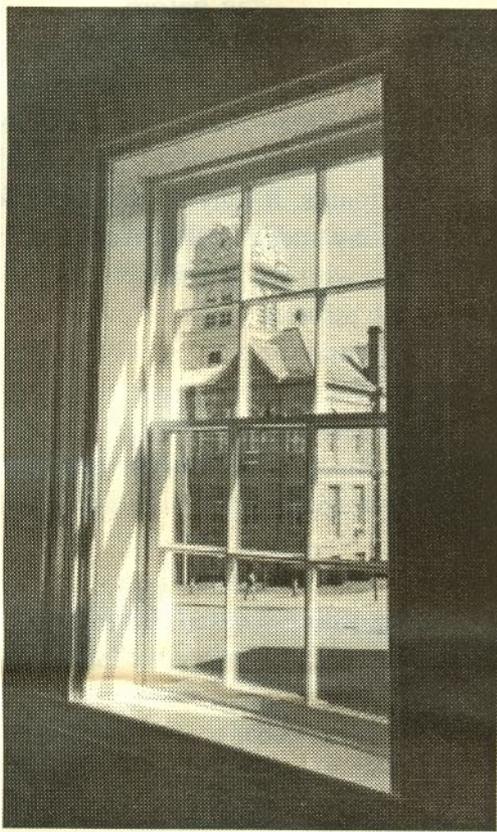


# CARROLL COUNTY HISTORICAL SOCIETY

## Summer/Fall 2009



A view of the Carroll County Courthouse through the second floor northeast window of the McCook House.

## MESSAGE FROM THE PRESIDENT

By Dave McMahon

Recently two different thoughts about history caught my attention. One was a statement from a local collector who made the comment that no one really "owns history." The second was from a museum curator who said that his legacy would live on in the historic displays he was responsible for long after his name was forgotten. I felt that both statements related to the work of our own Society.

Historic items are passed along from one generation to another, be it from private owner to private owner or from caretakers to caretakers. This isn't our intentional plan, but just the natural life cycle that takes place. It makes it the duty of the present caretakers to look after and preserve said items for the next generation. If that duty is not taken seriously, then the

following generations are deprived of those items and they are lost forever. That is what all historical societies are about, being good stewards of the past for the future.

I was too young to be involved when the Carroll County Historical Society was formed, and I was not on the scene when the Mill complex was being organized. So when it comes to reading early accounts of the Society, I see the many names of the people who were instrumental in creating what we now have. I never had the pleasure of meeting or working with many of them directly, but I do see the results of their hard work and dedication.

I have been around long enough, though, to have met some of the subsequent pioneers of our Society. I also have had the pleasure of working with some really great people who, when I take a look around, I see their images and the results of their work. Today I have the pleasure of working with the current!

generation of stewards and caretakers who are continuing the important work of the Society. It is our job to be good stewards of what has been given to us for the benefit of the following generations.

A big part of that responsibility is holding another successful Algonquin Mill Fall Festival. The Festival is our way of showing off what we care for and care about, plus providing funds necessary to continue that work. There are many ways that you can be a part of that mission. It can vary from volunteering on Thursdays, getting things ready for the Festival (and there is plenty of that to do), to volunteering to help make some of the products that we sell during the Festival, to volunteering to work in some capacity during the Festival. The possibilities to help are many and varied.

If time constraints or logistic problems make it impossible to help in any of these ways, there is always the possibility of some type of financial support. Capital improvements continue to be made, from roof and chimney repairs, to a long overdue Bookstore rehab which was originally a summer kitchen. There is always a list of repairs waiting for time and, especially, money to make them happen. It is always hard to keep pushing back projects that are in great need because the resources to make them happen are lacking.

Let us all continue to be good stewards of what has been placed in our charge. Let us try to make sure that what we pass on to future generations continues as a lasting legacy.

I hope to see you at the 39<sup>th</sup> annual Algonquin Mill Fall Festival, October 9-10-11, down at the Mill.

## ALGONQUIN MILL REPORT

By Mike Mangan



It's the middle of July, but we're thinking about October. The hollyhocks are blooming in multicolored profusion, yet each blossom is seen for its potential as a shriveled brown seed pod, to be harvested and sold in the Country Store during the Festival weekend (October 9-10-11, 2009). We are October obsessed and Festival haunted. The same event that brings such interesting pleasures to so many causes extreme anxiety in a few.

We get a lot of criticism for the effort put into the Algonquin Mill and its annual Festival. Why aren't we more like other historical societies? Why aren't

other aspects of the so called Carroll County Historical Society getting the emphasis they deserve instead of the "Algonquin Mill Society" soaking up all the time, attention, effort, and money? Why isn't work being put into scholarly research and documentation, oral histories, the Perrysville Church or the many other sites relating to our local heritage? You might as well ask why a pine tree isn't more like an oak.

We got started before we knew exactly how we were supposed to proceed and have been moving forward in our own way ever since, the way most things happen in life. The nature of the organization reflects the interests and skills of the active participants. It may be that the efforts of others will some day nudge CCHS in other directions. Until then, we are who we are; happily and delicately balanced for the reasons listed below.

We continue to exist. A modest statement, one some of the formerly biggest, wealthiest, most influential organizations ever to exist would like to claim, but can't. Useful, worthwhile activities continue to take place in and around the Algonquin Mill 41 years after CCHS bought it, 183 years after George Tope built it, and several thousand years after early native human beings first inhabited this valley.

How is it possible we have survived, considering that some people are of the opinion that we do almost everything wrong? One positive thing that comes quickly to mind is food. Tope's Mill was built to provide flour, the staff of pioneer life, and the men now operating the old mill continue to do so to this day. A big part of the ongoing success of our productive work days is the covered dish/potluck meal the women prepare for us every Thursday. We eat incredibly well weekly and during other special projects. We make some very popular old-time food products, notably sauerkraut and apple butter, and food sales are a major source of income during the Fall Festival.

Another factor in our continued existence is momentum. We have that long, continuous tradition of useful activity. Things in motion tend to stay in motion.

We have a source of income in the form of a yearly event that has been popular with the public. It is a huge effort by many people to set it all up and put the show on every year. Serendipity and good weather cannot be overlooked as helpful to the successes we've had.

We have diversity and adaptability. The men and

women who feel motivated to participate at the Mill bring many different and valuable skills with them. Good thinkers with way above average brains and good doers with exceptionally experienced hands. Some help us every week all year long while others contribute on special projects or in other ways that are not always visible or obvious but are important and valuable.

The Algonquin Mill is neutral territory where people can express themselves in different ways. It is not owned or directed by anyone person, family, or government agency. Its existence is the responsibility of the members themselves. It is vulnerable to the inefficiencies and frustrations such an arrangement inherently has, but the overall direction and progress have been good.

We are guided by a representative democracy, which has proven to be a pretty good system. Our elected officers have made more good decisions than bad ones over the years. What may seem like major disagreements are usually just honest differences of opinion or failures to communicate clearly and completely. All complaints are considered helpful, constructive suggestions until proven otherwise.

So, here we are. Life is uncertain. All living organisms swim in perilous waters. Civilizations rise and fall. The good news is we are temporarily doing pretty well right now and will continue to do so for as long as we can juggle all these various factors and keep them in some kind of beneficial and ever changing balance.

And a final thought: Everybody has a different idea of what the CCHS and the Algonquin Mill are all about. If this report doesn't conform to your conception of things, you can always go to another article or make up your own version.

## **CCHS IN REVIEW ... MAY 1, 2008 - APRIL 30, 2009**

By John H. Davis

Our Mission: To collect artifacts, preserve local history and provide opportunities for connecting the past with our future.

Accomplishments at the Mill Complex:

Lower Pavilion "Roof Over"

Pancake House Lean-to

German Family Slaughterhouse siding/brick work  
Host site on Daffodil Drive It Yourself Tour-April 19  
New 50 year shingle roof on Dining Hall/

Schoolhouse Bell Tower

McCook House Activities:

Attendance: 1173; Donations: \$618.17;

Admission Fees: \$818.50; Group Tours: 21;

Sales: \$887.60

Membership:

Annual: 362; Life: 242; New Life: 4; Total: 608

Acquisitions:

Received 226 different items from 22 donors

Arboretum & Grounds:

Grounds surveyed and perimeter marked with PVC pipe (75 Acres)

Removed two trees on south side of Mill

Added 10 new Plant III plaques

Cabled and thinned tree in front yard of Farm House

Decided to replant the Daffodil Cross in

September 2009

Perrysville Historic Church:

Conducted five Singspirations at the church

Attendance: 109

Collections: \$458.00

Host site on Daffodil Drive It Yourself Tour-April 19  
\$500 Scholarship:

Had 18 applicants

Awarded the scholarship to Randall P. Leopold of Carrollton. He will be attending the University of Cincinnati where he will major in Aerospace Engineering with the goal of working on future Space Shuttle flights.

Township History:

Received \$1,000 grant from the Carroll County Foundation to complete three new township histories and post them on the website by April 2010. Augusta, Union, Perry and Brown Townships in production

Seeking Volunteer Fire Department and other organization histories

Church histories are about complete

Need volunteer researchers and typists

We are volunteer friendly-Help to Make a Difference - It's FUN

Building Improvements Planned in 2009:

Slaughterhouse lean-to

Select buildings treated with linseed oil

Select buildings treated with aluminum roof coating

Bookstore repair/paint

Sawmill restoration & roof realignment

Perrysville Historic Church repair/paint

McCook House restoration by Ohio Historical Society

## CCHS WEBSITE

Please consider visiting our website at [www.carrollcountyohio.com/history](http://www.carrollcountyohio.com/history). I'm sure you will learn and can reflect on what you or your family might have in your "archives" that we could include in the township history section. Learn more about Rose and Monroe townships. Note the navigation bar on the left. Just "click" and LEARN. Enjoy the slide shows on the Photo Gallery and seek and review your favorite stories from past CCHS Newsletters.

Balance Sheet Compared-May 1, 2008-Apr 30, 2009 (FY'09)

Current Assets	FY'09	FY'08
Cash on Deposit	1712.11	4464.36
Savings Account	58879.83	66608.35
Endowment Account	26398.23	34791.93
Total Assets	86990.17	105864.64

Profit & Loss Statement Compared-May 1, 2008-Apr 30, 2009 (FY'09)

<u>Income</u>	FY'09	FY'08
Membership	3509	3697
Annual Meeting	1224	1599
Donations	1330	47157
McCook House	5324	6630
Mill Sales	4015	4445
Outside Use	280	350
Festival	181270	170390
Historic Church	458	424
Special Projects	1013	80
Special Functions	547	1362
Leases-Oil & Gas	379	379
Interest (Gain/Loss)	-6075	992
<u>Other</u>	<u>306</u>	<u>155</u>
TOTAL INCOME	193580	237660

<u>Expense</u>	FY'09	FY'08
CCHS Administration	50365	45739
McCook House	10108	9079
Mill	49465	43522
Fall Festival	101731	88840
Historic Church	<u>182</u>	<u>144</u>
TOTAL EXPENSE	211851	187324
NET INCOME	-18271	50336
Miles Luce Estate		-44636

OPERATING  
NET INCOME -18271 5700

## McCOOK HOUSE NEWS

By Shirley Anderson



Kourtney Anderson setting a table for the Red Hat Ladies luncheon at the McCook House.

Since I am trying to encourage more visitors to our museum, I tried something new. On July 3 the Feisty Ladies, A Red Hat Ladies group from Carrollton, had lunch at the McCook House. They dined on coleslaw, chicken salad, fresh fruit, assorted breads, chocolate dipped strawberries, iced tea and lemonade. We had planned a garden party in the backyard, but the weather was cool and windy so we set up card tables in the Civil War Room. When the McCooks lived here, this was their dining room so it was quite appropriate. My granddaughter Kourtney helped with the set-up, serving, and clean up; George and Susan Litt took care of the front desk. Everyone seemed to have a good time, and the afternoon ended with a tour of the house.

Our attendance so far this year is 506. Many of the visitors are from out of state. Several have been Civil War buffs who have an itinerary all mapped out.

For those of you who are wondering about the renovation of the house, we still don't have much information. Last month Mike and I met with Chris Buchanan, project manager from the Ohio Historical Society, along with John Speweik, a masonry conservationist from Pittsburgh. We spent an entire day going through the house from top to bottom. A broken drainage pipe was found in the basement and replaced immediately by a local plumber.

Reports with recommendations and plans are to be sent to us, but so far we haven't heard anything. We

are hoping, at least, the spouting will be replaced this year because the dripping and splashing of rainwater adds greatly to the deterioration of the brick.

Come visit your museum. If you don't have time to go through the house, at least walk through the backyard. The frequent rains have really made the flowers flourish this summer.

## MILL AND MACHINERY REPORT

By John Miday

Mill - Things are moving along in preparation for the Festival at the Mill. The volunteers have been repairing some of the mills and shaker boxes plus doing other clean up so the mills are ready for grinding. The Mill building has been sprayed with a preservative to protect the wood.

We still have cornmeal, buckwheat flour, and whole wheat flour for sale. This can be purchased any Thursday or by calling Mike at (330) 627-5910 to make other arrangements.

Machinery - All tractors, mules, mowers, and small trimmers have been serviced and are in good running condition for summer. We have had no major repair needs this year. We have also rebuilt the apple butter press, and it's ready for the fall apples.

## BUILDINGS REPORT

By Rich Mahoney

Some of the buildings at the Mill are in different stages of repair at this time (mid-July). The Bookstore needs all the siding on the south side replaced, some leveling done, and some upper and lower plate work done. The chimney is going to be rebuilt from the ground up. Cabin #2 needs some logs replaced and re-chinked. A new roof was put on the Dining Hall and the chimney was repaired. The Slaughterhouse is coming along great and will be done in time for the Festival. The south chimney on the Farm House was re-laid and the north chimney was removed.

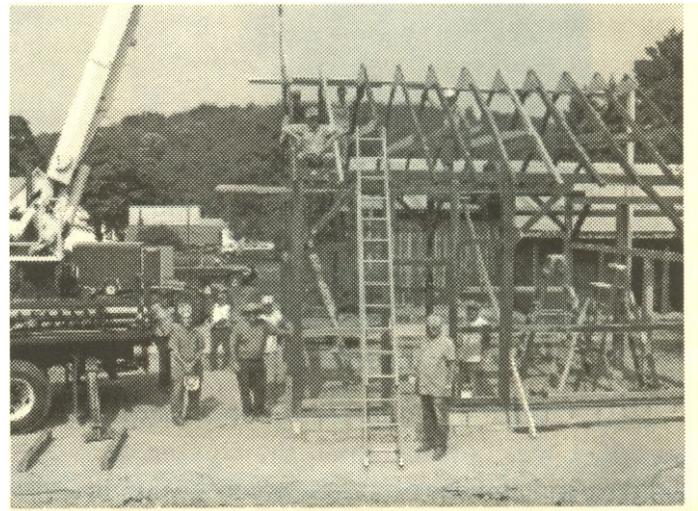
Some logs were donated and have been sawn and are racked for seasoning for use on the Lower Pavilion. Anyone having logs they would like to donate, please contact John Miday, Richard Mahoney, or John Davis.

Thanks to good weather, great help, and experienced people, things are coming along good with the buildings at the Mill Complex.

## SLAUGHTERHOUSE RECONSTRUCTION AT THE ALGONQUIN MILL

By Karen Gray

One of the current projects at the Algonquin Mill site is the reconstruction of the George German slaughterhouse that once stood a short distance from the corporation limit of Dellroy, Ohio. Paul Knoebel and crew are in the process of assembling the building which was tom down and moved to the Mill site.



Algonquin Mill crew reconstructing the Slaughterhouse

George German, born in 1870, was the seventh of thirteen children born to Josiah and Aby German who lived in Rose Township near Dellroy. George's father was a stock dealer and, on occasion, would butcher his beef and then haul the meat by wagon to Canton, Ohio and sell it there. It was all done in the same day as there was no refrigeration for meat in the 1800's. In 1899, when George married Miss Nettie Tidrick, he and his brother, Daniel German operated a meat market in Sherrodsville. Around 1918, George moved to Dellroy where he raised his three daughters, Hildred (Tope), Neva (Wells), and Winona (Schindler). Now age 96, Winona remembers how George's family worried about his safety when he left for the slaughterhouse with his gun.

Mr. German established his own butchering business and meat market in the village of Dellroy where he sold beef and pork to the townspeople. His slaughtering was done in the building outside the village.

I recently had the opportunity to talk with Gene

Anderson who worked at the German slaughterhouse when he was a teenager. On butchering days, a couple of teenagers were hired to help with the process. Gene worked for Mr. German in the 1930's and would earn about fifty cents a day for his work. Since the butchering might be done on school days, Gene was excused from his classes.



**Gene Anderson**

Never having experienced the butchering process myself, I was curious about the equipment in the building and how the process was carried out, so Gene filled me in on the details.

Hogs would be picked up from surrounding farms in a truck. Mr. German would then kill the animal with a gun. The carcass was hauled into the building and hung on the hooks from the ceiling that were attached to a rail and windlass that were used in moving the animal. Gene used a knife to stick the hog in the neck so that it would bleed into the small trough in the floor of the building. The trough ran the blood outside the building where it was collected for disposal. Gene said it would take about fifteen minutes for the animal to bleed.

Earlier in the morning the large oval tub would have been filled with water carried by bucket from a spring nearby. A fire was started in the firebox under the tub to heat the water. The water had to be just the right temperature to scald the hide and make removing the hair possible. If the water was too hot it would set the hair and make it difficult to take off. No thermometer was used to determine the right temperature, a person simply put his hand very quickly into the water three times. If his hand was warm on the third attempt, then the temperature was right. If too hot, cold water was added.

After bleeding the animal, it was moved by way

of the track in the rafters over to the water tub. Two chains were wrapped around the carcass so that when the animal was lowered into the water it could be rolled over and the entire hide was scalded. Gene would check the hide under the legs and in the joints to see if the hair could be removed easily. If the carcass was left too long in the scalding water, it would set the hair. The animal was then hung and hand scrapers were used to scrape the hair from the hide. The carcass was washed with clean warm water which was heated in the building in an iron kettle over a fire located near the large tub.

After cleaning the carcass, the head was cut off. The head would be cooked in water and the meat was removed. Head meat was mixed with cornmeal and spices and was made into pon hoss, mincemeat, or scrapple. Other items that were made with head meat were headcheese, sausage, or souse. The ears and feet could also be used in souse. The jowls of a hog had a lot of meat and the brain and tongue were used too. Gene shared that brains cooked with eggs for breakfast is a real treat. The feet could be cooked and pickled.

After the meat was cut from the hog, it would be placed on wooden shelves in the building and a salt brine mixture was rubbed on the meat. The brine was a mixture of salt, pepper, and brown sugar. If the weather was warm, Mr. German would take the meat directly to his meat market where he had an ice chest to hold it until it was sold. In colder weather the hams were hung in a smokehouse nearby. They were put in flour bags which were wired shut so that insects could not get into the meat. A fire was started on the dirt floor but had to be watched so that it did not get too hot. Wet corncobs would start a very smoky fire. Apple wood was often used to give a good flavor to the meat. After the hams were cured, they could hang in the smokehouse until used. Some of the meat went to farmers who had Mr. German butcher for them, and some went to the meat market in Dellroy.

The intestines were removed from the hog, the fat scraped off, and then they were washed. The meat that had been saved for sausage was ground up and the intestines were used for the casings for the sausage. Fat was trimmed from all parts of the carcass and cut into small pieces. A fire was started under a large kettle, and the pieces of fat were cooked until they turned liquid. When the "cracklings" floated to the top of the mixture, the liquid lard was dipped out and put through a press and then into cans and allowed to cool. When cooled, the lard turned white. The

cracklings can be eaten and are crisp, something like potato chips.

After the butchering, the water was dipped out of the oval tub that had been used for scalding, and the bottom cleaned. Sometimes the bottom of the tub would be cleaned and the water used again. A small pot bellied stove stood in the corner for heat as most butchering was done in very cold weather.

Gene doesn't remember how often Mr. German butchered, but to maintain a supply for a meat market it was done more frequently than a household that might butcher just once a year. Evelyn Jones remembers as a child that her great Uncle George German would often send liver home with her father. Evidently liver did not sell as quickly as other cuts of meat, and since there were eight children in Evelyn's family, her parents gladly accepted the extra meat.

Although Dellroy was a small village, it was necessary to have a meat market. Before refrigeration, there was no way to hold meat except to smoke or can the cuts. Rural households raised their own meat, but those in the village could not do so. It meant a trip to the butcher shop for a daily supply. Being a butcher in the early 1900's was not an easy job. As in most employment of the day, it meant doing things "from scratch." The slaughterhouse at the Algonquin Mill is just one more reminder of how things were done in the "good old days."

## THE FURTHER ADVENTURES OF SAM THE CAT AND HIS FRIENDS

By Mike Mangan (Editor's note: Dog people are welcome to skip this article)

Sam continues to be the head big cat. Slowing down a bit and getting stiff like we all are. Still possessing a measure of health and enjoying life, especially now that he has his buddy Alphie.

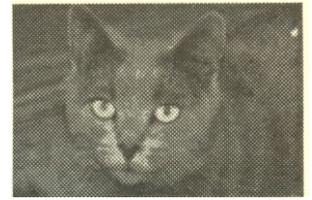
There is a respectful tension that keeps our three fully tenured felines (Sam, Mildred, and Alphie) in a tight and continually adjusting orbit around the little portion of the dining room annex referred to as Mike's office. There are food and water intake and deposit facilities, secure places to sleep, a lap to lie on for human contact, and an east facing window where they



Sam

can soak up the warmth of the early morning sun.

As winter receded and the spring weather became ever more pleasant, that tension became a bit too dynamic for animals with such strong and

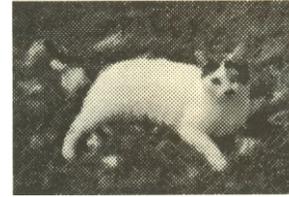


Alphie

distinctive purr-sonalities.

With the window sash raised open and the fresh smelling air blowing in, it was a spot they all wanted to occupy at the same time. So some modifications were made.

The windowsill was lengthened and made wider



Mildred

to better accommodate a cat's body. Four evenly spaced step-like platforms were attached along the outside wall below the window for them to let themselves down to the ground. A screen almost filling the open window allows them access while keeping most of the flying insects out. So the prime location is transformed from a stationary destination to a passageway into the big, wide world outside.

An unexpected consequence of this new feature is an increased level of tolerance and cooperation amongst the cats. They seem to realize there is only one of these special portals and that they have to share it. They pause and slowly, cautiously pass by each other on their ways through it, kind of like automobiles negotiating an intersection where the traffic light has gone out.

The girl cats watched this structure being installed and began using it minutes after it was finished. Sam took his time, waiting a couple of weeks so as not to seem to be jumping onto a bandwagon that might turn out to be just a passing fad. We close it all up at night to foil curious raccoons.

Over at the Information Booth the outsider cats continue their generic existence, taking advantage of the basic food, water, and shelter we have been providing. Mr. Stripes, a stout and muscular castrato with tiger markings, is friendly and appreciative. Tuxo, all black with white spots and an ascot, is as wild and scary as the most frightening Halloween apparition. If she was a big animal, I'd be afraid of her.

This Edgar Allen Poe-like atmosphere is furthered by the crows which swoop in and strut over, as if they owned the sky and land, to see if anything is left in the bowls for them. Regardless of the fright factor,

these creatures are all good company, reminders of the wide range of advantages and limitations existing in life.

All the felines are spayed or neutered. This is the most responsible way for all pet owners to deal with this horrific problem of pet overpopulation.

(Further editor's note: All cat expenses are paid for by private donations. No company money is used for their food or veterinary care).

## FARM HOUSE NEWS

By Donna Mahoney

The Farm House Ladies are busy every Thursday. Some of the ladies are learning to weave rugs on the loom. There is a possibility of acquiring another loom. Some are making mug rugs and place mats and, of course, some are always working on rugs. We have a variety of colors and lengths of rugs. We also have different materials (double knits, wool, and denim).

A couple of the ladies are making denim purses and denim pillows. Remember all these items can be purchased anytime during the year. You don't have to wait for the Festival.

The ladies that quilt always have a beautiful quilt in the frame and are working on that. If you need a quilt done, you can contact Clara Miday.

The Farm House will have a new sign in the front yard thanks to Larry McCully.

The ladies from the Farm House not only work on projects but also furnish covered dishes every Thursday for lunch. It's a real treat to come for our noon meal. It's a good time to try out new recipes.

Margaret Patterson, the "young" lady in the Farm House, asked me to put this in the newsletter. "Workers come and go, vacations come and go, but somehow there is always someone here to keep the home fire burning. We WELCOME ALL with a smile."

If you need to know anything that went on at the Algonquin Mill just ask Margaret. She has kept a diary of her life for probably the last 70 years. What a treasure that is.

## COUNTRY STORE

By Donna Mahoney

We have navy blue mesh ball caps on order that we hope will be available for sale in several weeks. We'll have the solid cloth ones during the Festival. You may call the Mill at (330) 627-5910 if you're interested in buying a hat.

We welcome anyone who would like to donate crafts for the Festival. We've already had some neat items donated. Stop in and see what we have. We hope to have coffee mugs this year with a picture of the Mill on them to sell at the Festival.

I'm busy making jam and jellies for October. Thanks to all who have given me fruit and jelly jars. Last year we had 90+ jars. We hope to have that many or more this year.

If you have any ideas for items to sell in the Country Store, contact me (330) 484-270 I as soon as possible.

Mark your calendars for October 9-10-11. We would sure like you to help in the Country Store. We can use extra help all three days. If you're interested in helping out, please contact me at (330) 484-2701. We have a lot of fun. Come be in on the fun of seeing how many pickles on a stick we can sell or just talking to the people who come to visit our Mill Complex.

## BOOK IN PROGRESS

By Janice VanHorne-Lane

It is with great pleasure that I am announcing my second book on the history of Carroll County. Six years ago, "Carroll County A Place to Call Home" was released by Arcadia Publishing for their "MAKING OF AMERICA" series and has been a great success. Recently, Arcadia asked that I do a second book. With the permission and help of the Carroll County Historical Society, I have begun putting this book together. This time it is in Arcadia's "THEN & NOW" series. The book will include vintage photos as compared to the same site now. Obviously space is limited and, because we have such a rich heritage in photos from this area, not all of them can be published. I hope to focus on Carrollton proper and then do future volumes that will include each township.

If you have pictures of buildings dating before 1950, feel free to contact me. I have quite a collection, but a few I would like to find include AI's Grocery, Huebner's Chevrolet, the house where the current library sits, and any of the downtown storefronts. Although I am focusing on Carrollton at this time, I will gladly copy any other photos you may be willing to share. Please contact me, as they must be scanned in a particular format to be accepted by the publisher. Also note, I cannot use photocopies. I may be contacted by email at [janylane@e:mail.com](mailto:janylane@e:mail.com) or by phone: (330) 627-7581. Updates on the project will be in future newsletters.

# CUSTER MEMORIAL ASSOCIATION NEWS

By Leroy VanHorne

The Custer Memorial Association (CMA) of New Rumley, Ohio held its annual Custer Day event on the 6th of June. The event is held each year on the first Saturday in June. This year, being the 200th birthday of President Abraham Lincoln, the event centered around the President. A presentation was given by living historian Pete Raymond of Wooster, Ohio, who portrays Lincoln. He had a wonderful program, mentioning his association with Custer in the Gettysburg and other Civil War periods.

Custer was present in the form of Rick Williams from Indiana. The gathering this year was one of the largest in many years. The weather was as near perfect as it could be at this time of year.

CCHS member Leroy VanHorne served as the Master of Ceremonies and hosted the Living Historian at his home for the weekend. Leroy was able to escort President Lincoln back to Cadiz Junction where the President gave a brief speech in 1861 on his way to Washington for his inauguration.

The next Custer event will be held on Saturday, December 5, 2009, when the CMA will hold the annual Custer Birthday Party. This will be the 170th birthday of American history's youngest Brevet Major General.

The CMA has a museum in New Rumley which is open during all special events and/or by appointment. No group is too small. For a personal viewing of the museum, call Vice-President George Haney at (330) 945-5215, or Leroy VanHorne at (330) 627-6898.

## COOKIE DAYS

Mark September 21-22-23 on your calendar. These are the three days volunteers will be making the delicious cookies that are sold at the Fall Festival. The activities start at 8:30 a.m. Anyone is welcome to help. Come for an hour or two or stay all day.

## REUNIONS

By Helen Truesdale

A reunion is a gathering of family and friends. That can be schools or any group of people who wish to organize and keep in touch. It's almost like a business meeting. They have a president and secretary and someone has addresses and phone numbers to keep everyone in touch. Graduations are always with us and

that is a good time for reunions. But families are the best, and it works to keep everyone in touch.

Years ago, reunions were about the only way to keep in contact. Our Boyd reunions were started when my Grandpa Boyd had a birthday and our family wanted to surprise him. My grandma was a good housekeeper and scrubbed and cleaned and even whitewashed the fence, trees in the yard, chicken houses, pigpen, and even the little building outside. It all looked so white and pretty.

Well, the year of the party she had to be careful. My Aunt Anna, my dad, and my uncle all had people to call and told them, "Please don't tell." As the time drew closer, it seemed more difficult to keep the secret, but we did. July 25 was the big day. My dad was getting a new car, a 1923 Chevy, so he picked up Grandpa and took him to Leesville, Ohio to look at the car. He took his time. Grandpa wanted to go home after the first 10 minutes, but dad knew it took time to get everything ready. It turned out there were 76 people (hungry people). Everyone hustled up and got set up. It was a warm, beautiful day. When Dad and Grandpa got home, everyone yelled, "Happy Birthday." My grandpa was so excited he forgot he had a birthday. He yelled, "Why is everyone here?" He never lived down that day.

There was a lot of food everywhere, cake and candles, lots of happy faces, lots of kids and a big program. That was the first one.

We decided we had to do this again. It got too big, so we got a hall at the schoolhouse in Leavittsville. Well, some things had to be changed but not all at once. No one ever heard of having a reunion on Sunday. If that happened, we were headed to the "bad" place. Who ever heard of ball games or horseshoes on Sunday? Oh well, don't even think about it. So Saturday was fine. Small families got big as years passed, but the family was a happy one. For a long time we had 80-90 people.

Women made their favorite special dishes and when they unpacked, the kids helped. When there were small families with very special food, Ethel would have her son Ken help set up. Because Kenny wanted everyone to share the special food, instead of setting it up along the table where there were two or three small families, Kenny took the food he really liked and did the opposite. He set up the special food along side the big families. The kids would stick their grubby little fingers in cake or pie. If it had nuts, they picked off the nuts. His mother, Ethel, saw it happening. She

yelled at Kenny, "What are you doing?" He very innocently grinned and said, "I want them to have your goodies too." She wanted to scream, but through clenched teeth she said, "You get that stuff down here. That's special for our family." In the meantime, someone put an initial in the icing on the cake, drank most of the lemonade (real lemons) and was running out to play with a whole chicken leg. His mother, shaking him, made him fetch it back to where she was setting up.

Two or three others started to lecture, almost to a growl, saying, "We made this special, not for everyone." Then the kids would start, "Why can't we share? They never get this stuff." "Because this is for my family. Their family can bring their own." I heard all this one time through "gritted teeth." I told my sister and she told Mom. Mom said, "Don't get in that mess." Then my sisters and two cousins almost spilled the beans when we figured it out. We learned a lot.

Some brought pretty napkins like we never did see. It was a shame to throw them away. We had a cow and chickens, and we decided we had special stuff too. My dad told us to sit down to eat and when the preacher (there were a lot of them) prayed, Dad told us, "Shut your eyes and don't chew. Someone will see you." My sister Evelyn was the feisty one. She said, "Then they cheat and don't shut their eyes and Jesus will see them and that's worse." Mom whispered very low, "Do what your dad says and drop it."

Our dog Bounce decided to go to one of the reunions. The building was just across the road and he smelled the food. Bounce came over to check out things and before anyone realized what was happening, Bounce stole three pieces of chicken and a cupcake. Someone yelled, "Get the dog." He almost landed on the table but he outran the ones that were chasing him. He was too smart to go back for more. He just looked sad and got in line and waited his turn to get a piece of ham. Everyone laughed and pitied him, but he was long gone in a hurry.

We had a program every year and lots of contests, pictures, and prizes. We sang and had lots of music, and we did poetry. Then the men played ball. Sometimes the "outlaws" and the "in-laws" tried to beat the preachers, the "saints."

It was a fun day, and we all went home happy and full. We got to know our cousins, aunts, and uncles better. We usually planned a new game, puzzle or contest for next year.

Some would have a new car, some a new home, and a few a new husband or wife. I never figured out if it was a good idea to take something new to a reunion. Everyone had different opinions and they were quick to share them.

Our family was full of good, smart talk and that caught on quick. We were all believers in God's love and God was good to us. If someone was asked to bless the food, just be ready, because if you weren't ready this year, next year for sure you would be written in the book. Kids, the same as adults, all wanted to feel good about our blessings and ourselves.

Everyone told something they had heard about our ancestors. Sometimes good and funny and a little shaky but a good joke. Sometimes they told about fun games like songs that our ancestors liked. We guessed what song it was and why it was their favorite. Things were told about dates at a church meeting or a party. These dates were before cars and the horses were well trained. Of course, at my age then, I didn't fit in that "game," but we knew about that age. It all changed in a few years, but it was a fun time to hear some of the things our ancestors did.

Our Boyd reunions went on for many years ... from 1923 to 1997. By that time the families had moved to far away places. There had been wars that split the family connections and people moved to different countries, which was unheard of when we had the first party. Some our very own close cousins were far away in missions preaching the love of God and His goodness.

When it came near to closing time every year, we would gather around the table for a last minute taste of that delicious cake, pie, or fruit. Then the songs would start, "God Be With You Till We Meet Again," "In the Sweet Bye and Bye," or the lighter side, "The Waltz You Saved For Me." That's going back over the years. We would all bid good-bye and plan on next year with something new again. We were always hopeful that all would be there with lots of good news, blessings, and getting to meet the new babies and new family members.

Oh yes, reunions can really be fun. We try not to be sad, but there will always be the "vacant" chair. That is where the good memories gather in our heart, and we realize how lucky we were to have been blessed with our wonderful families.

As we carry on our tradition, the world will always be a better place because of the Boyd family. I sure hope I can find my recipe for the cream filled hickory

nut cake my Grandma Boyd made. We had to gather the nuts, crack them, and bake the cake from "scratch." No pieces of shells, please. Now the question is, "What is a hickory nut, where do they grow, and how can we tell what they are? I guess the blessing of age is to answer questions like that. This is a very special cake. Oh yes! I will have another little piece of cake, please, with homemade ice cream on the side.

Till next time, Cousin Helen

## **ELECTRICITY: THEN AND NOW**

By Gerald Grimes

Electricity. A word that most of us take for granted, that is always within a touch of our hand, and will always be there in one form or another.

Well, yours truly is not any different than all of you. But to me it was the beginning of a research project. So here goes. Yes, I knew that Minerva once had its own power plant. How did I know this? As a child here, my family lived next to it. To us we knew what it was supposed to do (make a lot of noise and dirty smoke).

This was a proud chapter in Minerva's history. The village utility was established in 1888 and was reportedly the world's oldest community owned electric generating plant. It was only about nine years after Thomas Edison perfected the incandescent light. The plant, which had three units, could generate a maximum of 2400 kilowatts.

The municipal plant, which had been overloaded on occasion, had no power reserve to offer a prospective industry to Minerva. The plant continued to generate electricity for Minerva's 1800 customers.

It was just a matter of time and growth of the village until the power plant would become obsolete and a change would have to be made.

In 1947-48, 113 new homes had been built in Minerva and nearby vicinities. In the same area, 30 industrial buildings had been built or were improved by additions representing an estimated two million dollar investment. Included in these additions were buildings just outside the village limits and two new kilns at the Metropolitan Brick Company plant.

Minerva Council approved an expenditure of \$104,000 for new power equipment. This appropriation was to purchase and install a converted Navy 1800 KW turbine. On the basis of the urgent need for more generating capacity, and in the interest of the economy, the 1800 KW turbine was installed in 1950 to nearly

double the generating capacity of the plant.

1950 also brought about some power emergencies, as well as restrictions, to residences, and changes in the operation of some of Minerva's industries. The "Big Three," Cronin China, American Electric-Good Roads, and Minerva Wax Paper, had to change their work schedules with many workers changing from daylight hours to the midnight shift when the power plant load was at its lowest.

Once again Minerva saw industrial expansion happening and realized they needed to increase electrical generating capacity. Canton Plating Expansion was given the go ahead to start enlarging their business. It was at this time that the municipal power plant began being more frequently scrutinized for safety and peak load capacity.

The plant's insurance company strongly recommended the purchase and installation of an external system for treatment of the feed water used to cool the turbines, but the plant was handicapped because of lack of funds.

In 1956 the plant's peak capacity was 4200 kilowatts. A 1959 survey indicated a municipality-wide need for 4500 KW. The present facilities had become inadequate. If the village of Minerva was to remain in the electricity business, it would have to expand its ability to supply the homes and businesses with more power and would have to ask its citizens to pay an even higher rate for the electricity they used.

And so it was in 1960 that the municipal electric business, as the people of the village of Minerva had known it for over 80 years, came to an end. The Ohio Power Company of Canton submitted the only bid to purchase the Minerva Light and Power Plant and Distribution System. Street lighting service was to be furnished without charge to the village for a period of two years. A resolution was read accepting the bid and directing the board to proceed with the sale.

What was a thriving business in the 1800's became a thing of the past.

## **NEWS FROM THE PAST**

By Karen Gray

Recently a bound copy of the *Carroll Chronicle* newspapers from the years 1881, 1888, and 1889 was donated to the Carroll County Historical Society. In reading through the copies, I found many interesting columns that I photographed for the purpose of sharing what was happening in our county in the late 1800's.

According to the *History of Carroll and Harrison Counties* by Judge H. J. Eckley and Judge Wm. T. Perry, "[T]he *Carroll Chronicle* was established in March, 1871, by twenty-five leading and wealthy democrats of Carroll County."

Newspapers of that period were very political in their commentary, but not "politically correct" as publications tend to be today. The following columns were written by authors who used pen names as they wrote about their communities and the events that were important to them in that time period. I typed them as they were spelled and the grammar they used.

*Carroll Chronicle*, May 25, 1888

#### ALGONQUIN

Farmers have completed com planting.  
Road working and sheep shearing is now in order.  
Ground hog scalping is about over in this township.  
Fawcett & Brooks finished sawing at Brackin's yesterday.  
Samuel Heaston, of Freeport, Harrison County, and his brother, Jason, of Leesville, have rented the Petersburg flouring mill and are making snowflake flour.  
Maggie McQueen of Palermo, who has been seriously ill, is convalescing and was moved to her mother's at New Hagerstown.  
Sade McCort is also convalescing.  
May 23 (Romeo)

*Carroll Chronicle*, May 25, 1888

#### LEAVITTSVILLE

All nature is putting on a coat of green.  
The farmers have their com all planted and road working and sheep shearing is now their occupation.  
"Oh! how dry," is the never ending cry of the habitual.  
An appraisalment of the property of Susan Hess was taken last week, and the sale of the same will take place on the 29th inst'.  
Mrs. Louis Gordon is seriously ill with lung trouble. Dr. Tope, of Algonquin, was called in consultation last week and is now attending the case.  
Our drum corps is practicing once a week.  
Preparations are being made to properly observe decoration day.  
Measles are still in our midst. Mrs. Dunlap's family are the latest attacked.  
L. M. Davis has shorn his fine sheep, and by the

way, he has some of the finest bred sheep in eastern Ohio.

The show at Sherrodsville was not a success. There will be a meeting of the farmers of the neighborhood, at No.1 school house next Saturday evening, the 26th inst., at 5 o'clock for the purpose of organizing a Farmers' Club. Let there be a good attendance.

The freeze did not injure the fruit in this locality, and the crops will be immense.

Candidates are plenty and all seem to have the best showing.

Andrew Davis has delivered 700 ties at the C. & C.R.R.

The Algonquin mills are running regular every day with Heaston Bros. in charge.

May 22 (Bad Boy)

*Carroll Chronicle*, August 17, 1888

#### ALGONQUIN

The health of our community is good except a few cases of sickness. Ada, a little daughter of John Sell, has been quite sick. We are glad to note that she is better at this writing.  
Our merchants are doing a lively business.  
The millers are busy every day.  
The farmers are about all done harvesting. The crops are moderate.  
D. O. Rutan was in this neighborhood buying wool - paying 27 cents.  
We had the honor of attending a birthday party at Sholl Toot's, Saturday evening, it being the 18th birthday of their daughter Anna. There were about seventy-five guests present; a good time was had and ample provisions were prepared by Mrs. Toot and lady friends. Music was furnished by the Petersburg string band.  
The Palermo Sabbath School will hold a Union picnic in a grove near Thomas Brooks's the 5th of August. Everybody is invited to attend. Good speaking is expected. Music by the band and choir. Come, and spend a day with us.  
Petersburgh is talking of organizing a Democratic Club. It is straight for Cleveland & Thurman this fall.  
August 10 (Pete)

# ALGONQUIN SPINNING & WEAVING GUILD

By Nancy Ganyard

Our guild has been having mini-workshops throughout the spring and into the summer months. We started this spring with a four harness or more twill workshop under the guidance of JoAnn Walker. There were some "learning experiences" by the members. The rule is - if you make a mistake, that's one you won't make again!! Under the leadership of Peggy Ledrich, we had a felted purse/tote workshop. We "raided" several Goodwill stores to obtain a 100% wool sweater. You run the sweater through the washer on hot and then cold and might also need to put it in the dryer. This will cause the sweater to shrink and felt. This is your basic purse or tote. Some quite lovely creations were made.

Several of our members have been vendors at fiber festivals and also have taken classes to enhance their craft or to learn a new one.

The guild continues to support Jeanne, our Native American Elder with donations for the food basket run and some have also purchased firewood for her, not only this past winter but helping to prepare for future need.

Many of you probably know that the guild has taken on the responsibility of the plantings on the bank by the Farm House. There are hostas and sedum planted on the bank by the road and by the driveway are flowering kale. These plantings were donated by guild members. In years past, we have tried different flowering plants so they would be in full bloom for the Fall Festival, but as luck would have it, usually a couple days before the Festival we would have a freeze and the beautiful flowers were done for. The past few years we have tried flowering kale and that does seem to work out the best. It is in the cabbage family and will withstand a light frost. The flower heads are green or white and green variegated with a bit of deep purple thrown in. Be sure and look for them at the Festival and notice our hew mulch there too. You might have to peek around some of the vendors that set up right along the bank, but the work done by members of the guild is something to see.

As several members of our guild raise fiber animals, it is not uncommon to see bags of fleece being brought in for members to look over and perhaps purchase or barter one fleece for another!

The guild is preparing for the three festivals this fall. The first one is Great Trail at Malvern, and is held on two weekends, Aug. 29-30 and Sept. 5, 6, & 7. This is a French and Indian era festival. The location is 1-1/2 miles south of Malvern on Route 43.

Our second festival is Yankee Peddler, held at Clay's Park in Canal Fulton. It is held three weekends after Labor Day, Sept. 12-13, 19-20, & 26-27. The time period is 1776 to 1825.

And, of course, our own Algonquin Mill Festival planned for the second weekend in October, three days, Oct. 9, 10 & 11. Our dyemeister, Dave Lewis, is already making plans for the natural dyes that he will be using in the kettles over the open fire by the Spinners Cabin. Being that Friday, the 9th, is the school day, he will have one or two pots of Kool Aid for the dyes. The kids know if they spill Kool Aid on their clothes it won't come out, so they have an interest. It is something they can relate to. Up at the Two-Story Log House, JoAnn Walker is planning the stations for each of the rooms to facilitate the numerous crafts being presented by the guild members.

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

## FROM THE ART BARN

By Shelda Cobb

Here at the Art Bam we are making preparations for our 2009 Art and Photo Show. Once again, we are going to have our Art Show Gift Shop. It has grown every year. Our talented artists and committee workers, many of whom are artists, have sold beautiful items that they have made. There are a great variety of items and some are unique. The money earned by the Gift Shop is donated to the Art Show Fund. The seller gets 80% of the sold price and the Art Show Fund gets 20%.

We are hoping to have several artists again demonstrate their talent this year in the Little White Studio House. The demonstrating artists generated a lot of interest last year and many people stopped by to observe them.

The artists will be doing Face Art at the Art Bam again this year. Having a real artist doing a tiny masterpiece on your face or hand is a highlight for many kids of all ages. You might see just about

anything on the faces of Festival visitors.

Please stop by the Art Bam and see what's new this year. We have exhibitors of all ages and from all areas. People from all over Ohio and several other states were represented in the show last year. For more information or entry forms, please call (330) 947-2547.

## **NEW VETERANS' PARK IN MALVERN**

By Linda Byrd

If you have driven through downtown Malvern lately, you have probably noticed the small, new park between the post office and the Malvern Historical Society. Many Malvern citizens and local organizations donated their time, money, and services to the project. Thanks to this cooperative effort, the gazebo, the brick sidewalk, the benches, and the landscaping have been completed under the direction of the historical society.

One last detail remains - one that has been in the planning since the beginning. The historical society intends to erect a Veterans' Memorial Wall in the park. At one time, there was a wall of honor in Malvern near the location of the new park. It listed those who served in WW II. This wooden wall no longer exists, although there are photos of it and a painting by Lynn Fox that hangs in the Legion Hall. A new committee has been formed to research the names of Malvern area veterans of all wars and to decide what kind of "wall of honor" it will be. If you, a family member, or someone you know should be on the list, please send the information to: The Malvern Historical Society, P.O. Box 80, Malvern, Ohio 44644.

Please watch in the local area newspapers for more information about the wall and the campaign to raise the funding for this project. Contact Malvern Historical Society members Carol Brawley (330) 863-9234, Sonia Strock (330) 863-0149, Fran Montella (330) 863-0598, or Linda Byrd (330) 863-1222 for more information.

## **A WOOL MULCH MOSAIC**

By Dave Lewis

This year the Algonquin Spinners and Weavers have a new plan to curtail weed growth in our flowering kale bed in front of the Farm House. We are using sheep wool as mulch. It has many properties which

make it ideal mulch. It is biodegradable, renewable, carries its own fertilizer packets (manure tags), and retains water.

Using the wool straight from the animal usually gives about a three to five inch layer of mulch. The unwashed wool will soak up water and store it. It then releases the water slowly over a number of days as gravity pulls the water out of the locks. It keeps the soil moist and cool. I have used wool as a weed block in my small tomato patch for about four years and wanted to try it on a larger bed.

This year I am using colored fleece donated by Hollie Carter. These fleece all have small defects in them called breaks. A break is a weak spot in the wool shaft that causes the wool shaft to break into two pieces. This can be caused by something as simple as the stress from lambing or even a fever. This makes the wool unusable for hand spinning, but great for mulch.

Stop by and see the results of this experiment.

## **BIRD DROPPINGS FROM THE MILL**

By Janice Petko



I would like to dedicate this "Bird Droppings" article to Holmes Smith who passed away June 19, 2009 at the age of 93. Holmes was a member of the Carroll County Historical Society and helped me monitor the nesting boxes at the Mill many times until he moved from Sherrodsville in 2002. He had a passion for birds, especially banding them, and he passed that on to me.

Holmes was a licensed bird bander and received his Master Bander permit from the United States Department of Interior in 1968. He continued to band birds until giving up his license only a couple of years ago.

He began banding Eastern Bluebird and Tree Swallow adults and nestlings from my nesting boxes at the Algonquin Mill in 1995. He also banded any other nestlings he could locate at the Mill. He suggested and encouraged me to apply for a bird banding sub-permit in 1999, which I did. I was granted my sub-permit on July 15, 1999 allowing me to band Eastern Bluebirds and Tree Swallows only. I could now band these two species on my own, if Holmes was not available.

In 2005 knowing that Holmes would be retiring from banding in the near future, I asked Master

Bander, Dr. Cheryl Dykstra, of West Chester, Ohio if she would consider taking me on as a sub-permittee. She wrote to the Bird Banding Laboratory in Laurel, Maryland requesting that I be added to her permit, and I was granted that sub-permit on April 17, 2006.

Each time I capture a wild bird, I place a uniquely numbered band on its leg. I band mostly nestlings, but I will also band an adult bird if I can get it off the nest. Once the adult bird is banded, I release it. It will return to the nest in a very short period of time. Birds can be banded as nestlings because their legs become thinner as they grow; therefore, the band becomes looser on the bird's leg, not tighter.

I have recaptured (capturing a bird that is already banded) many adult Tree Swallows at the Mill by removing them from their nests. After I record the band number, I release the bird. I then check the bird's band number against my records to see if I banded it previously. If that particular band number matches one in my records, I can tell if the bird was born at the Mill and came back as an adult to nest or if I had banded it previously as an adult at the Mill, and it returned to nest again another year. In 2009 I recaptured 13 Tree Swallows. Twelve of these had been banded at the Mill. I had banded the other one at the Bluebird Farm Restaurant. I found that two of them nested in the same box at the Mill this year as in 2008.

Each time I band a bird, I record the number of the band, the species, the age, the sex, the date, and the location where it was banded. At the end of the nesting season, I submit all of my data to my Master Bander who in turn submits it to the Bird Banding Lab.

Through bird banding much is learned about the behavior of birds. The following paragraph, taken from the Bird Banding Lab's website, further explains this.

"Bird banding data are useful in both research and management projects. Individual identification of birds makes possible studies of dispersal and migration, behavior and social structure, life-span and survival rate, reproductive success and population growth."

If you find a bird that is banded, you can report the number on the band to the Bird Banding Lab at <http://www.reportband.gov/orby> calling (301) 497-5790.

So far the 2009 nesting season at the Mill is going well. I still have both bluebird and Tree Swallow nests as I am writing this in July. So I will wait until the next issue of the Newsletter to give you a full report.

## MAGNOLIA AREA HISTORICAL SOCIETY

By Paula Tolin

Every Monday night in July, the Magnolia Area Historical Society features "Music in the Park." This event is free and takes place at the Magnolia Band Stand at 7:00. Local entertainers provide a variety of music, and a concession stand is available for snacks and cones.

The annual Magnolia Sandy & Beaver Canal Days Festival will be held August 7-9. The Magnolia Area Historical Society will once again be selling their popular root beer floats in the park, made with Taggarts delicious homemade ice cream. Many events will take place for both children and adults. Watch the "Press News" for a schedule of events.

The Historical Society has restored the Isaac Miller Inn on Magnolia Square, and leases the first floor to Taggarts Ice Cream. A rotating photographic display in the restaurant is now featuring early transportation in the Sandy Valley area. The second floor houses the Society, including an office, meeting room, archival storage, and display area. For a tour, contact president Janet Rogers at (330) 866-9744.

## MUSIC AT THE MILL NEWS

By Ron Manist, Stage Activities Director.

We have all lost a very favorite group due to a serious illness of one of the members. The group is THE COLERAIN CONNECTION. This group, as with many of our entertainers, has been with us for many years. I was notified of this by phone in June and am making plans to adjust our schedule. It is not a simple task to fill their time slot and juggle other groups that have requested a change, "if possible".

I have had a number of calls over the years to fill our openings but, as you know, we have had few openings in my years of doing sound and stage activities directing. I will get it done, though, in a few weeks, or less, as there are a couple of good entertainers that will come for the amount our budget can handle.

I am now working with Jenson Industries of Canton to procure used curtains for the side and back walls of our stage to improve the acoustics for the benefit especially of the groups on stage. One ongoing problem has been the reverberations and echoes coming from the hardwood surfaces inside the building. I might add that this will probably not be

completed this year. I must thank my Master of Ceremonies and sound assistant Paul Matson from Scio for the lead on this little known (except in big time entertainment) company. I am hoping to get the used curtains for a very low price or as a donation. Incidentally, Paul has been chosen to be Grand Marshall for the Scio Fall Festival parade that happens to be one of the largest parades in Ohio with more floats last year than the HOF parade.

The fundraiser we started last year selling "Music at the Mill" tags now totals \$205, and I hope it will grow some more this year with the sale of 2009 tags. I am hoping to receive enough donations to roof over the concrete slab in front of the stage to give more protection to the school units and the cloggers. The tags are ready now for anyone who wishes to donate any amount from \$5.00 up. (See order form below)

Entertainers who express a desire to perform at the Mill are offered free parking passes to come to the Mill to see what it is all about and to meet with me. Additionally, I explain what we pay for our acts, and we do not negotiate fees.

Have a great summer and pray for more of the same weather we had last year at the Mill

## "MUSIC AT THE MILL" TAG PURCHASE FORM

Name \_\_\_\_\_  
Address \_\_\_\_\_

Please send me \_\_\_\_\_ 2009 "MUSIC AT THE MILL" tag(s)

I am interested in purchasing \_\_\_\_\_ .. .2008 (The first Mill Tag)

Enclosed is \$5.00 (or more) donation for each tag

TOTAL \$ \_\_\_\_\_

(Make check payable to CCHS and send to Ron Manist, 2360 Scio Rd SW, Carrollton, Ohio 44615.

The tag(s) will be mailed to you prior to the Festival. Thanks for your support.

## ALGONQUIN MILL FALL FESTIVAL OCTOBER 9-10-11, 2009 TENTATIVE ENTERTAINMENT SCHEDULE

### Friday, October 9

9 a.m. - 1:15 p.m. School Units and Bands  
1:15 p.m. - 2 p.m. Cedar Valley Cloggers  
1 p.m.- 3 p.m. Mary Manist  
3 p.m. - 4 p.m. Singing Christians

### Saturday, October 10

10 a.m.- 11 a.m. Dulci-More Folk & Traditional Musicians  
11 a.m.-12 noon Kick and Click Cloggers  
12 noon -1 p.m. The Rawson Family Band  
1 pm.-2 p.m. Chestnut Ridge Bluegrass  
2 p.m.- 3 p.m. The Varmints  
3 p.m.- 4 p.m. Roger Hoard

### Sunday, October 11

8 a.m. Religious service on the stage  
10 a.m.-11 a.m. True North and Friends  
11 a.m.-12 noon Summit-Up Cloggers  
12 noon -1 p.m. Open  
1 p.m.- 2 p.m. Old Fashioned Sing-Along with Thorn Ebersole  
2 p.m.- 2:15 p.m. Marlyn Warner singing the Algonquin Mill song  
2:15 p.m. -? Open Stage

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Correspondence: Members and other interested readers may contact the editor at the following address: Carroll County Historical Society P.O. Box 174, Carrollton, OH 44615. You may visit our website at: [www.carrollcountyohio.com/history](http://www.carrollcountyohio.com/history)

Renewing now will keep your membership from lapsing, THANK YOU FOR YOUR SUPPORT OF THE CARROLL COUNTY HISTORICAL SOCIETY.

MEMBERSHIPS: Memberships in the Carroll County Historical Society are available in the following categories:

<u>Yearly:</u>	<u>Life:</u>
Individual - \$12.00	Individual - \$150.00
Family - \$15.00	Couple - \$200.00
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