

VALUES IN TIME: SPRING MILL FOLKLORE

By Michael L. Rogers

GRADE LEVEL: Elementary

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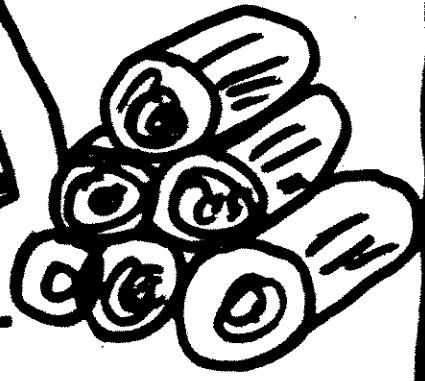
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# VALUES

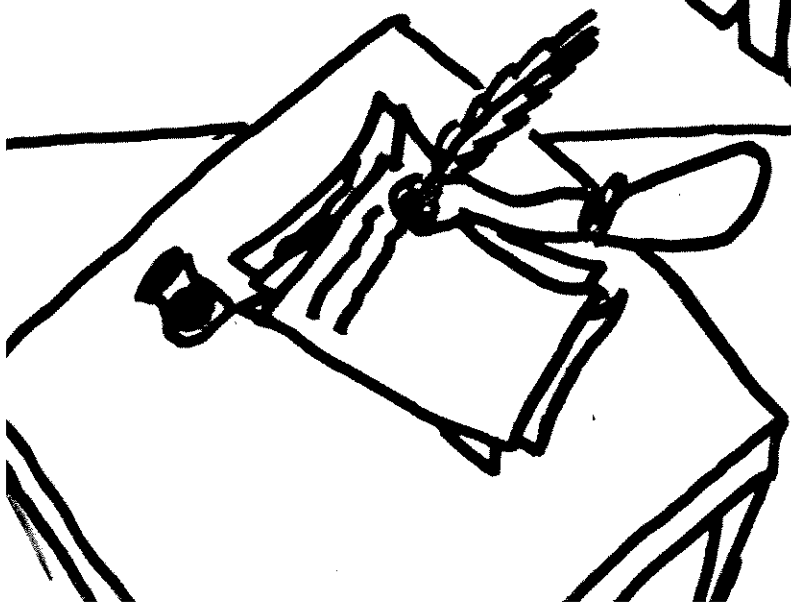
# IN

# TIME

SPRING  
MILL  
FOLKLORÉ



1973 - 1970



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**EDITOR'S COMMENT**

**EDITOR'S COMMENT**

These pages that you are about to read contain information handed down by parents, grandparents, relatives and friends of the students enrolled in the fourth grade at Spring Mill School.

This magazine started with the students' concern that their favorite stories, which have been told to them, might be forgotten if they were not written down.

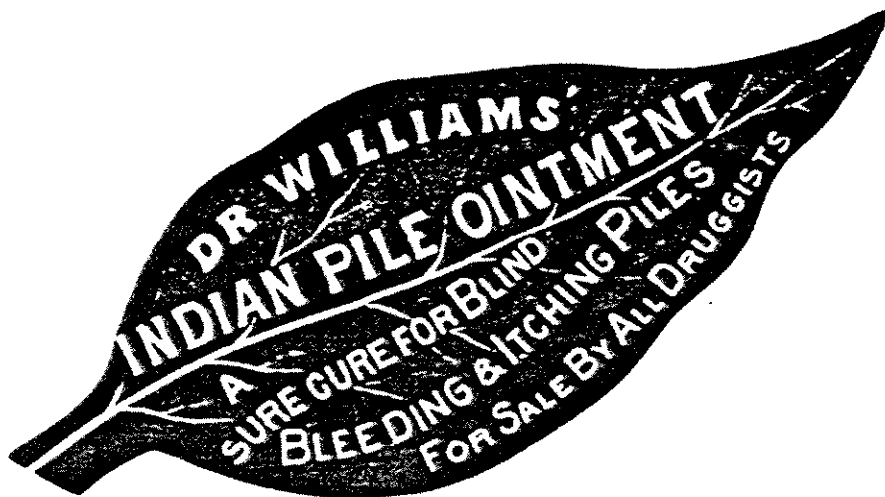
To this purpose, we have worked long hours to save "Values in Time" in the hope that this effort captures these "Values" as time marches on.

**Kim Gustafson**

**Kelsey Corcoran**



HOME REMEDIES



## **SORE THROAT**

Betty Corcoran, grandparent of fourth grader Kelsey Corcoran at Spring Mill, shares a home remedy with the writers of "Values in Time." The remedy is for a sore throat, chest cold or cough.

Mrs. Corcoran stated that you should take a rag and on this rag you put any kind of salve. In the old days, they would use lard. You put the lard on the rag. Then you put fresh nutmeg on top of it. If you have a sore throat, you put this around your neck like a tie. A few days later you will be well.

**Donated By: Betty Corcoran**

**Reported By: Kelsey Corcoran**

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Lucky as lucky can be. That's our Kelsey Corcoran as she interviewed her great-grandmother, Mrs. Bernice Raver who told her how to cure a sore throat.

"You wrap a piece of flannel around your neck with lard on it. My mother taught me to use this remedy. I learned this so if someone had a sore throat, I could use this. The steps necessary to accomplish this skill are to first put turpentine on the flannel piece. Then you grease your neck with it. Then tie the flannel around your neck until your throat is better."

**Donated By: Bernice Raver**

**Reported By: Kelsey Corcoran**



Pina Friedman, aunt of Michael Nediano, shares home remedies and superstitions for the "Values in Time" book. She was born in Bucharest, Romania on July 29, 1921.

**HEADACHE** - Cut a few potatoes so that the potatoes are thinly cut. Wrap the sliced potatoes in a cloth and then put the cloth on your forehead.

**COUGH** - Use a little water and add a few onions and sugar. Boil until the mixture is thick just like a syrup. Drink.

**INFECTION** - Bake an onion and apply it as hot as possible to the infection. Put a bandage around the finger and the puss will come out.

**DIARRHEA** - Boil some rice and drink the water after it thickens or drink hot mint tea.

### **SUPERSTITIONS**

When a baby is born, a red ribbon is placed in the crib or carriage. The red ribbon keeps the evil eye away and keeps the baby out of trouble.

It's bad luck if a black cat walks in front of you.

It's bad luck if you walk through a double ladder.

Sweeping towards a door is bad luck.

If you have a dream the night before, don't look through the window the next morning because you'll forget your dream.

To find something that is lost, turn a glass over with the mouth down.

**Donated By: Pina Friedman**

**Reported By: Michael Nediano**

"After visiting with, "Grandma," said Mike Goldberg, "I found remedies that are worse than those of today but they probably work better." Here goes:

COUGH - Heat some lemon juice, honey and sugar. Drink slowly.

DIAPER RASH - Cover baby's bottom with castor oil. Pat with fodders earth. Messy, but does the job.

DIARRHEA - Drink some blackberry wine.

INFECTED SORE - Apply a slice of tomato in a cloth to the sore.

Donated By: Ruth Goldberg

Reported By: Mike Goldberg

### STOMACH ACHES

If you are in Logansport and need lessons in how to play the piano, there is only one person to see and that is Margaret Carr. She is also the grandmother of one of the co-editors of "Values of Time." She gave us the following home remedy for a "Stomach Ache."

If you eat sugar and turpentine, it will make you vomit. This gets the phlegm out of your stomach and the pain will be relieved.

Donated By: Margaret Carr

Reported By: Kimberly Gustafson

## **SORE THROAT**

Donated by Mrs. Hehsoo Suh, the parent of Christine Suh, Spring Mill fourth grader, the following remedy should work every time if you have a sore throat.

First get one glass of real warm water. Then add 1 tablespoon of salt and stir until it dissolves. Gargle with it three times a day until your sore throat goes away. When you gargle, make sure it touches your tonsils.

**Donated By: Hehsoo Suh**

**Reported By: Christine Suh**

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## **MEASLES - A PROTECTION OF THE EYES**

Emily Gemmer is a teacher at Northview Junior High in Washington Township and the grandmother of this young reporter. She was born in Fort Wayne, Indiana and told us a remedy for those people who came down with the measles.

The people who cared for the sick followed these procedures during the ten days or two weeks while a person was sick.

First, they would place blankets at the windows to keep out all light while the sick person had a fever. This was because at that time, people thought that eyes were weakened by illness and there might be permanent damage if they were exposed to light.

**Donated By: Emily Gemmer**

**Reported By: Alex de Gortari**

## AVOID A COLD

Mary Elizabeth Crook lives in the town of Kokomo, Indiana. Growing up on a farm in the central part of the state has given her a rich and full life. Her grandson, David, a fourth grader, interviewed her about how to keep from getting a cold.

One of the home remedies we had, you wouldn't believe!! When we were young, we would have to wear the most horrible thing around our neck! It was a bag of asifedity (I challenge you to spell that!) It was tied on a string and would have to wear it around our neck. It had an awful odor. That was supposed to keep colds away.

**Donated By: Mary Elizabeth Crook**

**Reported By: David Crook**

## HIVES

One of the home remedies that Pat Shideler's family used was red clover blooms that would be made into tea to cure the hives.

Another home remedy was a poisonous weed that was called night shade which was mixed with pure cream and made as a salve to cure poison ivy.

They also had sassafras tea every spring which was used to thin the blood and prepare the body for summer.

Goose grease was smeared along their throats for sore throats and colds.

**Donated By: Pat Shideler**

**Reported By: Kim Shideler**

## BEE STING

If you have a bee sting, take one leaf from each of three (3) weeds. Mash the leaves together and rub the juice from them on the bite.



**Donated By: Victor Olson**

**Reported By: David Roth**

**NEEDLEPOINT**

## NEEDLEPOINT

How do you do that? Isn't it really difficult? Where did you learn to do it? How did you become interested in this?

These are all questions we heard as the granddaughter of Mrs. Margaret Carr, Cass County, Indiana tries to find out about the skill of needlepoint.

"I've watched people do it and it looked like fun," Mrs. Carr stated. On the following day, she brought out the canvas and yarn and started to work.

"The first thing I made," as she reminisced, "was 3 flowers with different color backgrounds."

To do this bring the yarn up through the holes and back down diagonally until the canvas is full.

"I've been doing this 10 years and will probably do it my whole life."

**Donated By: Margaret Carr**

**Reported By: Kimberly Gustafson**

**OLD GAMES  
AND HOW TO PLAY THEM**

### **DROP THE HANDKERCHIEF**

Everybody stands in a ring. Somebody outside the ring has the handkerchief. He/she runs around and drops it behind somebody. That person has to pick it up quickly and drop it behind someone else. The first one who had it has to step in his place.

### **BEAR BIES**

There are two sides. There is a brick between the sides. You have to run out there while the other side tries to catch you. If you can get to the base and back, you win.

### **DOT**

You put dots on a piece of paper. I make a line connecting two dots and then you make a line until we make a block. Then you put your initial in it. Then you count up all your blocks. Whoever has the most blocks wins.

**Donated By: Bernice Raver**

**Reported By: Kelsey Corcoran**



## DA CHIH

Felix Jung, fourth grader at Spring Mill found a game that his grandfather played.

The game, Da Chih, means strike with rule footage. It was popular in his grandfather's village in China because of its simplicity and because two or more could play.

The players use two round stout sticks. A long one, 1'6" and 1½" in diameter is used for a bat. The short one, about 6" and 1½" in diameter is used as a ball for striking, not throwing.

The player hits one end of the "ball" with the bat as far and hard as she/he can. The ball is measured from a hole near where the player was standing to where the ball landed. The person who hit it the farthest goes first. Each takes the same number of turns and whoever has the most measurement wins the game.

**Donated By: David Jung**

**Reported By: Felix Jung**

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## SPIN THE BOTTLE

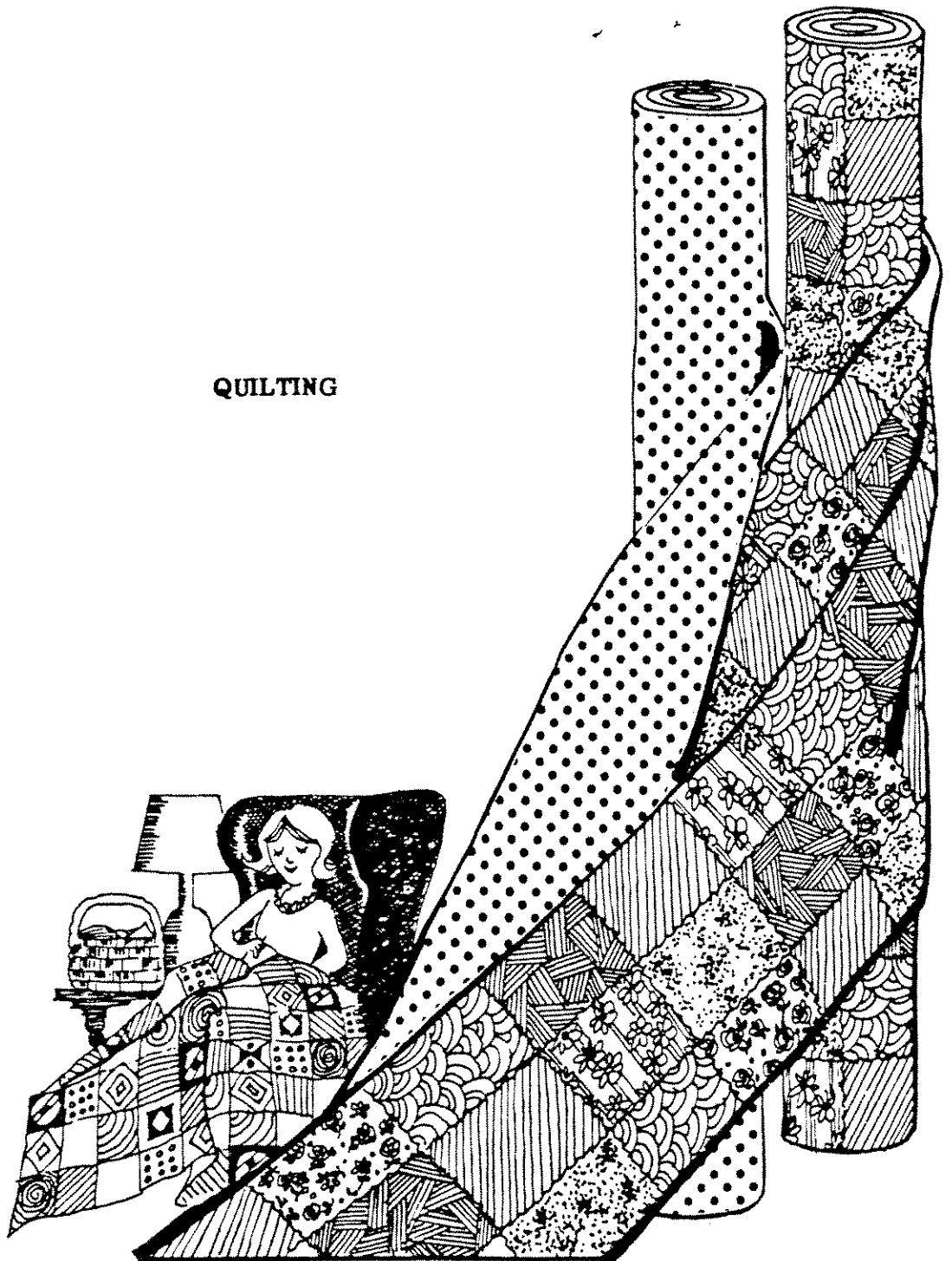
Eric Powell, after asking his grandfather so many questions, learned how to play Spin the Bottle.

Everyone gets in a circle and someone takes a bottle. Lay the bottle flat on the ground and spin it. Whoever it is pointing to when it stops spinning, must do a trick. Then that person would spin the bottle again.

**Donated By: William Powell**

**Reported By: Eric Powell**

QUILTING



## QUILTING

My name is Mrs. Susie Miller. I was born in Middlebury, Indiana, in Elkhart County. The skill I will discuss is quilting. I do it by taking my piece of cloth that I want to quilt. Then, I pin this cloth on a quilt frame. Then I mark this off in diagonal lines and quilt it.

I learned to do this skill from my mother years ago.

I learned this because I thought it was a worthwhile project. I've been doing this for 35 years. Before I learned this skill, I liked to do needlepoint and embroidery.

To begin, I cut the blocks of cloth and piece them together into a quilt top. After the top is complete, I put the top on my quilting frame. I then quilt the top and the bottom together by sewing each block with hundreds of tiny stitches.

One of my ancestors taught me how to quilt. I continue to do this because I love to quilt and I think it is a worthwhile hobby. I think it is real rewarding if you have this skill. There are a very few people I know who have this skill. I will do it as long as I am able.

Making a quilt takes at least three weeks. It takes one week to piece it and at least two weeks to quilt it.

I like to make flower garden quilts. Those have almost three thousand pieces. One time I made a quilt for the relief sale. Someone bought that quilt for \$2,125.00. That quilt is now on display at Amishville U.S.A. in Berne, Indiana. Then I also made these flower garden quilts for each of my children.

To charge money for a quilt, the kinds of patterns determine how much to charge. Usually you charge fifty dollars to piece it and fifteen cents a yard to quilt it. The material costs at least fifty dollars. It costs around sixty five dollars to quilt it depending on how close you quilt it.

**Donated By: Susie Miller**

**Reported By: Aaron Miller**

## **QUILTING**

Quilting is done by a method of sewing three layers of fabric together with a small running stitch. Pat Shideler learned to do this skill from her mother and grandmother. Pat was born in Indiana and is the grandmother of fourth grade student Kim Shideler.

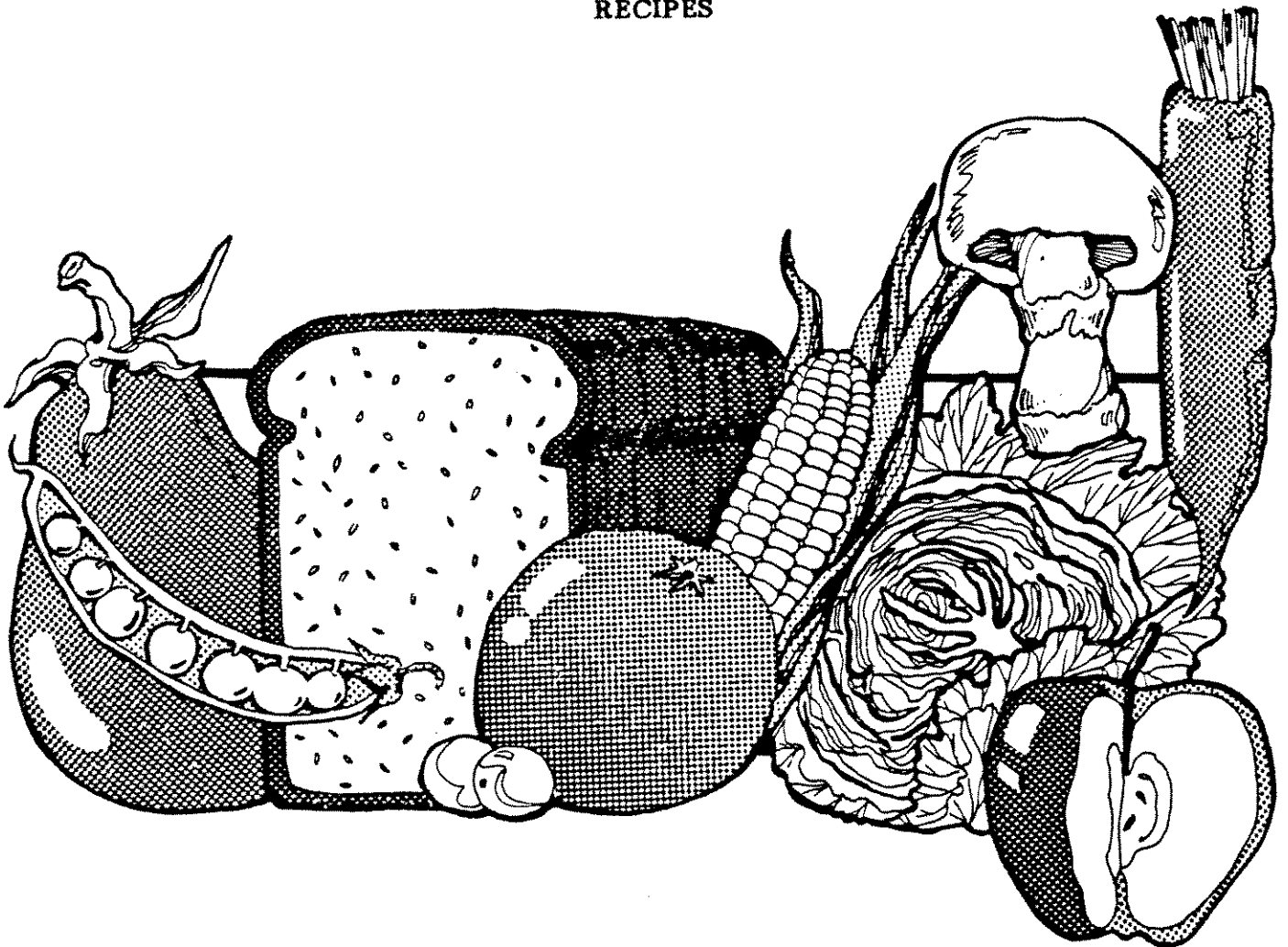
Mrs. Shideler learned this skill because she thought it looked interesting and it was useful for bedding. She has been doing this skill for 57 years. Before she learned this skill, she did crochet work and knitting. To accomplish this skill, you need patience and the ability to sew and follow patterns.

Pat continues to quilt because it is a recreation and a revived form of art. Pat likes quilting because it is creative and she can pass it to her children and grandchildren. She will do this skill as long as her fingers are nimble and her eyes are alert.

**Donated By: Pat Shideler**

**Reported By: Kim Shideler**

RECIPES



## MACRONATHA

My mom loves to cook! When she was a little girl she watched her mother and grandmother cook delicious fresh foods. She knew that when she grew up she wanted to be able to cook well and make special dishes also.

Mother and her family loved to eat all kinds of good things. They ate chicken, beef, ham, turkey, and even rabbit and squirrel. Bread puddings and corn puddings, fresh fruits and vegetables were served also. Mother loved to bake pies and one of her aunts made delicious cakes and biscuits.

There were many different convenient foods just being introduced in the grocery stores; such as cake mixes, instant potatoes and some soups. My mother said to herself right then and there that she would never settle for that kind of food preparation. She would make her cakes and breads and soups and other dishes from good wholesome fresh meats, vegetables and fruits and use real butter and cheese. And she did.

When my mother and father were married and started their home, Mom continued to prepare good nutritional foods, but the really exciting part is that my father, being Greek, wanted her to learn to cook his favorite Greek foods. My father's mother, who was born in Paliopergos, Greece and grew up in Trikorfon, Nafpaktos, Greece in the late 1800's, came to America as a young bride of sixteen years of age and brought with her all the marvelous recipes that she had learned to cook in her home village. Mother had never tasted such food. Grandmother taught her to cook Egg Lemon Soup (lots of lemon), Macronatha (Chicken and Macaroni with burned butter), Spinach Pie, and many others. Just the sound of their names are mouth watering. Baklava, Karithopita and Diples are special desserts made with honey and nuts and dough rolled out to tissue paper thinness.

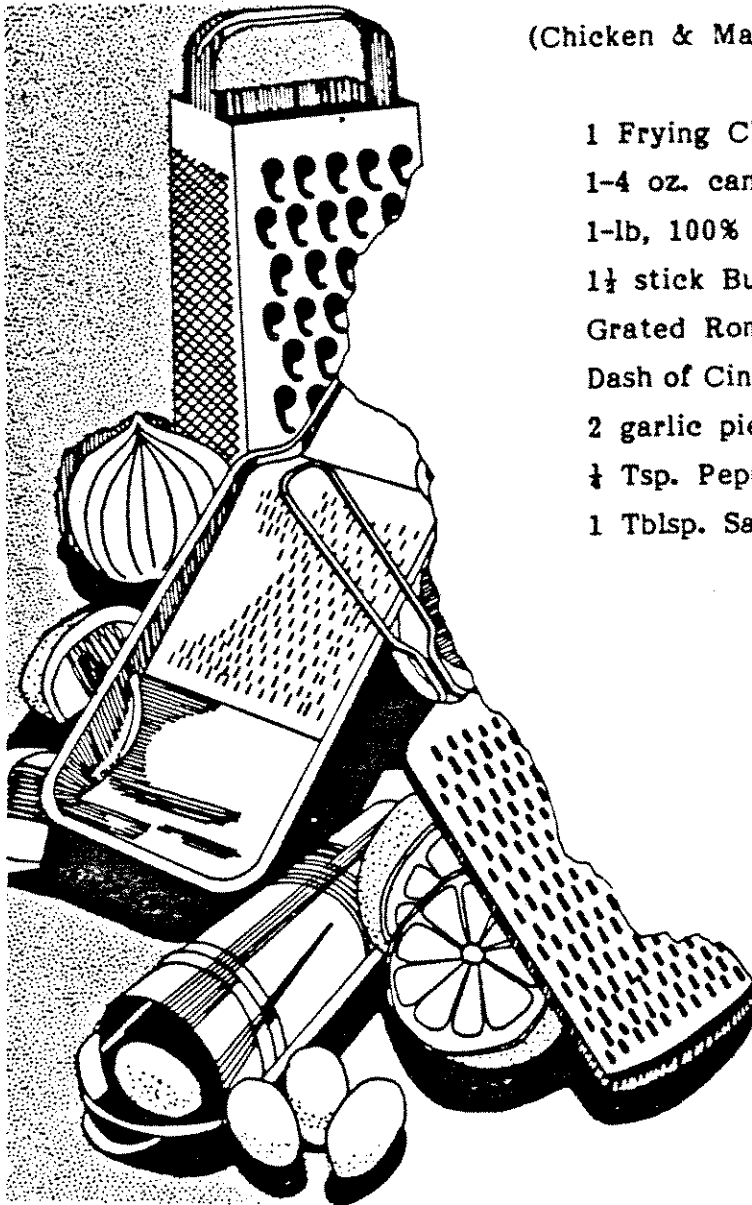
Mom says that my favorite dish is Macronatha, that is Chicken in a tomato sauce with burned butter and macaroni.\* I am so glad that grandmother taught my mother to cook all of those tasty dishes and desserts so that all my family can enjoy the recipes that have come down through the generations. Thanks Mom.

\*Recipe Follows

## MACRONATHA

(Chicken & Macaroni)

- 1 Frying Chicken (about 3 pounds)
- 1-4 oz. can Tomato Paste
- 1-lb, 100% Semolina Macaroni
- 1½ stick Butter (no substitutes)
- Grated Romano Cheese
- Dash of Cinnamon (or a small piece of stick cinnamon)
- 2 garlic pieces (left whole)
- ¼ Tsp. Pepper
- 1 Tblsp. Salt (or to taste)



Cut chicken into pieces. In a large 4 quart pot melt ¼ stick butter. Brown the pieces of chicken. Remove chicken from pot. Set aside. Add tomato paste to pan and stir constantly until reddish brown and paste starts to cling together. Put some water in the pot, add browned chicken, cinnamon, salt, pepper and garlic. Add enough water to about cover. Simmer, covered for about 1 hour. In the meanwhile, bring to a boil, water (in another pot). When rolling, add macaroni. Cook until just tender. Drain and layer in a

serving dish. Brown the 1 stick of butter in a small pan and just as the yellow foam is going down in the pot and you can see the reddish brown of the burning butter take from stove. Sprinkle macaroni with Romano cheese and spoon browned butter over top. When chicken is cooked and sauce is slightly thickened, remove chicken to serving dish and spoon sauce over macaroni. Eat and enjoy.

Donated By: Vasiliki Pappas

Reported By: Peter Pappas

### SUET PUDDING

Suet is the firm white fat of the loin and kidney regions of beef and is highly prized for cooking.

#### Suet Dough

- 1 C all purpose flour
- 2 C dry, stale bread crumbs
- $\frac{1}{4}$  C sugar
- 1 C finely ground or chopped suet

#### Suet

- 1 egg
- Milk to make a stiff dough (about 1 C)

Combine all dry ingredients and suet. Mix in egg and milk. Use the dough to make any of the following puddings:

### SPOTTED DOG

Blend together  $\frac{1}{2}$  cup each of currants, Sultana raisins, and white raisins into Suet Dough. Roll mixture into a sausage shape on a floured damp cloth. Tie securely at ends of cloth. Drop into boiling water and steam for 2 or 2 $\frac{1}{2}$  hours. Serve hot with sugar, butter, and fresh lemon juice or a custard sauce. Serves 6.

### JAM ROLY-POLY

Roll out Suet Dough on a floured damp cloth and spread jelly evenly up to 1 $\frac{1}{2}$  inches from the edge. (Damson plum, orange marmalade, raspberry, and black currant are best). Roll up like a jelly-roll and tie ends of cloth. Drop into boiling water and steam for 2 to 2 $\frac{1}{2}$  hours. Serve in slices with heavy cream. Serves 6.

### MINCEMEAT ROLY-POLY

Prepare as for Jam Roly-Poly, but substitute mincemeat for jam and serve with a hard sauce. Serves 6.

Donated By: Vasiliki Pappas

Reported By: Peter Pappas



## CREAM PUFFS

Susan Dwyer had the opportunity to visit her aunt, Mrs. Maria Gruller, in Wisconsin over the Christmas holidays. Mrs. Gruller told Susan how to make Cream Puffs. Try 'em! You'll love 'em!

$\frac{1}{2}$  C butter

1 C water

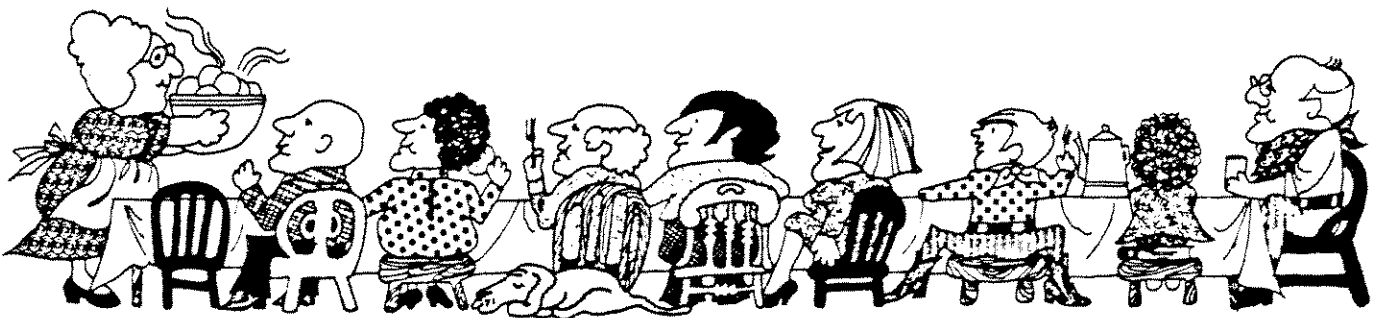
1 C flour

4 eggs (add one at a time and beat)

In a pan melt butter in water, add flour, and cook about 1 minute until thick. Then add eggs. Separate into puffs. Bake 20 minutes at 450° and then 20 minutes more at 325°. Fill with whipped cream. This recipe makes two dozen small or one dozen large puffs.

Donated By: Maria Gruller

Reported By: Susan Dwyer





### GRAPE JELLY

You first pick purple grapes. Then you cook them and add water until the skin is away from the pulp.

Put the grapes in a cloth sack to drain. This removes the pulp and skins from the juices.

Take 5 cups juice, 7 cups of sugar and 1 package of "Sure Jell."

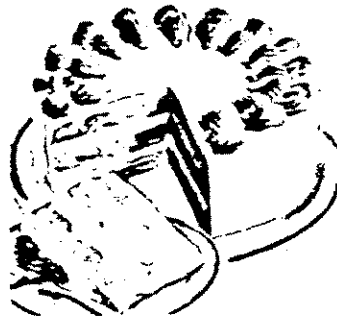
Boil the juice and "Sure Jell" until the Jell dissolves. At that point, put in the sugar. Stir until the mixture comes to a full boil. Boil 1 minute. Set it aside. When a white scum forms, spoon it off.

Quickly pour into jars and put paraffin over it. Let it set overnight.

Donated By: Margaret Carr

Reported By: Kimberly Gustafson

## FRUIT COCKTAIL PUDDING CAKE



1 C sugar

1 C flour

1 egg

1 can fruit cocktail

1 Tsp. baking powder

Combine all ingredients and pour into 8x8 pan. Then bake at 350°. After baking, sprinkle brown sugar and pecans over the top.

**Donated By: Bernice Raver, age 82**

**Reported By: Kelsey Corcoran, age 9**

## BUTTER COOKIES

- 1 C sugar
- 2 C flour
- 1 C butter
- 1 Tsp. vanilla
- 3 egg yolks
- 1 Tsp. cream of tartar
- 1 Tsp. baking soda
- 1 Tsp. salt

Cream sugar and butter. Add remaining ingredients and roll dough into little round balls. Place on ungreased cookie sheet and lightly press down thumb into center. Place cherry in center. Bake at 350° until light brown. Watch carefully to avoid burning. Bake about 15 minutes. Makes about 5 dozen medium size cookies.

**Donated By: Deedra Runyan**

**Reported By: Cara Johannesen**

## OLD ENGLISH "SHUGAR COOKIES"

Echo Seedorf ran across a great recipe for "Shugar Cookies" when she visited with her "Great Grandmother Pooky." Another wonderful recipe!

2 C shugar

1 C shortening

2 eggs (beat 50 strokes)

1 Tsp. soda

1½ Tsp. salt

½ Tsp. nutmeg

4 C flour

Preheat oven to 375°. Cream shortening and add shugar, eggs, nutmeg, soda and salt. Beat by hand 50 strokes. Add flour until there is enough to make a nice dough. Roll out and sprinkle with shugar. Cut thin and bake.

**Donated By: Grandmother Pooky**

**Reported By: Echo Seedorf**

## APRICOT ROLACKY - LITTLE COOKIE

1-8 oz. pkg. cream cheese

½ lb. butter

2 C sifted flour

Apricot filling

Bring cream cheese and butter to room temperature. Cream butter and cream cheese together. Add flour a little at a time until it forms a smooth ball. Cover bowl and refrigerate overnight.

Next day: Roll out a small piece of dough on a floured surface. Use diamond shape cookie cutter or a juice glass to cut shapes.

Put a small amount of apricot filling in the middle. (Only use a little because it will spread).

Bake on ungreased cookie sheet at 350° for 10 to 12 minutes. Sift powdered sugar over top of cookies when you remove them from the oven.

**Donated By: Theresa Tvorik**

**Reported By: Becky Kormos**

## CHOCOLATE SWIRL COFFEE CAKE

- 1/3 C flaked coconut
- 1/4 C chopped nuts
- 1/4 C sugar
- 3 Tblsp. melted butter or margarine
- 2 C Bisquick baking mix
- 1/4 C sugar
- 1 egg
- 2/3 C water or milk
- 1/3 C semisweet chocolate pieces, melted.

Heat oven to 400°. Grease baking pan 8 x 8 x 3 inches. In a small bowl, stir together coconut, nuts,  $\frac{1}{4}$  C sugar and 1 Tblsp. of the butter. Set aside.

Mix baking mix,  $\frac{1}{4}$  C sugar and remaining butter, egg and water. Beat vigorously  $\frac{1}{2}$  minute. Pour into pan.

Spoon chocolate over batter. Cut through batter with knife several times for marbled effect. Sprinkle coconut mixture evenly over top.

Bake 20 to 25 minutes. Serve warm.

**Donated By: Norma Kelley**

**Reported By: Shane Kelley**

## FAMOUS APPLE PIE RECIPE

My name is Mary Elizabeth Crook. I was born in Carroll County, Indiana. My skill is cooking and baking. I follow recipes very carefully. I learned this long ago - about 60 years - when I was young. My mother taught me - well, really forced me - to learn how to cook. And you had better believe I am good at it.

First of all, you buy the apples. I like to use transparent apples. Be sure to get the recipe so you can make the pastry. You make the pie by following the directions carefully. I enjoy making pies and people enjoy eating them - like my grandchild, David.

### Pie Crust

Beat together:

- 3 C flour
- 1 C shortening
- 5 Tbsp. water
- 1 tsp. vinegar
- 1 egg
- 1 tsp. salt

Divide dough into parts. Roll out dough and place in pie pan.

### Pie Filling

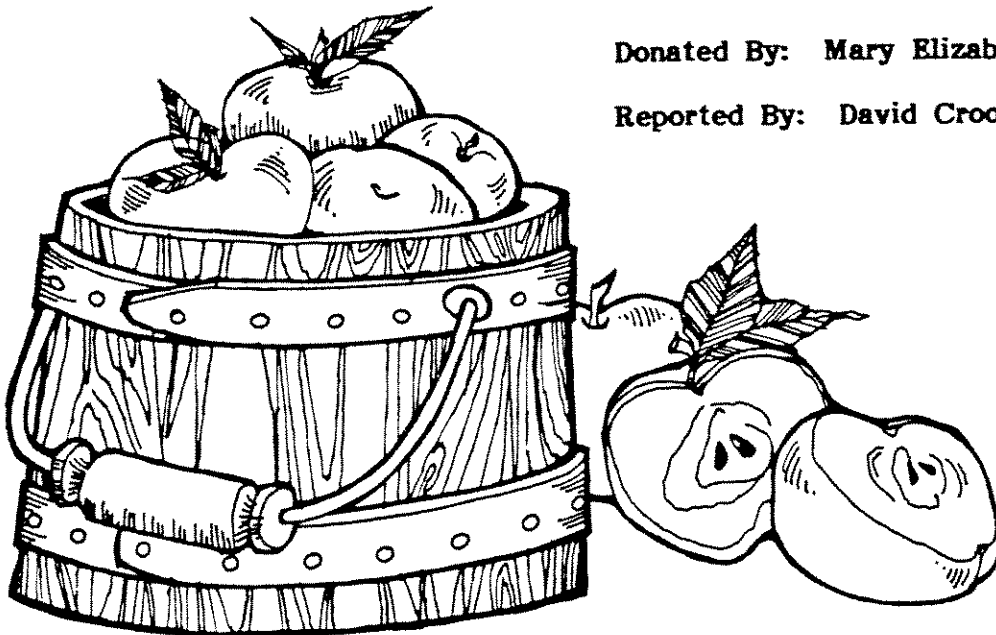
Mix together in bowl:

- $\frac{1}{4}$  C sugar
- $\frac{1}{4}$  C flour

Then add these:

- 2 C apples
- $\frac{1}{2}$  C sugar
- 1 Tbsp. Minute Tapioca
- little cinnamon
- slices of butter

Put in pie shell (unbaked). Pour 1 cup of water into pie washing down sugar and cinnamon. Bake 10 minutes at 450°, then 5 or 10 minutes at 300°. Push apples into syrup while baking.



Donated By: Mary Elizabeth Crook

Reported By: David Crook



### SWEDISH RICE PUDDING

2½ C cooked white rice  
3½ C half and-half cream  
3 eggs beaten  
¾ to 1 C sugar  
¼ Tsp. salt  
1 Tsp. vanilla  
1 Tsp. freshly grated nutmeg

Stir together all ingredients mixing well. Pour mixture into a buttered casserole. Place casserole in a larger shallow pan with hot water. Water should come up about half the depth of the casserole. Bake in 350° oven for one hour.

Donated By: Mrs. Victor Olson

Reported By: David Roth

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### ORANGE MARMALADE

As faith might have it, we found a lady born in Florida, living in Indianapolis, who knew how to make "Orange Marmalade."

She is a student of Mrs. Hsiao, a piano teacher. Mrs. Hsiao's son, Eugene, who is a fourth grader at Spring Mill, talked to her about the recipe. After you taste the marmalade, you will be glad Eugene was clever enough to ask her for the recipe.

5 cups of seedless orange juice with pulp (not concentrated)  
4 cups of sugar

Mix the orange juice with sugar. Then put it in a pot and cook until it boils.

Donated By: Mildred Bearss

Reported By: Eugene Hsiao

The game of hockey is over a hundred years old. Around the turn of the century, it was played with seven players to a side. The seventh player was called the Rover. He was all over the ice.

Today, they have six players to a side. In Canada, you start playing organized hockey at six years of age. Most of the equipment was the same except there wasn't plastic in it.

In the 1950's, the National Hockey League (N.H.L.) had only six teams. There was a team in Montreal, New York, Boston, Toronto, Chicago and Detroit. Those were the great years of hockey. There were many famous players playing at that time. The Montreal Canadians had people like Maurice the Rocket, Richard "Boom-Boom" Jefferion and Jean Bellevau. The Detroit Red Wings had the famous production line with Sid Able, Gordie Howe and Ted Lindsey. Gordie Howe only recently retired. He played until he was 50 years old. In fact, he played with his two sons who are now in the N.H.L. In those days, with so few teams and so many good players, the teams were very good. The quality was better then.

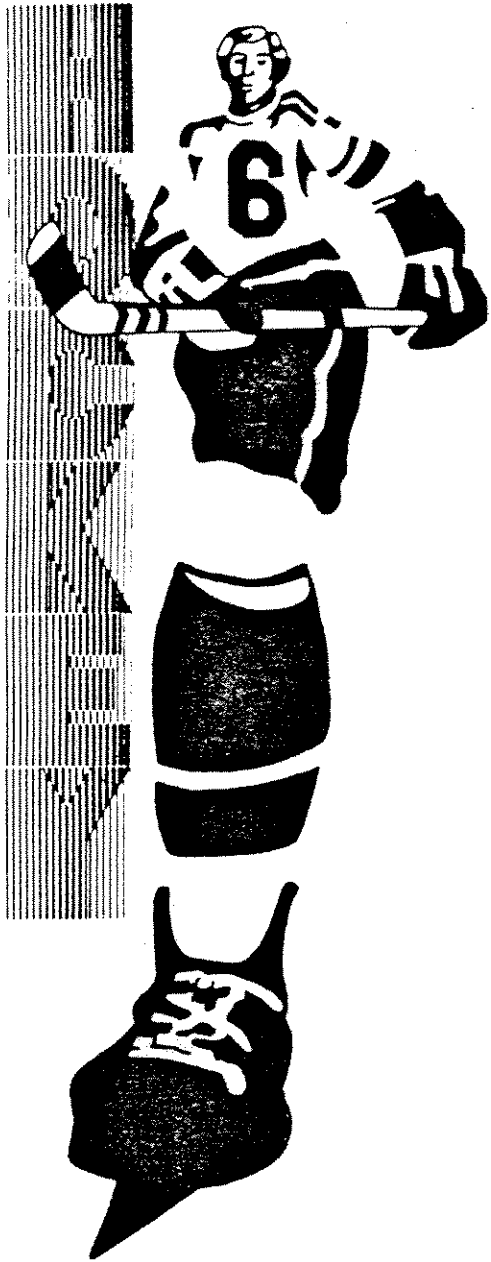
There are a lot more games today. Back in the 1940's, the N.H.L. professional teams only played 50 games per year. Now, they play over a hundred.

One of the biggest changes in the game is the way the goalie plays. Jacques Plante, who played for the Montreal Canadians in the 1960's and 70's, developed a style of coming out of the net to make a play. He was also the first goalie to wear a mask.

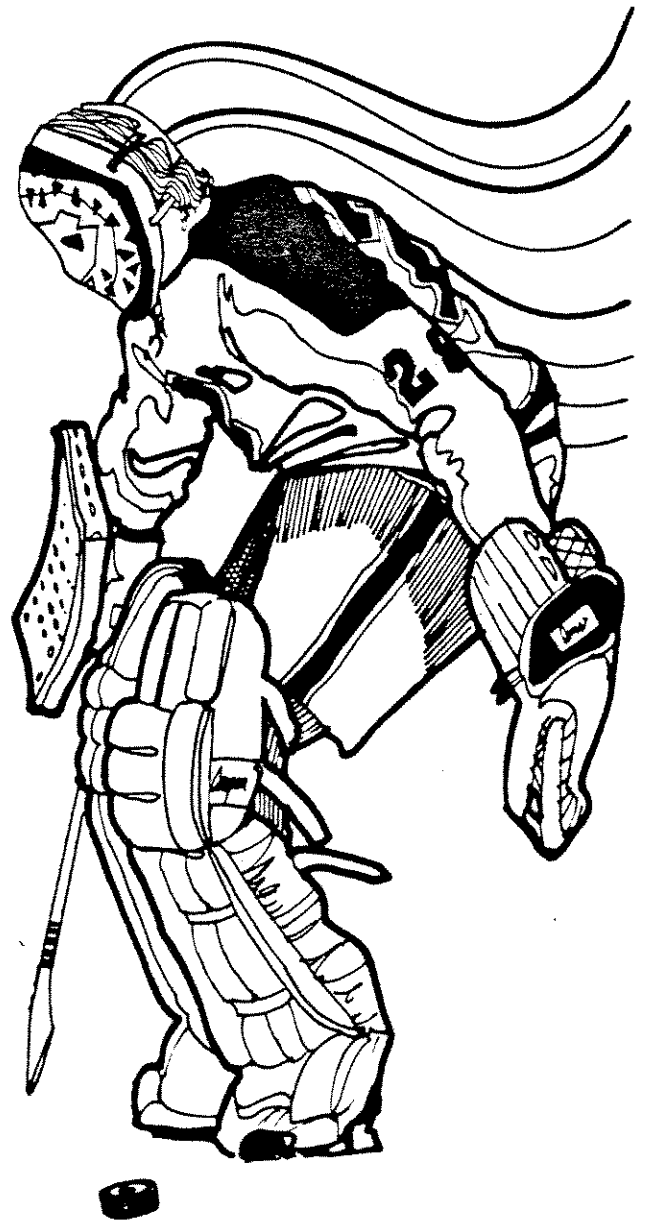
**Donated By: George Baker**

**Reported By: Mark Baker**





HOCKEY



## INTERESTING TID BITS

Not only did Echo Seedorf's "Great Grandmother Pooky" have a recipe that is one you should try, but this story is one you will always remember.

My great grandmother's great aunt Sarah was abducted by Brigham Young. He was president of the Church of Latter Day Saints. Also, he was governor of Utah from 1851-1858. He had 19 wives and 57 children because he believed in polygamy, which is having more than one wife at a time. Brigham Young saw Great Aunt Sarah Alexander on the stage and was enchanted with her. He invited her to his state because he wanted to have her for one of his wives. This was before 1869, because polygamy was abolished that year. Sarah acted like a real tyrant until he finally let her go. Sometime before 1915, she died at a home for aged theater actresses. My great grandmother's sister destroyed all the newspaper articles because she thought it a disgrace on the family name.

**Donated By: Great Grandmother Pooky**

**Reported By: Echo Seedorf**

**LIFE HISTORY**

## NEIGHBORS ARE MORE INTERESTING THAN YOU THINK

My neighbor, Mr. Coy, was born in Adams, Indiana. He attended high school and college in Franklin, Indiana. He married Kathryn Evans while they were still in college. After graduation, he worked for the Indianapolis Chamber of Commerce for five years. Then he worked forty years for Eli Lilly Company.

While with Lilly, Mr. Coy went to India to help import Rhesus monkeys so the children could get vaccinated against polio. Mr. Coy's company received 85% of the vaccine.

Mr. Coy has a fine collection of stamps and enjoys traveling. He has visited many countries and really liked the canals in Holland. He rode on a gondola in Venice, he visited the museums in France, and saw the ancient ruins in Rome.

Mr. and Mrs. Coy visited China with their five year old granddaughter, Sheryl. While there, they got to see the famous Chinese dancers. The people of China are very poor and the children do everything they can to get money.

He found poverty in India. He recalls staying the night in the largest hotel. In the morning he watched as little trucks went about picking up dead bodies. The people are so poor that they die on the streets because of hunger.

One of the last trips he took was to Russia. It took about nine days. Mr. Coy flew from New York to Moscow and on to Leningrad. The Russian people were very nice and treated him royally.

I like to listen to Mr. Coy because he always has an interesting story to tell about faraway places. Mr. Coy is my friend. I call him Uncle Charlie.

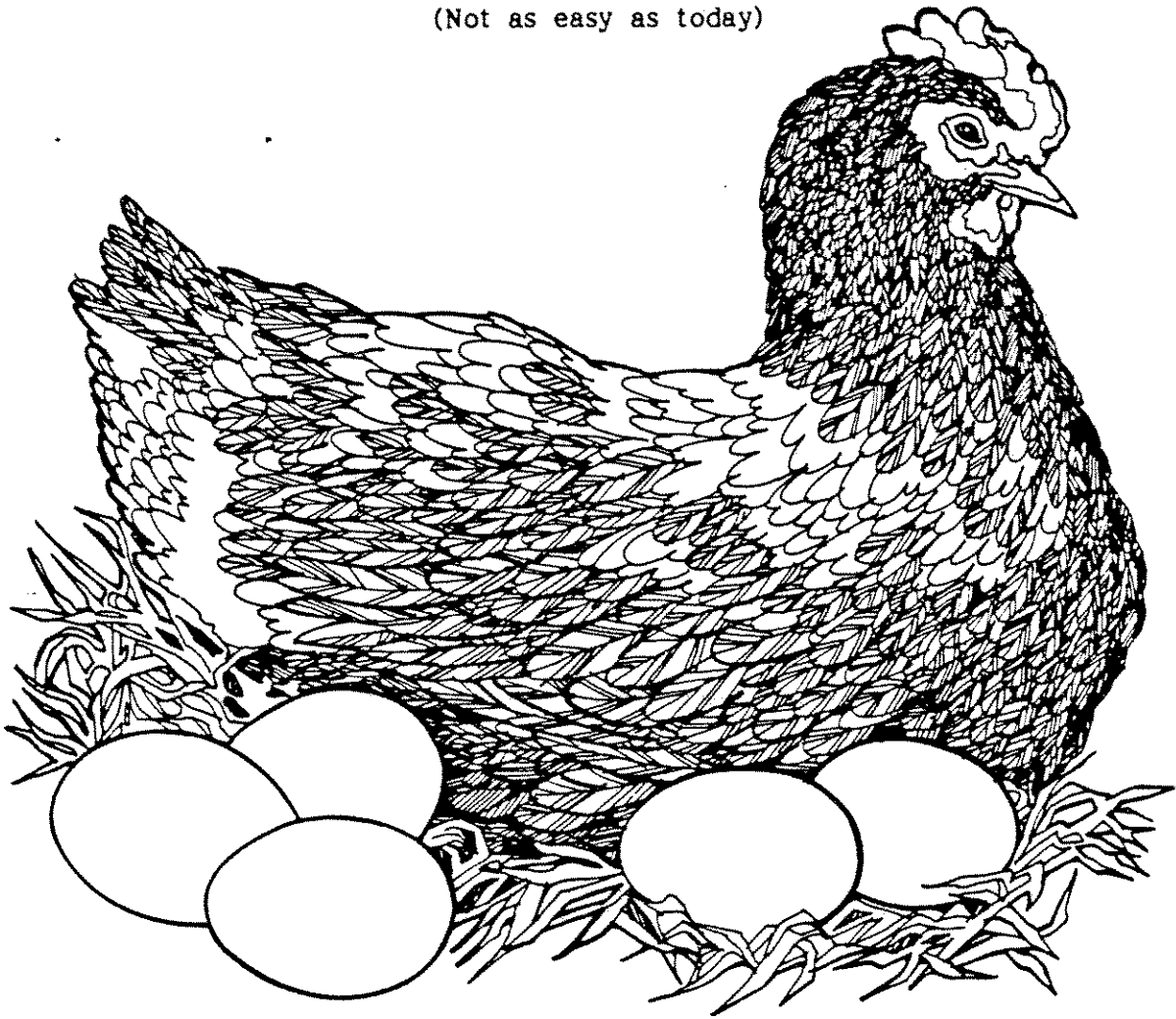
**Donated By: Mr. and Mrs. Coy**

**Reported By: Christina Palmoski**

**OLD CHILDHOOD STORIES**



**CHICKEN DINNER**  
(Not as easy as today)



Margaret Carr was raised on a farm and remembers most how she got a chicken ready for the family dinner on Sunday afternoon.

She got a chicken out of the hen house. To keep it still, she would go to a stump and place its head between two nails and chop its head off. She then held it by a rope which was around its feet. She ran and hung it on a tree. It would flop and flop until its nerve system finally died.

Then to get the feathers off, Mrs. Carr would dip the chicken in boiling water and pluck the feathers out. Then she cut the chicken into pieces. It was ready to cook.

Believe it or not, this is where we get the expression, "running around like a chicken with your head cut off!"

**Donated By: Margaret Carr**

**Reported By: Kimberly Gustafson**

## REMEMBERING A CHILDREN'S STORY FROM LONG AGO

We once again thank Bernice Raver of Logansport for another fine contribution to "Values in Time."

"The Little Match Girl" tried to sell matches. No one would buy them. It was cold. She walked the streets until she gave up. She stepped in a doorway of a store. She lit all the matches in order to keep warm. They found her dead.

**Donated By: Bernice Raver**

**Reported By: Kelsey Corcoran**



Living in Brown County has helped Mr. William Powell stay young. The grandfather of fourth grade student, Eric Powell, doesn't tell his age, but Eric said that the first car "Grandpa" ever had was a "Model T Ford" which he purchased for six dollars.

"Grandpa" tells a story of the underground railroad that was told to him many years ago. It appears as told to Eric.

"In Brooklyn, Indiana, there is a farm house that is the oldest house in Morgan County. These people owned 50 sections of land. A section is 50 square acres. They had an underground railroad that they used to bring slaves. They hid them in the basement of this house. They had tunnels and they would bring slaves in there and keep them until they rested up. Then they would let them go to wherever they were going. The house still stands but the tunnels are caved in and the room was sealed.

**Donated By: William Powell**

**Reported By: Eric Powell**

TROLL COLLECTION



## **"LOOK OUT UNDER THAT BRIDGE!"**

Interviewed by David Roth, Mr. Victor Olson, who came to the United States from Saskatchewan, Canada, knows more about trolls than anyone we know. He has one of the largest collections of trolls and feeds them anything they want. Read and enjoy one more great article from "Values in Time."

Mr. Olson says that in order to collect trolls, you have to investigate into the different parts of the United States and different countries of the world to ascertain what their trolls, tomtes, nisses and gnomes are all about.

In order to tell troll stories, you have to listen to the folklore tales that have been handed down from generation to generation and make a record of that, so you can accumulate a number of stories about the trolls.

Mr. Olson is of Swedish descent and has heard the Scandinavian stories of trolls.

Prior to collecting trolls, Mr. Olson collected coins, old watches and clocks. These become very valuable and he was afraid of burglary. Then he decided to collect trolls. No one would want to steal his trolls. Mr. Olson has been collecting trolls for fifteen to twenty years and has a very large collection of trolls. He finds it a very rewarding hobby. He gets many letters from people who also collect trolls. There are many troll collectors in the United States.

There are two examples of troll stories:

### **STORY OF DRAUGAN THE SEA TROLL**

Draugan will watch you when you are on a boat to make sure you don't use any unsafe practices, because, if you are careless, Draugan will cause you big trouble on the boat.

### **STORY OF THE TOOTHACHE TROLL**

The Toothache Troll has chisels and wedges. He will creep into your mouth at night, dig holes in your teeth and live there and raise a family. And the only thing the Toothache Troll is afraid of is the toothbrush.

**Donated By: Victor Olson**

**Reported By: David Roth**

**OLD STONE HOUSES**

## **OLD STONE HOUSES**

Grandma Corcoran remembers the stories about the Grenick Brothers who came from Germany to Logansport over two hundred years ago. The brothers built stone houses which stand today in the town of Logansport. Read carefully as Grandma Corcoran retells the past:

"The old stone houses take up one whole block. The Grenick Brothers both had jobs. One was a stone mason and the other was a butcher. The two brothers dug in the ground and got huge stones out and cut them. They built a huge building where they butchered animals. They also raised cattle. The butcher butchered animals and delivered the meat to people in the city. They also planted fruit trees which became orchards. They built several houses for people. People who are living in the stone houses now are modernizing them."

**Donated By: Betty Corcoran**

**Reported By: Kelsey Corcoran**

**THE ONE ROOM SCHOOL**



## THE ONE ROOM SCHOOL

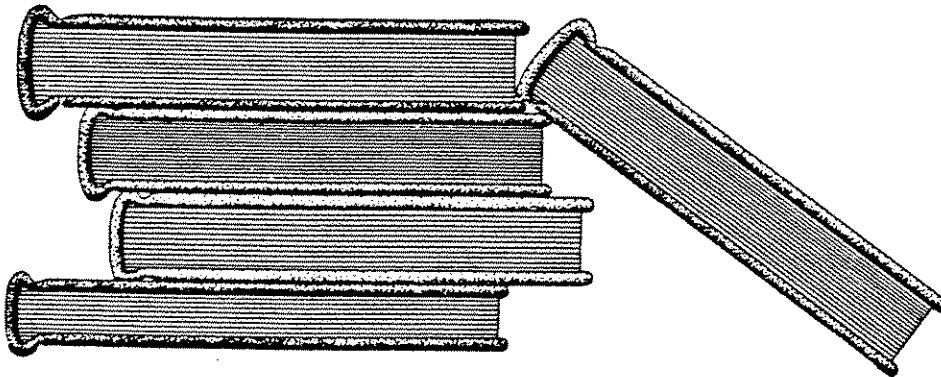


On a holiday to Florida, our young reporter talked to her great uncle, Jim Scamahorn, about a one room school he attended near Rockport, Indiana:

"The name was Magill School House. It went through eighth grade. I was five and a half then. We walked about a mile and a half to school. The teacher's name was Edith Strawzell. We used chalk on the board. We studied English, drawing and seemed like arithmetic. I wore bib type overalls to school. The school was about three miles out of Rockport, Indiana. We used books, too."

**Donated By: Jim Scamahorn**

**Reported By: Holly Bennett**



**WHITTLING**

## WHITTLING

Walker Lockhart was excited when he met Ernest Bennett who gave a demonstration to Cub Scout Pack 18, Den 5, before Christmas 1983. Walker was so interested that he later interviewed Mr. Bennett for "Values in Time." Have a good time reading about "Whittling."

Ernest Bennett is a resident of Indianapolis. He is 78 and has been whittling for about 75 years. He is known around the city for his talents in whittling. The State Department recently asked him to make a 4 foot chain for the Embassy in Washington D.C. They wanted it for a folklore show.

His father gave him his first knife when he was only 3 years old. Some of the first things he whittled were pop guns, bark whistles, bow 'n arrows, squirt guns and wagons. He learned from his father. He made tops from spools and whimadiddles.

When he was 12 or 13, he made wooden chains.

He worked in his father's blacksmith shop in which he repaired plows and made a wagon, wheels and knives.

Some of the jobs around his house were carrying in wood, bringing in eggs, weeding rows of corn, milking cows, feeding hogs, and butchering the hogs in the fall.

He left his home when he was 19 and started working. Then he did not whittle much. Everyday he had to pick up his son at the Coca Cola Plant. He got out an hour early, so he started to make chains, Indian items, birds and animals, too!

Today, Mr. Bennett is still whittling. He has a workshop at his house and he has hundreds of tools, many of which are antiques. He spends many hours preparing for several private shows and hobby shows around the city. He also volunteers at the Children's Museum demonstrating his art of whittling.

**Donated By: Ernest Bennett**

**Reported By: Walker Lockhart**

**WOODWORKING**

## WOODWORKING

His name is Raymond Edward Sramek. He was born in Chicago, Illinois and now lives in LaPorte, Indiana. He is the grandfather of Spring Mill student, Peter Sramek.

Grandpa Sramek's favorite hobby is woodworking. He became interested in this when he was a sophomore in high school. He needed a desk to do his homework. He saw a pattern for a desk in a Popular Mechanics magazine. Using the pattern, he made the desk out of redwood and plywood. This was his first project. He has been making things for about fifty years now.

He didn't have any special training. He learned to make things out of wood by teaching himself. Grandpa Ray said that his skills developed over the years. His skills were greatly advanced by using better tools. He read magazines and various articles and studied woodworking books. He just went from one project to another.

To become skillful in woodworking, he said a person needs an adequate working place such as a garage or a room out of the way. This was so you wouldn't get dust in the house. Then he said you need basic tools, such as a saw, hammer, a plane, a T-square and a rule. Later, to increase your woodworking skills, you need to work with power tools. Some of the important ones to have are a router, a sabresaw, a bandsaw, lathe and a circular saw. One of his favorite projects is using the radial arm saw which does many different operations.

There are many steps in a project. The first is buying the wood. His first projects were made from plywood and soft woods. Later, he used hard woods for his furniture projects.

Grandpa Ray chooses his wood. His favorite woods include: maple, oak, cherry, black walnut, hickory, sassafrass, poplar and willow. Then he runs the rough cut wood through a planer to make it the exact thickness he wants. He uses three quarters of one inch for furniture.

Then he takes the wood to his garage to season it. He lets the wood dry for one year for each inch of thickness. If it is rough cut wood, he can use his radial arm saw to cut it to the proper length and square the surfaces with his planner. He sands the wood to make it ready for the project. Grandpa Ray said that the beauty of the wood grain shows when the lumber is properly prepared.

The next step is to study the project pattern. It is very important to understand the instructions. A person needs to know what tools are needed.

More advanced projects call for dove tail joints or rabbit cuts. Some would require curved legs. You have to determine if you have the correct tools and know how to do the skills required.

Next it is necessary to assemble the hardware needed for the project. It may require several sizes of a particular finishing nail, a kind of glue, or other items. After the complete assembly using many sizes of wood clamps and many different tools, comes the final sanding of the wood. After the sanding of the wood comes the finishing. Choosing the proper stain and applying it properly is an important part of having a beautiful piece of furniture.

Grandpa Ray has made many different wooden items. After the desk, he made toys. For example, he made a Noah's ark thirty years ago that I still have. Other toys have included trucks, airplanes, a rocking horse and a cupboard. Some of his larger projects are a cherry rolltop desk, a secretary, dry sinks, cedar chests, chests of drawers and a captain's desk for me. He has also made the cabinets for over forty different kinds of mantel and wall clocks.

It takes Grandpa Ray about forty hours to make a desk. A larger slant top desk with a bookcase top requires about 100 hours. For a school in LaPorte, he made a portable music cabinet in which they can store instruments. This took 96 hours.

Grandpa Ray enjoys working with the beauty of wood. All of his projects have been given to friends or family or donated to the church. He doesn't do anything for

money. He likes trees so much that he has raised favorite kinds. He even travels to state parks to identify trees. Working with something God has created gives him fulfillment. Now being retired, he finds it a very practical hobby. Grandpa Ray, for these reasons, finds woodworking worthwhile.

**Donated By: Ray Sramek**

**Reported By: Peter Sramek**