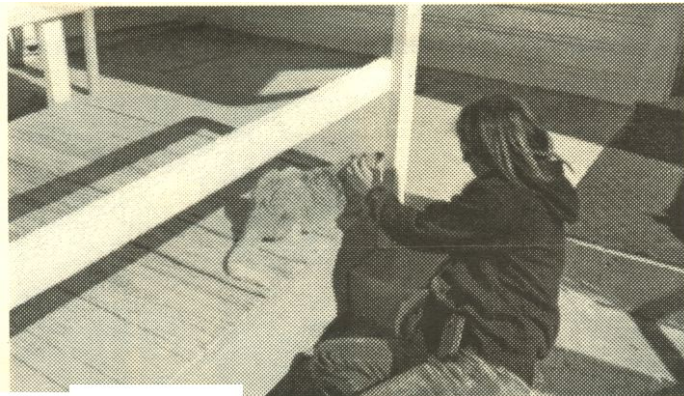
Another example of the Algonquin spirit is the spinning and weaving group that meets here monthly. At one time that activity had dwindled to a single person. Now it is lively and well populated. Thanks largely to the efforts of an essential few, some of whom have passed on, that shared interest is thriving.

A third manifestation of the Algonquin way is the sorghum operation. The Bob Rea family of Salem, Ohio, rejuvenated this labor intensive activity several years ago. Each season they have added people interested in different aspects of the crop. Some grow and harvest the cane, others are more involved in the fine points of boiling down the sap and marketing the finished product. Additionally, there are those who raise and train the draft horses that power the press. These are diverse individuals temporarily coming together once a year to accomplish a shared goal. True Algonquins.

There are many other examples that go toward

creating the totality of the Festival. The whole idea is that of a short-lived phenomena, celebrating Real Life History, put on by the ones who are here now. It has been happening here in the valley for a long time. It is also the economic engine that keeps our enterprise going. For better or worse, we have come to depend on it.

We've lost several members since the last issue of this journal. A couple were particularly meaningful to me and are sadly missed. Gene Anderson was a well established presence at the Mill by the time I came around. He was always productive, and my first recollection of him is while he was preparing three big cast iron kettles of bean soup for a Fall Festival sometime in the 1980's. No one has ever made it better. That year some of the strong personalities in CCHS had decided they didn't think having an Algonquin Mill manager was an asset to the organization and were doing their best to push him out. Gene made it clear to me that they were just everyday members like I was and that I didn't have to put up with their aggravation. It would take some effort to stand up to them but that was the way to proceed. It was, and still is, good advice coming from a man who had seen all sides of human behavior. He was wise and considerate enough to distill it down to its essence for someone not yet familiar with the dynamics of the group. That helped a lot.



Sam with one of his many friends.

Another guy I already really miss is Sam, the quietly charismatic orange cat, who was around here for 12 years. He was everybody's friend. He could be sound asleep but, if he heard someone's voice, he always got up and came over to greet them. He took his job as official greeter very seriously. During Festivals he would position himself out of the traffic pattern along the edge of the wheelchair ramp so people coming out of the One-room School House and Dining Room could see him there and have the

opportunity to pet the cat as a little part of their Algonquin Mill experience. It was something quite a lot of them enjoyed doing, and Sam was very gracious with his attention toward them. Even though we could see he was not well the last couple months of his life, he could tell by our preparations that another Festival was coming and stayed with us for one last time. He had a peaceful death just a few days later.

Others have passed away and are similarly missed and remembered by those who were entwined in their lives. We were all as a Society enriched in different ways by their participation and are diminished by their absence.

CCHS FINANCIAL STATUS as of 115/10

Fiscal Year 5/1109-4/30/10

Balance Sheet

Assets

<u>Cash on Deposit</u>	\$ 1,726.74
<u>Savings</u>	
National City	32,896.59
National City-Restricted	10,737.15
Cert. of Deposit-Huntington	20,333.69
<u>Endowment Funds</u>	
Carroll Co. Foundation	31,890.34
Total Assets	\$ 97,584.51

Profit & Loss Statement

Income

Membership	\$ 1,639.00
Annual Meeting	186.00
Donations	1,287.46
McCook House	4,025.61
Mill Sales	3,425.25
Outside Use	100.00
Festival	163,798.34
Historic Church	203.50
Arboretum & Grounds	425.00
Interest	476.68
Leases (oil & gas, ball field)	<u>1,136.50</u>
Total Income	\$176,703.34

Expense

CCHS	\$ 33,108.01
McCook House	5,549.96
Mill Complex	36,819.56
Fall Festival	96,481.93
Historic Church	<u>166.75</u>
Total Expense	\$172,126.21
Net Income	\$ 4,577.13

FALL FESTIVAL SHARED CONCESSIONS

By Dave McMahon

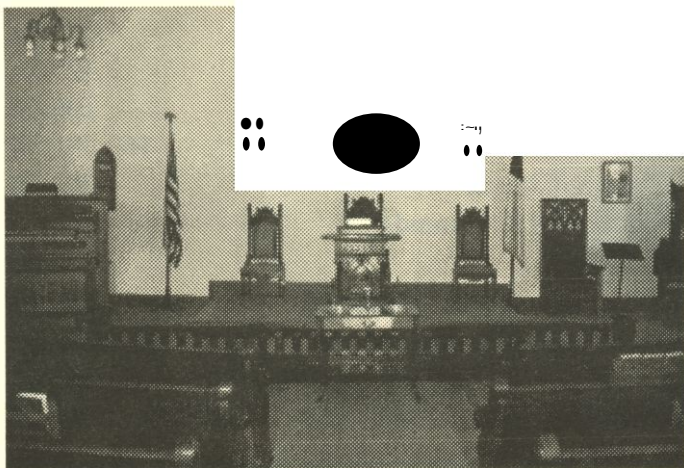
When the annual Festival grew too large for the Society members to handle alone, local community organizations were approached to manpower various functions of the Festival on a shared profit basis. The Society provides all of the necessary equipment and supplies needed for each organization to operate their assigned task. Then that organization provides the manpower to operate their venue, with absolutely no monetary risk involved. After all of the expenses for their venue are subtracted, the organization then shares in the profits of their work.

Because of this arrangement, profits from the annual Fall Festival do not belong exclusively to the Historical Society. The Festival provides funding for many local community organizations. This has benefited all the parties involved, along with the entire community as a whole.

Twelve community groups were involved in helping to facilitate the 2009 Fall Festival. The combined profits for those groups from the 2009 Festival totaled \$28,026.62. The Fall Festival is truly a "Community Festival."

PERRYSVILLE HISTORIC CHURCH UPDATE

By Dave McMahon



Interior image of Perrysville Church taken Christmas Eve 2009.

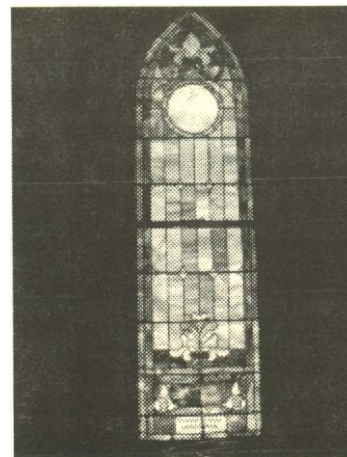
As most members are aware, the Carroll County Historical Society has been the owner and caretaker of the Perrysville Methodist Church since 1972. The church along with buildings like the Algonquin Mill,

the McCook House, and our Two-story Log House make us directly connected to some of the earliest surviving structures in Carroll County. With that connection, comes responsibility for care and maintenance of three of those structures.

A great deal of work was done when the Perrysville Church was first acquired, and additional work and repairs have been made over the years. As with any building, though, there will always be some type of repair work that will need to be done. Our church is no exception.

The spire of the steeple needs new shingles and some repairs. The entire steeple will also need to be scraped and painted. If the proper equipment required to do this work can be obtained, the work may be able to be done by Society members. Currently, three of the eight louvered panels in the bell tower have been removed and are being scraped and painted. Even with our own members doing part of this work, there will be monetary costs incurred.

Then there will be work that will require the services of special talents, and this work will have to be contracted out. Our prime example of that type of work has to do with some of the stained glass windows. There are a total of 11 stained glass windows in the church. Three of the windows are in need of repair work, one of them right away. The estimate for this one window is in the range of \$1000-\$1200. Because this window can no longer wait for repair, the Board has approved having the work done as soon as possible.



One of the classically designed stained glass windows in the Perrysville Church.

There is currently \$3621.45 in the church fund account. The majority of that money (\$3146.60) was donated from the Matt and Margel Morvatz estate. The church fund account will not be enough to cover the total work that is currently required. The total repair work required for the three stained glass windows alone could almost exhaust the church fund.

With that in mind, I would like to ask you to please consider making a monetary donation toward repair and restoration work. Thanks to some initial donations, and a request for some employee corporate matching funds, the Society will have an additional \$400 to offset the repair expenses. The total amount of work and the speed at which it will be done will all depend on the funds that will be available.

I would like to thank you in advance for considering any donation you might make. Let me remind you that any money donated is tax deductible. Donated time for work such as carpentry, painting, etc. would be greatly appreciated also.

CCHS WEBSITE

By John Davis

During October 2009 our website, www.carrollcountyohio.com/history, received over 9300 visitors. Please visit our site and learn about our county history. Past newsletters are posted by year and historic articles are indexed by township. Monroe and Rose township histories are also posted. Thanks to a \$1,000 grant from the Carroll County Foundation, we plan to post at least three more townships by May 1. Townships that are near completion include Augusta, Brown, Perry, and Union. Now is the time to share that "tidbit" about your favorite township. Volunteer assistance is always welcome.

A sample of the weekly inquiries we receive include many Mill and Festival questions:

My grandfather grew up in Lee Township. What can you tell me about where he lived?

I've just inherited my parent's farm. Who were the prior owners and when was the house built?

We just purchased the Palermo church. Can you tell me the history?

Can you tell me about the Native Americans in Carroll County?

I'm a collector from Connecticut and doing research. When was R & N China operating in Carrollton?

What can you tell me about the claybrick industry in Malvern?

I'm a model railroader and am building a portable rendition of the Carrollton RR line. Do you have photos of businesses along the line so we can be historically accurate?

I live in Missouri, I helped my grandpa Perry Vasbinder at the Mill when I was growing up. What can I do to help?

We also receive many genealogy related questions that we pass on to our Genealogy Society.

We also request and receive assistance from the other historical societies in our county, namely Malvern, Magnolia and Minerva.

Note our navigation bar below. Visit your site and enjoy.

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[Algonquin Mill Complex](#) | [Mill Festival](#)
[Membership](#) | [Calendar](#) | [Photo Gallery](#) | [Links](#)
[Scholarship](#) | [Contact Us](#) | [Township History](#)

MCCOOK HOUSE REPORT



By Shirley Anderson

Reflecting our national economy, the numbers for McCook House were also down. Donations for the scholarship fund were down more than \$150.00 but, with the carry-over from last year, we still will have the full \$500.00 for our scholarship winner.

Some people expressed a desire to donate toward the upkeep of the house. A special fund was created which now has \$541.73. The repair most people would like to see done is at the front entrance. The columns have pulled away from the wall and that entire area needs to be painted.

The Ohio Historical Society is still bringing structural engineers to the museum to assess the situation. Hopefully, it will soon be decided how to proceed with restoration and repair. We want to use the money allotted to us in the most practical yet authentic manner.

By now most of you local residents know my husband passed away in mid December. He had a stroke early in 2008 and could no longer work in his construction business. Since he could not be left alone, I took him to work with me. At first he wasn't very happy with the arrangement. Gene had always worked outside, and he laughingly called the museum a "dungeon." Then his friends realized he was there and often stopped to talk with him. Some visits were short, only 10 or 15 minutes, but many lasted an hour or more.

Invariably the conversation turned to the past. There were discussions of schools and families and relationships. At times geography was the topic as they talked about abandoned roads and whose home had sat along those old by-ways. Many afternoons were

spent sitting on the bench in front of the house, and I would catch bits of conversations about the many businesses that once encircled the square.

It took me a while to discover that I was privy to living history classes. On some days there could easily be combined memories of over 150 years as two octogenarians would reminisce. There might be minor disagreements about when events occurred but the basic facts were very clear. I feel fortunate to have been present during these recollections of Carroll County's past.

ALGONQUIN SPINNING & WEAVING GUILD

By Nancy Ganyard

Our Spinning and Weaving Guild has continued its role as an educational group. We participated in three festivals this past fall: Great Trail at Malvern, Yankee Peddler at Canal Fulton, and our Algonquin Mill Festival. Through the demonstration of various crafts, we helped to whet the interest of many visitors and, in so doing, have gained new members.

Some of our members participate at various functions sponsored by local historical societies. We even have a couple members who were on the front page of their local papers!!

Not only do our members show and teach, they lend a willing hand to the mundane and necessary chores such as cleaning the Spinners' Cabin and Two-Story Log House before the Fall Festival and weeding throughout the summer on the hillside by the Farm House.

If you were at the Fall Festival, I hope you noticed the "Mountain Man" (aka Dave Lewis) with his dye pots and the many skeins of yarn hanging on the drying racks at the Spinners' Cabin. There were different dye pots each day of the Festival. Inside the Spinners' Cabin, Ann Myers, Jo Coad, Mary Oehlstrom, and several others participated in demonstrating weaving and spinning. We even had one of the members of a musical group join with her drop spindle and declare that this was a group she wanted to join.

And, oh my, at the Two-Story Log House we had loads of visitors. It's a good thing a few years back the decision was made to make an outside exit from the second floor. The people would have had a hard time going "down" the "up" staircase. Thanks to Jo Ann Walker's planning, we had hand spinners, weavers, sock knitting machine, tating, knitting,

crocheting, quilting, penny rugs, and the added perk of the outside cooking on Saturday and Sunday for our Guild workers.

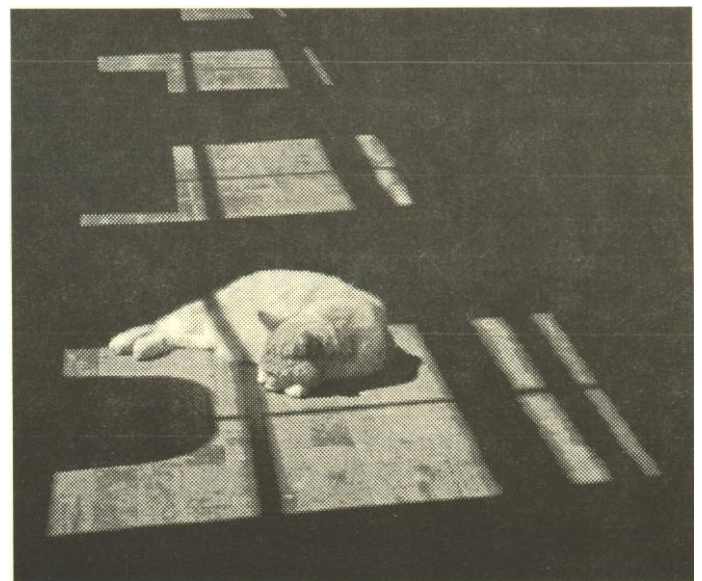
Several members helped to decorate the Christmas tree at the McCook House for the "Christmas at the McCook House" in November.

We continue to have mini-workshops at many of our meetings. With spring around the corner we will again have workshops on "skirting" a fleece, washing, dyeing, and carding or combing the fleece. There is always interest in fleece preparation.

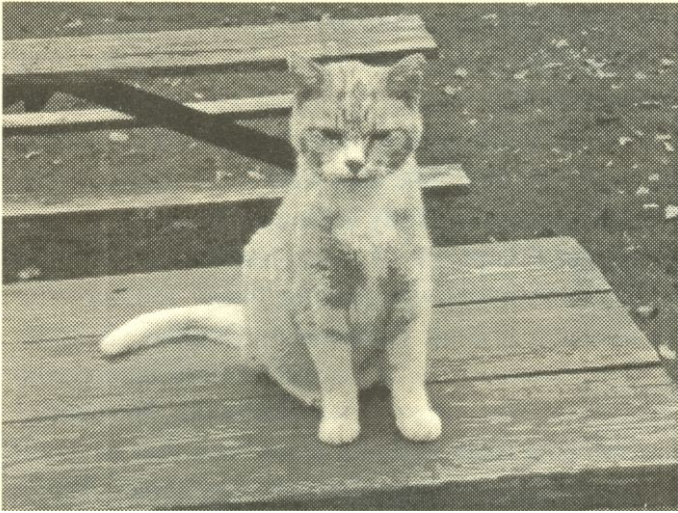
Many of you have probably noticed the planting on the hillside by the Farm House. This is under the watchful eye of Dave Lewis. You may have seen the new mulch that he is using, sheep's wool that cannot be used for spinning. It is laid down around the plants and the weeds cannot get through the wool. The wool also holds moisture that is beneficial to the plants. A win-win situation! (See the next article for an update on the wool mulch).

Our Guild continues to support Jeanne, our Native American Elder, through the food runs. Several members have contributed to purchasing firewood for her home heat. Jeanne has her own flock of sheep and is very appreciative of all that we can do for her.

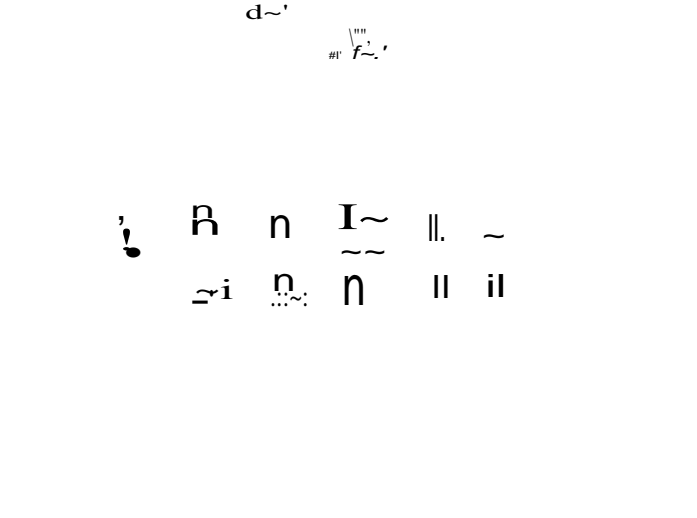
Our guild meetings are held at the School House on the third Saturday of the month. We meet from 10 a.m. until 3 p.m. or whenever you can come. There is a carry-in lunch at noon; table service and beverage are provided. Come and join with us. Do you have a fiber craft you could share?



2009 FALL FESTIVAL PHOTO GALLERY



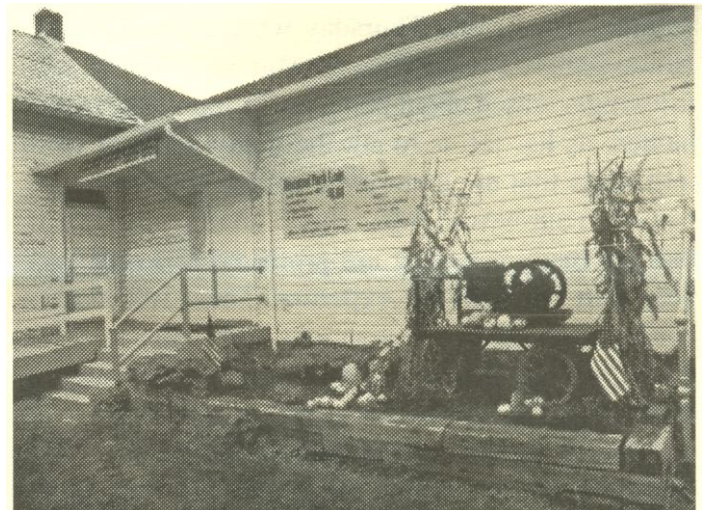
Never one to call attention to himself, good old Sam patiently waits to greet the people at his last Fall Festival.



The big white Whispering Wind Farm Barn looms over an impressive array of pumpkins and gourds.



Entryway to the Farm House, where handmade merchandise is available for sale.



An antique hit-and-miss engine is the center attraction of an autumn still life display.



Festival visitors (clockwise from lower left) Nancy Hess, Sally Au, Ben Au, and Bernardine Akkerman enjoying their apple dumplings.



Ann Lloyd is one of the many volunteers working in the Country Store.

THE STRIPPER

By Karen Gray

Margaret Patterson, one of CCHS's liveliest members, at her stripping machine.



There is one among our midst in the Farm House that has been dubbed the "stripper." A source of laughter among the Thursday workers in the Farm House centers around Margaret Patterson, age 93, who is lovingly teased about being our stripper. She is thus named, as her job is to cut the many yards of cloth into strips that are then sewn, rolled, and eventually end up in our woven rugs. This is an important job in that the many rugs that are produced and sold each year start out with her expertise. There is a skill to cutting cloth, as the strips should not be cut across the grain, and she knows just what fabrics and size the material should be before it is cut into strips. She absolutely refuses to cut pongee fabric (silk like material); so we workers are constantly looking for such material just to get a reaction from her. Margaret has a very sharp mind and a marvelous sense of humor and joins right in with our teasing and laughter. We have fun in the Farm House'

Margaret Chereek was born in Perth Amboy, New Jersey, on May 17, 1916. Her parents were Hungarian immigrants who raised a family of 13 children on a dairy farm in New Jersey. Her father had been a successful businessman in the city, but her parents decided that a rural setting would be more suitable for raising a family, so they bought an 84 acre farm and went into the dairy business. Being a businessman also, Margaret's father built nine different houses that he used as rental properties. Margaret remembers moving to the farm when she was seven years old and traveling with her father to collect the rent and taking eggs and milk along to sell. She helped in the fields at haying time, but her job was to make the coffee and breakfast for those who had to do the milking and

getting the younger children ready for school. Margaret was the eighth child of the thirteen siblings. She is now the last living member of her family.

When Margaret was old enough to leave the farm, she went to New York City, which was just across the river from Perth Amboy, and worked as a waitress for \$1.05 per day. She also worked as a seamstress. She had planned to study to be a nurse but New York would not accept out of state students at that time. Her next adventure was moving "west" to Ohio after her marriage to Elvie Patterson on October 18, 1936.

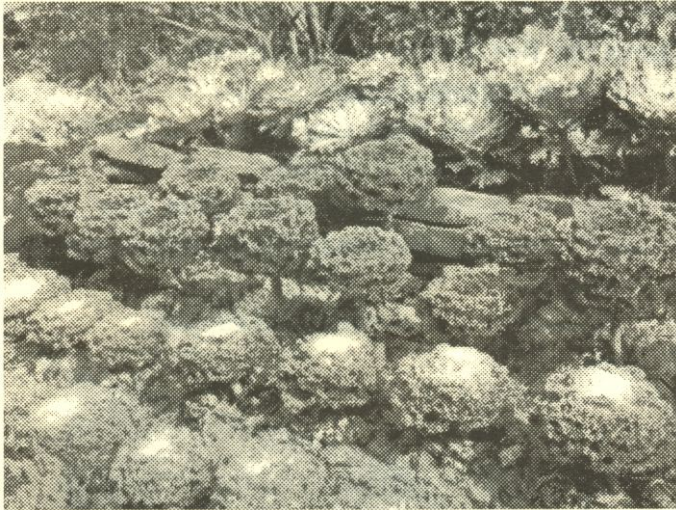
Elva Patterson was a Carroll County native who had gone to New Jersey in search of work. His brother was working there and sent word back that he could get Elva a job on a dairy farm in New Jersey. While working in New Jersey, Elva met Margaret at church and at church social events. Then Elva got word from his family that there was work available back in Scio at the pottery, so the Patterson family moved to Ohio.

Margaret and Elva Patterson were married for 66 years until his death on December 13, 2002. They raised a family of five children: Judy, Janet, Peggy, Paul, and Mark. Margaret was a homemaker until she went to work at age 42 in the carton factory in Scio. They assembled packing cartons for the pottery and other industries. She also served as secretary and treasurer for the workers' union. Margaret is an active member of the Scio Presbyterian Church where she is a deacon. Margaret stated, "I have served in all positions except janitor and preacher." She was the church secretary whose job it was to type the sermons and also babysat the minister's children on Saturday nights.

Somewhere along the line she found that being a stripper was a sitting down job and not so physically demanding, so that has been her avocation for the last few years. But as with all her jobs, she does it with skill and enthusiasm. She never misses a week except for bad weather or an illness. She knows to call in and report off from her job if she is unable to make it, as we all miss her and are concerned if she doesn't show up. It just isn't the same without her quick wit and good humor. And besides, we wouldn't be able to make all those rugs without her "stripping."

WOOL MULCH UPDATE

By Dave Lewis



Decorative flowering kale plants growing out of wool fleece mulch.

The wool mulch has done its job and the kale is in full leaf. I hope everyone had a chance to look at the kale garden in front of the Farm House while visiting the Festival. The wool mulch worked out beautifully. We undertook a serious weeding the Sunday before Festival, and the difference between the area covered with wool mulch and the not covered area was remarkable. In the area covered with wool, the only weeds that were able to survive were growing within an inch of the stem of the kale plant. The areas away from the plant were weed free.

The uncovered area was full of weeds, especially grasses and alfalfa. Next year we hope to cover the entire garden. If you're interested in trying wool mulch, contact the Algonquin Spinners and Weavers.

MACHINERY AND FLOUR

MILL REPORT

By John Miday

Mill Report

The Flour Mill crew worked hard getting the grain in and hoisting it upstairs so that it was ready for grinding. They also cleaned and assembled the mills and shaker boxes. Everything was ready by Festival time. We found a new source for Mi II flour bags, but there was not enough time for the labels to be printed on the bags. So, the labels had to be attached to each bag manually before using them. With the help of Ann Saltsman, her bag ladies, and a few others, the job was finished in time.

We had a good year at the Mill with the help of my crew: Glenn Sanderson, Bill Baughman, John Dewell, and Larry Bittaker. Thanks to all who helped in any way.

We are now in the process of winterizing the Mill until spring. We have cleaned the buckwheat hulls for the Farm House ladies to make pillows. We have corn meal, buckwheat and wheat Oours for sale all winter long. They can be purchased on Thursdays at the Mill Complex or by calling Mike at (330) 627-5910 to make other arrangements.

Machinery Report

Some minor work had to be done on some of the equipment to have it ready for the Festival. Our great crew of Thursday workers came through, everything went smoothly, and it was all ready by Festival time. We will be going over all of our machinery this winter to have it ready for spring. Thank you to all who helped to accomplish this needed work.

BUILDINGS REPORT

By Rich Mahoney

The buildings of the compound are in generally good repair, but there are some issues that need to be addressed.

Some of the cabins need logs replaced.

The Farm House needs inside work done on the walls. The broken plaster needs removed, replaced, and then painted. The basement needs cleaned and clutter eliminated. We need to do some re-caulking at the stone and one room needs a floor installed. We have repaired the steps on the south side of the Farm House. We are in the process of installing a post in the basement to correct floor sag. We have added three electrical receptacles in the kitchen to make it easier to plug in crock-pots, etc. We still need to replace one burner in a stovetop unit.

When weather permits, spraying of the buildings will commence. Also, weather is a factor in the repair of the Perrysville Historic Church steeple.

ART BARN NEWS

By Shelda Cobb

The attendance at the 2009 Algonquin Mill Fall Festival Art and Photo Show was somewhat less than the previous year, but we still had a lot of visitors. I think the show went well. We had several new artists exhibiting at the show and they did really well. The judges told me that this was an exceptional show. The

main thoughts while judging were imagination and creativity. We had both.

A hand-made wooden bowl, a beautiful jacket with felted trim in a fall design, and a weekend at Glenking Bed and Breakfast in Minerva were donated as raffle items. The wood inlaid bowl was made and donated by Tom Pontius, the jacket was made and donated by Barbara Manning of Malvern, and Chris and Marilyn King donated the Bed and Breakfast stay. Raffle off these items was a great way to earn money for the Art Fund. Thanks to the raffle and other means, we will be giving all cash prizes at the 2010 Show.

The Face Art activity also earned money for the Art Fund. Saturday turned out to be the best of the three Festival days, as far as the face painting was concerned. We had many little customers show up that day. I shouldn't say "little" exclusively because we had a few fairly tall customers during the weekend as well. One man was having a birthday, and he also had a sparsely covered head. He had his head painted and was going to preach in church the next morning. We just loved it. Artists do the Face Art, and they have such fun doing it. If you haven't stopped by the big white barn to be painted, you really must do so in 2010. The paint washes off readily with soap.

Our Gift Shop had a lot of items for sale this year. There were some unique things. The economic crunch was felt here. We will have many of these beautiful things again in 2010. Come by and select your choices for lovely additions to your home or for some fabulous gifts for the Holidays.

We are so fortunate to have the "Friends of the Art Show" involved and helping anywhere we need them. Many of these folks are from the art group at Lake Mohawk. We appreciate them, as well as the folks who are from all over Northeast Ohio. Thank you to all of them.

We did have some new "Friends" that joined us this year: our giant parade puppets. Miss Algonquin Mill was 10 feet tall, Sunny was nine feet tall, and our little Cabbage Head (Miss Di) was seven feet tall. Four young people, who are personal friends of mine from Stark County, carried them the entire weekend. They did a wonderful job, and we appreciate them also. Thanks kids.

The art and photography entries were so superb that it was exciting to learn who the winners were. Our exceptionally expert judges could not believe the talent that was displayed. I hope all of our participating artists and photographers will be back in 2010. We

welcome new entrants so please pass the word and help this exceptional show to grow.

Anyone interested in working on this show or helping with any of the preliminary jobs may contact me at PO Box 34 Limaville, OH 44640, (330) 947-2547, or at eagles03@localnet.com. We have lots of work and fun and meet new friends at the Art and Photo Show committee meetings, work days, and at the Festival. Entry forms will go out in May. If you know of someone who would like to have one, please contact me.

Thank you for your continued support.



The Art Show's trio of giant parade puppets with the show's director Shelda Cobb.

NEWS FROM THE COUNTRY STORE

By Donna Mahoney

The Country Store was well stocked this year. Thanks to several crafters who donated their crafts. We had beautiful covered sewing baskets, thanks to Pat. A new item this year was coffee mugs with a picture of the Mill on two sides. They're microwave safe and are available for \$5.00. We still have a few washboards with the Mill logo at the top for \$8.00. We have Mill ball caps in navy blue, some mesh and some solid, for \$10.00. This year's T-shirts were denim blue. We also have several other colors of T-shirts available. Prices vary on these. All items can be purchased any time during the year.

Thanks to Janice for setting up the area with the Festival patches, magnets, postcards and beautiful note cards with Mill pictures on them and to Boh for taking

care of the area during the Festival. These items are also available anytime.

The gift basket area did very well. We had many types of baskets with Mill products in them. Thanks to Ann and Judy for the great job they did.

Dried flowers seeds sold well, and we could use more. Thanks Roseanne.

The T-shirt/sweatshirt area is a busy place. Thanks to Wanda, Charlotte, Ethel, Mitch, and Erica for keeping sizes and colors in order.

The candy and pickle area is still a favorite with kids. Thanks to John for "pushing" pickles on a stick. We only sold about 12 gallons this year. His record is 18 gallons sold during one Festival several years ago.

The jelly and homemade candy cupboard was sold out again this year by Sunday morning. Thanks to Ruth and Ethel for their great fudge. The Mahoney family, Marlene, and John made the buckeyes. We had a great variety of 109 jars of jams and jellies this year. Thanks to those who gave us different fruits. We only make jellies and jams from fruit that is given to us. We had strawberry, cherry, peach and blueberry jam along with chen'y, elderberry, blackberry, black raspberry, red raspberry, gooseberry, quince and crabapple jelly. We are looking for someone who can supply us with currants so we can make juice. We can always use eight ounce jelly jars that take two-piece lids. If you have any fruit that can be used for the next Festival, please contact Donna Mahoney.

The popcorn stand always adds a great aroma to the area as you're leaving the Country Store. This area was headed up by Nancy with Josh, and Greg helping.

The craft area was interesting this year. Shelva was behind the counter with Linda helping. Sharon and Carl, two new volunteers this year, helped wherever they were needed.

Most of these volunteers moved around from area to area to cover for lunch breaks. They are a great bunch of people to work with.

We are always looking for NEW items to make or to purchase with the Algonquin Mill name on them.

A big "Thank You" to my family, Greg, Josh & Greg, husband Rich, sister Marlene, and Pike Grange members for helping to clean, set-up, and inventory after the Festival.

If you would like to help in anyway at the 2010 Festival, give me a call.

MUSIC AT THE MILL 2009

By Ron Manist

Another great year of entertainment at the Algonquin Mill Festival has gone down in history. Things just get better each year and comments and praises from both the entertainers, nearby booths, and the spectators were numerous. The sound system loved the warm weather and performed as well as the on stage groups and soloists. The school groups were fantastic and deserve praises for their hard work and dedication.

Many highlights could be chosen but the most impressive to me was the announcement by Roger Hoard that he had just signed a contract with Arista Records. Roger also loves performing at our Festival and said he will be back next year at the same time. That should make the scores of fans he draws happy and ready to return again in 2010.

Paul Matson pulled off another great job as Master of Ceremonies and stuck with me every minute from the day we erected the two canopies until every thing was torn down and packaged for the next event. This work included the re-erection and repair of the main canopy after the windstorm picked it up, stakes and all, and scattered it downwind from the site.

The mud around the spectator's tent was a real worry until Kathy Horn agreed to supply several bales of straw from her chair-caning booth for us to spread on the muddy spots. Thanks, more than I can express, Kathy.

Another highlight was the unplanned performance of the Twin Fiddlers from Massillon, playing out the closing of the Festival with their fiddles. The crowd was large and very appreciative. I spoke to their parents and, with their approval, I have invited them back for the same time next year.

As usual I have made a few minor changes to the stage activities operation for the 2010 Festival. Although everyone of the entertainers has already scheduled their same spots next year, I am making one major adjustment to the Friday schedule. Since there is almost zero attendance on Friday afternoon after the school units are finished, I have decided to cancel one of the three acts, and reschedule one or both of the others in that time frame. Mary Manist has agreed to drop out after over 25 years of singing at the Festival.

I am working with the Wooster Cloggers for a better time for this exceptionally interesting group. They love

the Festival and have registered in advance for 2010. This was their second appearance here at the Mill Festival. I will also be talking to the Singing Christians group to see if we can assign a better time to them. More details will be announced in advance of the next Festival.

I am now preparing my equipment and my scheduling and correspondence for another big show. I thank all of the members and officers of the Carroll County Historical Society for their support and the funding that makes our stage entertainment the best of any Festival of this size, in Ohio at least, so I have been told.

Yours to the future success of the Festival and a Happy New Year to all.

ONE-ROOM SCHOOLHOUSE NEWS

By Karen Gray
Festival:

Our attendance was down on Friday of the 2009 Fall Festival in comparison to other years. We normally average between 400 and 600 children who visit the One-room Schoolhouse on the first day of the Festival. However, we had less than 100 this year. Our assumption is that it was due to the fact that school districts are cutting field trips from their struggling school budgets. On the other two days of the Festival, we had many children and adults who passed through the building. As usual, the children want to try out the seats and have many questions while the adults share stories of their own school days.

In Appreciation:

A special thank you is expressed to Herman Miller and Larry McCully for the work done in the building this year. Herman replaced the doorknob and repaired the lowest door panel on the classroom door leading to the cloakroom and stained and varnished the wood. We can now close the door securely for privacy while doing presentations in the building.

LaITy took on the task of building bookshelves with doors in the cloakroom area. When he inquired if we needed anything in the school building, I mentioned that we had run out of storage for the valuable books that members donate to the school. Larry took it from there and constructed floor to ceiling and wall to wall shelving that architecturally fits into the decor of the building. We now have all the books secured in one

location where they are stored and protected. THANK YOU both for all the hard work!

One-room School Names:

["First Carroll County School Founded in 1830's" by Edward L. Cavitt is posted on the bulletin board during the annual Festival. I am including the section that explains the naming of the schools.]

Many of the one-room schools of yesteryear took their names from the family living nearby, such as the Weir, Stahl, Witherow, Fawcett, Potts, and Toot schools.

The Oneida, Pekin, Petersburg, Leavittsville, and some other one-room schools took their names from the villages with the same name. Morges and Wattsville schools were named for the nearby hamlets with the same name.

Dublin school received its name because the majority of the residents in the vicinity were Irish. Likewise, Dutch Corner was named for the many Dutch families in that particular neighborhood. Irish Creek was so named because the residents were Irish and the school stood near a creek.

Some schools were named for the kind of building it was. Brown Frame was a frame structure painted brown. White Hall was a frame building always painted white and Stone Pile was a school building made of stone.

Mt. Nebo, situated on a high hill in Harrison Twp., reportedly was named for the Biblical mountain from which Moses saw the land of Canaan.

Other schools received their names from their surroundings, such as Chestnut Ridge (chestnut trees on the school ground), Oak Ridge (in a grove of oaks), Lebanon nicknamed Pumpkin Hill (because pumpkins grew on the hill,) and Crossroads (obviously at a cross roads).

A few schools were named for nearby water streams or creeks and springs. Whole Bark was named for the whole bark used by a tanner in the area. Mingo was named for a tribe of Indians.

Washington Hall and Jefferson Hall were named for two of the nation's earliest presidents. Because for many years there were 16 pupils in a school in Fox Twp., it was called Sixteen.

There is a tradition that once General "Mad Anthony" Wayne camped at a certain location in Lee Twp. and named his camp Straw Camp. When a school was later built at the site, it was called the same name in his honor.

In Rose Twp., all the one-room schools were given numbers, one through nine.

NEWS FROM THE KRAUT HOUSE

By Diane George

Well, we had another successful year selling sauerkraut at the Festival. In spite of processing seven tons (yes, 14,000 pounds), of cabbage into kraut the second week of August, we sold out by 1 p.m. on Sunday. Once again, we had people who were disappointed because they were not able to purchase any of the kraut. We are striving to remedy this situation.

We have been very busy since the Festival. The Bob Rea family, who operates the sorghum press at the Festival, had an idea and presented it to us. Could we demonstrate making sauerkraut off the premises? He would provide the cabbage, and we would share the product.

On Friday November 13, 2009, we went mobile with our kraut equipment. We went to the Rogers Flea Market in Rogers, Ohio. The van and trailer were loaded with everything needed to process the cabbage. It was an interesting challenge as it was a cold morning, and we were working outside. As usual we had wonderful help from our volunteers: Clara and John Miday, Robert and Judy Carrick, Karen and Junior Gray, John Rea, Grandma and several others. As the day progressed, the temperature warmed up, and we were shedding clothing and working in our shirtsleeves.

A lot of persons were asking questions and reminiscing about how "Grandma" made kraut in a crock, put a plate on top, etc. It was an interesting day, and we were fed well by Peggy Rea.

We also had a table set up with Mill products for sale. Junior Gray manned the table and did a great job.

Many persons were asking about our homemade products and where the Mill is located. All were interested in our endeavor to preserve the past and show how things were done in the past.

Dave and I went to the flea market for several Fridays with Mill products and sold a lot of apple butter, flours, denim bags, rugs, and potholders. George and Janet Rockenberger, Clara and John Miday, and Karen and Junior Gray helped us.

Thank you volunteers for all your help. Without

you it would be impossible to process all the cabbage in August. THANK YOU.

We are planning to have a sauerkraut dinner, using the Bob Rea kraut, at the Mill Dining Room on Saturday, February 20th.

Please mark your calendars for the first week of August 2010 to make sauerkraut for the next Festival.

FARM HOUSE NEWS

By Donna Mahoney

We had a good number of people come through the Farm House during the Festival. Thanks to Larry McCully for our new sign in the front yard. This year we sold about \$435.00 worth of tickets which was down a little from last year. The winner of the quilt was A.B. Darlau of North Canton.

We have several new ladies helping in the Farm House. They bring new talents with them and great covered dishes. Several are learning to work the looms to make rugs and placemats. It is a challenge to learn how to warp the looms, but they are doing a great job.

We are presently using denim to make beautiful tote bags, purses, quilts, and "recycle" bags to take shopping to save on using all those plastic bags. However, we are still looking for new ideas for our denim. Any suggestions are welcome.

If you need a quilt done, contact Clara Miday. We have five or six ladies quilting and all do a beautiful job. They are always willing to teach others their art. Remember we have baby quilts, denim quilts, rugs, placemats, scarves, totes, etc. for sale all year long.

We welcome any new ladies to become part of our Thursday family. We have lunch in the Farm House during the winter months. Around April, we switch to the Dining Room.

NEWS FROM THE PAST

By Karen Gray

[No corrections (spelling, grammar) were made in the following articles. They were typed just as they appeared in the original printings.]

Free Press Standard, November 10, 1938

Contractor Silas Hart has completed the paving of the Petersburg road, the last cement having been spread the first of the week, and in ten days the road will be ready for traffic. One of the most ardent workers for the establishment of the road, John H. Brooks, did not live to see its completion, but in his

honor the funeral party was permitted to pass over the road today.

Carroll Chronicle, **June** 20,1888

Kilgore

The sound of the mower will soon be heard and we will have the lightest crop of grass that has been known for many years.

Wheat will soon be fit to cut and then the laboring hands will get a few days work if they want it.

D. Miller moved into his new house on Scio street last Thursday. He thought it warm and comfortable - he would not need any windows in it for some time.

S. Slates is selling fruit trees for the Morrison nursery. Any person wanting anything in his line would do well to consult him.

A game of base ball was played Saturday between Kilgore and Rumley, No.2 nine. Kilgore 14, Rumley 5. They will try it over next Saturday week at Rumley.

A game of base ball will be played in Kilgore between Perrysville and Kilgore first nines next Saturday.

Dr. Welsh and lady of Cadiz dined with S. Slates on their way to Mechanicstown, last Saturday.

Mr. Winnings and lady of New Jefferson are visiting friends in Loudon.

Harvey Cogsil of Muskingum county is visiting his uncle, John T. Cogsil, and will stay all summer.

John Wagoner is home on a vacation from Wooster University.

Fred Brandt is getting his house finished.

Tinlin Bros. are getting their store room under good headway.

Dr. Albaugh's wife has been very poorly for some time. It's a girl!

Mrs. Peter Albaugh is convalescing.

Annas Bear is working at Berghoz.

James D. Slates is calculated to take the ladies around in his newrig.

Citizen (pen name)

Carroll Chronicle, **July** 1888

The Fire At Leesville

The Rippeth Store and Warehouse and Three Adjoining Dwelling Houses Consumed, Together with Six Thousand Pounds of Wool

Leesburgh made rapid history Wednesday, having the biggest fire in the history of the town-entirely

destroying the Rippeth dry goods store, the ware-house adjoining containing not less than 6,000 pounds of wool, the residences of Bas. W. Price, W. L. Guthrie and John A. Baldwin, where the progress of the fire was interrupted by a ten foot alley.

The Rippeth Bros. store was a two story brick, filled with a fine assortment of dry goods. In the ware-room was 6,000 pounds of wool, mowers, hay rakes, etc. Many of the dry goods were saved but in an unsatisfactory and damaged condition, but the wool, machinery and heavier goods are a total loss. The heavy safe in the store containing \$6,000 in cash, was buried beneath tons of debris and falling walls. A barrel of gasoline was removed from the warehouse in time to prevent an explosion.

The fire was discovered about 2 o'clock Wednesday morning in the coal house adjoining the Rippeth store by G. W. Roby who was sleeping with Albert Rippeth, and they gave the alarm. The coal-house was about half burned when the discovery was made. Realizing the destruction that was impending, and that prompt work would be necessary, church bells were rung to awaken citizens from slumber; and Frank Benedum rode to New Hagerstown to secure more assistance as workers became exhausted. In trying to save the contents of buildings several heroic persons risked life and limb.

Postmaster John Scott moved everything out of his building until danger was past.

As to the loss we have but little information that may be considered accurate. The Rippeth loss is estimated at \$20,000 on which there is said to be \$8,000 insurance.

Carroll Chronicle, *April* 1888

Horrible Death

Mrs. Susan Hess, a widow living alone on a farm a mile or so east of Dell Roy, met with a horrible death Thursday night last. She had ordered a hired hand to set fire to a field to burn off the weeds, and fire spread rapidly, burning over fields and fences. Farmers all around turned out to assist and about dark they thought they had the fire under control and left for home. Inquiry was made for the old lady but no one could recall seeing her after 3 p.m., and they supposed she had become fatigued and gone home and went to bed. Her blackened and charred body was found the next morning, telling only too plainly the story of her terrible fate. The Coroner held an inquest over the remains which elicited the above facts in substance.

The remains were interred at St. Luke's as soon as a grave was dug. Her age was about 80 years. She was married to three husbands but had no heirs. She leaves an estate of about 200 acres which will go to her brothers' children-the Trushels of Monroe and Easterdays of Orange.

UPCOMING BOOK ON CARROLLTON

By Janice Lane

Arcadia Publishing's Then & Now series will include a new book entitled, "Carrollton." This new book will showcase old photos of Carrollton, Ohio coupled with current photos. Books will be released to the bookstores around February 8th, 2010 and retail for \$21.99. Pre-orders can be placed by contacting the author, Janice VanHorne-Lane at (330) 627-7581.

BREAD HOUSE NEWS

By Kimberly Reed

The question is always asked, "How many loaves of bread did you bake at the Festival?" The answer is over 1600. This was not the highest amount on record, but we feel it was our best.

We did set a record with the outside brick oven, operated by Merle Long, Sr. (Merle was featured on the 2009 Fall Festival patch). On Sunday we baked five batches of bread in the outside oven. On Friday and Saturday we could only do four batches each day. It takes about two hours with measuring, mixing, rising, cutting, weighing, rolling, and baking for each batch and more for cooling.

The brick oven holds 28 loaves at a time and needs to be re-fired after each batch to maintain heat. This is a lot of work that some do not think about, and it takes skill to know how much fire is needed. With the help of some new recruits, Merle set a new record. WOW! The remainder of each batch that wouldn't fit in the brick oven was baked in the gas ovens in the bread house.

All this could not have been accomplished without all the hard working, kind hearted volunteers who come back year after year. To everyone who helped at the Bread House, I want to say that I am blessed with our fellowship and look forward to working with everyone at the next Festival. Thank you.

P.S. Rest up fellow bread bakers, more is yet to come.

BIRD DROPPINGS FROM THE MILL

By Janice Petko



A male Eastern Bluebird showing his mate just how much he cares for her.

Another nesting season at the Algonquin Mill for the bluebirds and Tree Swallows has come to an end. The bluebirds were more successful in 2008 than in 2009, and the Tree Swallows fared better in 2009 than in 2008.

In 2008 the bluebirds produced 77 eggs. Seventy-one (92%) of these eggs hatched and 62 (87%) nestlings fledged (left the nest successfully). In 2009 the bluebirds laid 61 eggs. The bad news is that of these 61 eggs, eight (13%) were infertile, five (8%) were abandoned by the parents, and two (3%) disappeared from the nests. This means only 46 (75%) of the eggs hatched. The good news is that of the 46 eggs hatched, all 46 (100%) nestlings fledged.

Even though the Tree Swallows laid only 198 eggs in 2009, as compared to 209 in 2008, more nestlings fledged in 2009 than in 2008. Only 139 (66.5%) of the eggs hatched in 2008 whereas 156 (79%) eggs hatched in 2009. Of the 139 nestlings born in 2008, 119 (86%) fledged. In 2009 of the 156 eggs that hatched, 149 (96%) of these youngsters fledged.

Since 1994, my first year of monitoring nesting boxes at the Mill, 633 Eastern Bluebirds and 1676 Tree Swallows have fledged. Thanks to the many Tree Swallows, along with Cliff Swallows and Barn Swallows, I have never seen a mosquito on the Mill property.

The following species of birds were seen or heard on the Algonquin Mill property in 2009: Eastern

Bluebird, Tree Swallow, Cliff Swallow, Ruby-throated Hummingbird, Barn Swallow, Song Sparrow, Chipping Sparrow, Cedar Waxwing, Great Crested Flycatcher, Wood Thrush, Turkey Vulture, Great Blue Heron, Belted Kingfisher, House Sparrow, Chimney Swift, House Finch, Baltimore Oriole, Eastern Meadowlark, American Goldfinch, Eastern Phoebe, Killdeer, European Starling, Red-tailed Hawk, Canada Goose, and Red-headed Woodpecker.

As always, I'm looking forward to another successful nesting season in 2010.

THE SUMMER KITCHEN

By Helen Truesdale

Not long ago someone asked me if I remembered summer kitchens. I do remember them very well. I just didn't give them very much thought for a long time.

At our home we didn't have anything like that. We had a different style of house with big rooms and a big pantry.

A summer kitchen was a very large room either built on to the house or a few feet from it with windows and large doors. A walk that was built from the back porch of the house to the summer kitchen connected the two kitchens. When the door was shut, it seemed like a different building.

There was usually a hand-dug well between the two kitchens. There was an oaken bucket at the well that was let down into the water to fill up and bring to the surface. This was wound up on a big roller by hand. There were no pumps in the early days, and we were careful so that very little water was spilled when the water was brought up. Water was not wasted because it was too hard to get it to the top. It was a lot of hard work to get 20 gallons of water to the surface. A box-like square about four feet high was built around the well to protect it and a drop lid was made to cover it. There were shelves and hooks to store the bucket on. Sometimes milk and butter could be kept cool by hanging it in the well.

The purpose of using a summer kitchen was to keep the house cool and in good order and neat and clean. An oil stove with a good oven was used in the summer kitchen to cook with. The stove used kerosene oil, and this didn't make the room as hot as a coal stove.

The kitchen had lots of work counters and cupboards for storage. There were windows and two screen doors for a good breeze.

Meals that were cooked in the summer kitchen

could be eaten out there, but the usual way was to serve the prepared meal in the house. People baked bread two or three times a week. The bread, pies, cookies, and cakes were all baked in the "out kitchen" or summer kitchen. Water was heated on the stove in the summer kitchen on washday and that kept the "big house" cooler. All the canning was also done out in the summer kitchen. That makes a lot of heat. My friend Sara Jane Lerch told me she didn't even like green beans because it made so much heat and it took so long to cook them when her mom canned them.

There was no electric years ago so there were no refrigerators or lights. Even when we did get electricity, it was a long time before the refrigerator came along.

The Book Store at the Algonquin Mill is a fine example of a summer kitchen. The walk went from the back porch (which was longer then) of the Farm House to the summer kitchen. The meals were prepared and then taken to the Farm House to be served. As I remember, the well was between the two kitchens. A big dinner bell hung between the two kitchens and when the meal was ready, the wife would ring the bell and the husband would know that dinner was ready. The bell hung on a big post. The horses knew what the bell meant too. The noon meal was ready at 11:30, supper was 4:30, and most people had a bedtime "bite" of food. The day started at 5 a.m. so everyone was hungry.

The name of the people that lived in the Farm House when I was little was Crouse. They had a son, Bobby Crouse, about my age, and I used to go there with my grandparents when we attended church at Palermo - a beautiful church, we loved it.

When we came into the Algonquin Mill, the road from north to south went over the still standing wrought iron bridge not far from the General store that is still there. The bridge spanned deep water. A lot of people sat on the bridge and fished. It was a good fishin' hole and good place to go barefoot in the water under the bridge. At that time, the road went between the white barn and the Farm House. There was a very steep hill going out of Petersburg and, of course, it was a mud road. When it rained, it got so muddy I was scared we would get stuck. Grandpa would say, "Now don't you worry, I'll put this "Lizzy" in the big gear and it will go right to the top," and it did. Since then the road was changed and the hill was cut down, and it's a better road.

Soap was always made in the summer kitchen. That

was the perfect place. In the harvest season, the summer kitchen was a great place for the men to wash up and the food that took a long time to cool was fixed out there.

Food was dried and herbs were hung up to dry in the summer kitchen. Fruit such as apples and peaches could all be dried. Cherries and berries can be canned well and most of the canning was done out there. Jams, jellies, and butters all took a long time to cook so they were all fixed in the summer kitchen.

I think every house in Petersburg had a summer kitchen. Leavittsville had a lot. We didn't have one and there were two or three other families that didn't. I think about all the houses that had a summer kitchen and a hand-dug well. As I have been writing this, I'm thinking of all that.

It took a lot longer to do things, but all the foods were so good and always fresh. People canned all kinds of meat including beef, pork, chicken, wild rabbits, and turkeys. We canned dozens of cans of meat, and we seldom lost a can. Meats had to be cooked a long time - four hours or more and the summer kitchen sure was a big help when doing that. Corn is hard to keep from spoiling when its canned, but it dries so very well and keeps forever. So everyone dried a lot of corn and the summer kitchen was the perfect place to do this.

When I was at my grandparent's house, it was fun to go to the pantry and their summer kitchen. Cloth bags filled with dried peaches, apples, corn, hickory nuts, walnuts, and hazel nuts were on the doors and walls. I suppose many other things too. Also different kinds of tea leaves, sassafras root - lots of stuff. The cotton sacks came from sugar, flour, salt, and a lot of different things in the store. Chicken, horse, and cow feed came in pretty feed sacks with beautiful print material to make clothes out of. We had a lot of that and we loved it.

When I think of all this, I really feel we grew up in a wonderful time. We didn't have all the automatic fast cars and things like that - instant everything, three phones, and too much entertainment.

I don't remember being unhappy, as it was exciting to do so many things. It was so much fun to pack a picnic and go to the park or water with two or three families. Lakes weren't here yet but big creeks and swimmin' holes were. We loved that and had lots of fun and sang songs like "She'll Be Comin' 'Round the Mountain," and "Old McDonald Had A Farm." We made guessing games out of songs and gave prizes,

like a piece of candy or a stick of Teddy Bear Gum. Everyone joined in, and we went home planning the "next time." Maybe go fishin'.

It was so much fun to jump on the running board of a car and ride a short "mi Ie" not to get hurt, just to see who could hold on.

I feel an ache in my heart when I think of all the changes. People are gone and it's a whole new world every day. Aren't we glad we can remember and now we know where we started. We went from dried sacks of fruit, nuts and corn to the wonderful freezers and fresh lettuce, radishes, and berries in the winter time.

As our cars pulled up at home after the fun we sang, "Auld Lang Syne", gave hugs, and said, "When do we do it again?" We had the time for fun, but on Sunday we were all singing together in church - "When The Roll Is Called Up Yonder, J' IIBe There." When we grew older, we realized just how good God is to all of us. Now it's time to quit.

Let's close this singing, "In The Good Old Summertime."

'Til we meet again, fire up the Ford.

Cousin Helen

RAILROADS FOR PROGRESS

By Gerald Grimes

The Pennock brothers, Isaac and Willard, ran the Minerva Car Works. This was the only railroad car building company in Stark County. The Minerva Car Works existed from 1879 to 1898. They constructed the first railroad car made of steel in the United States. In 1879 they landed their first rail car contract with an unrecorded customer for 100 cars to be delivered in 30 days. In 1882 they began building cars nationwide. This plant was a chief factor in nearly doubling the population of Minerva.

Willard patented many inventions between 1890 and 1898 to improve the hauling capacity and safety of American railroad freight cars. He developed the techniques and processes used to make the steel used in the bodies of the cars and trucks and developed the machinery to make the parts. Shortly after, they began building all steel railroad cars. They also manufactured the first prefabricated all steel boxcar. The major users of the cars they produced were Connotton Valley, which bought 700 cars, and Waynesburg and Washington Railroad that is located in western Pennsylvania. Near the end of 1898, American Car

and Foundry bought out Minerva Car Works.

The Wheeling and Lake Erie Depot on Valley Street in Minerva opened in 1919. Other railway depots in Minerva were the New York Central, also on located on Valley Street, and the Pennsylvania Railway Station on South Market Street. The New York Central Depot was a gathering point for Southeast Ohio Coal Company. The Wheeling and Lake Erie Depot on Valley Street is the only one left standing.

The roundhouse was located where Burns Cold Forge, Masco Forming Technology and FormTech Industries were located on Arrow Road. The roundhouse was a curved, fan shaped structure that could accommodate up to 12 engines and their tenders. The tracks layover reinforced concrete pits that were 80 feet long, three feet six inches wide, and four feet deep. The pits could accommodate craftsmen to inspect and repair lower parts of engine drive mechanisms. The pits beneath tracks 9, 10, and 11 were connected with pits big enough to accommodate the driving wheel carriages and truck wheel carriages as units to facilitate repairs. The roundhouse itself was 108 feet deep, 326 feet long on the big end, and 170 feet long on the small arch end. The total area was 26,784 square feet. On the inbound end of the tracks, 12 smoke stacks, which extended through the roof of each stall, and collection hoods were mounted so steam pressure could be maintained in the engines while in the building. A large fan, 28 feet square feet in size and on the south side of stall number four, provided heat and fresh air for the building. The turntable was 100 feet in diameter, steam driven, and had one track. The turntable could rotate to line up with any of the 12 tracks in the roundhouse.

In closing I would like to say that Minerva would never have flourished as well without the railroad cars and processes that Isaac and Willard Pennock had invented. It brought commerce, equipment, and people to this tiny town. Large trucks were beginning to be built and they were much cheaper to use than rail cars to haul the coal.

SAUERKRAUT DINNER SET FOR SATURDAY ~ FEBRUARY 2~H

The Historical Society will be holding a sauerkraut supper Saturday, February 20th from 4:00 p.m. to 6:30 p.m. at the Mill Dining Hall.

The menu will include pork and sauerkraut, mashed potatoes, apple sauce, bread, cake, and beverage, all for \$7.00

Tickets are by pre-sale only. You can order your tickets by contacting:

John & Ruth Davis at 330-627-5712

Dave & Diane George at 330-868-5609

John & Clara Miday at 330-866-2112

Mike Mangan at 330-627-5910

Carry-out orders will be available with pre-sale tickets only. Cut off date for ordering tickets will be February 12th.

SOCIETY GENERAL MEMBERSHIP MEETING AND ELECTIONS WILL BE HELD SUNDAY, MARCH 21ST

It is time once again to elect the Society officers. Positions up for election are: president, vice-president, secretary, treasurer and two board members. The elections will take place March 21st, 2010 at 1p.m. in the Mill Dining Room. To nominate yourself contact Mike at 330-627-5910 to find out the names of the election committee members.

BOOK MARK

Autumn

Leaves

Geology

Opportunity

Nature's

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You may visit our website at: www.carrollcountyohio.com/history

VACATIONING?

If you are going south during the winter, send CCHS your temporary address and the dates you will be gone so we can mail you your Winter/Spring issue of the newsletter.

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* Please note your expiration date on the mailing label!

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