



The Bulletin

Hanover-Horton Area Historical Society, Inc.

Conklin Reed Organ and History Museum

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Conklin Museum Grand Re-Opening

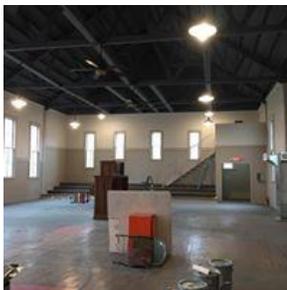
The organ room in the Conklin Museum has been undergoing major renovations this spring thanks to a grant from the Weatherwax Foundation. The ceiling and walls have been repaired and repainted, and the floor has been stripped and refinished. It looks beautiful! We are now waiting for new draperies to be completed and hung. This is on top of the new electrical renovation throughout the museum completed prior to the Weatherwax grant. The museum will not only be safer, but much, much brighter.

As part of our renovation, a new Memorial Room will be established in the small foyer under the former announcers' booth. It will provide an inviting place to relax and appreciate those individuals who have served tirelessly in establishing and supporting the Hanover-Horton Area Historical Society, including Lee Conklin whose organ collection was the foundation of the Society.

Soon we will be cleaning and moving the 100 organs back into the museum. (Help is always welcome!) We expect this to be done slowly and carefully in order to protect our new floor, as well as our old backs.

As a consequence of this renovation, our delayed **season opening is scheduled for (tentatively) June 25, 1:00 – 5:00**. We will celebrate our new look with refreshments, music, and fellowship. You can also expect some new looks in the rest of the museum as exhibits are refreshed and remodeled.

For a photographic view of the renovation process, check out our Facebook page!



2017 Spring Events

May 2017	June 2017
19 th -20 th -Organ Restoration Workshop 9am-5pm both days	16 th -Community Potluck 6:00pm gather 6:30pm dinner
19 th - Community Potluck 6:00pm gather 6:30pm dinner	23 rd -24 th -Organ Restoration Workshop 9am-5pm both days
	25 th -Opening Day of the Museum 1pm-5pm

Learning Fair is coming up!

Put the Learning Fair on your calendar for July 13 and 14. Bring your children, grandchildren, nieces, nephews, friends and/or neighbors for a wonderful day of hands-on activities. (Don't let the 'learning' in Learning Fair turn your young friends off – they will LOVE it!) Organizations, museums, industries, other groups and individuals provide hands-on exhibits specifically for children through teens – even adults! The HHAHS will be there as well with several exhibits: 1) a 1900's classroom, 2) the pedal tractor pull, and 3) antique and modern tractors. So, plan to come either Thursday from noon to 7:00pm or Friday from 10:00 to 5:00pm. It will be held at the Northwest Elementary School. See the Learning Fair website for further information and pictures at <http://learningfair.org>

AND...we would love for you to be a part of our exhibit! Please contact Janette Weimer at 563-8479 or mygramoo@hotmail.com if you could donate a couple of hours to help children learn about old-time education and toys/games.

Our maple syrup festival was a success!

Nearly 300 people attended our Annual Maple Syrup Festival. Families enjoyed the pancake breakfast, bake sale, book sale and of course the cooking of the sap in the Sugar Shack.



The winning recipe for the maple syrup contest was submitted by Kimberly Lindley for Marla's Maple Pork. The recipe will be posted to the society's Facebook page and is shown on the back of this edition of the newsletter.

For the first time we held a pancake flipping contest. Due to the weather it was held in the event center. It was fairly impromptu and enjoyed by everyone who participated. Children flinging pancakes in the air can never be a bad time. Thank you to everyone who came out and participated in this fun event.

From the President...Things are happening here at the HHAHS

Kids-on-the-Farm Barn is being framed (post and beam)

Wiring has been begun in the Antique Equipment Barn

Pews, to be used in the Conklin Reed Organ Museum, are currently being refinished. Special thanks to Larry DeForest, Bob Heathman, Chary Krause, Ken and Karen Reed, John Reed, Lori Stettler, Mary White and any others that helped on this time consuming project.

Event Center Rental for the busy spring and summer season is filling up quickly. Please contact Jim Allen (563-9135) for rental information. New chairs are being ordered for the event center and will be in place soon.

Lynn Jordon, President (cell 843-819-7678)

A HUGE Thank You!

Thank you so much to those that have helped with this year's sugaring season. Vic Reed, John Litwin, Ron Schumacher, Emily Kelley, Cody Boucher, Charles Conklin, Doug Teller, Curt Teller, Pete Teller, Ken Reed, Teresa Hemminger, Charles Hemminger, Mary White, Jacob Black and Karen Reed. These volunteers put in many hours collecting, cooking and bottling sap.

Thank you!!

New faces

The Board of Directors approved the hire of two new office managers at its April 27th meeting. Starting Tuesday, May 2nd the HHAHS office will be run by Linda Cossel and Michelle Godair.

Our new managers will be job sharing the position. Please note that the office hours beginning the first week of May will be Tuesday through Friday from 8am-12pm. These two ladies will be wonderful assets to our organization.

Interested in history or music? Enjoy meeting people?

HHAHS has a need for museum guides to volunteer one Sunday afternoon a month May through October. The Conklin Museum in Hanover encompasses an antique reed organ collection, local history exhibits, and a gift shop. Training is provided. If you are interested and/or would like more information, call our office (517-563-8927) or email us at hhahs@frontier.com.

Marla's Maple Pork
Submitted by Kimberly Lindley

1 ½ pounds pork tenderloin
½ cup pure maple syrup
2 T reduced sodium soy sauce
2 tsp ketchup
1 tsp Dijon mustard

2 tsp. orange zest
1 ½ tsp curry powder
1 ½ tsp ground coriander
1 tsp Worcestershire sauce
2 cloves garlic-minced

Trim pork of all visible fat. Place pork in a large, heavy duty, re-sealable bag.

Whisk together all remaining ingredients in a medium bowl. Pour over pork in bag. Seal bag and allow pork to marinate in refrigerator 1 hour.

Transfer pork and marinade to a small roasting pan or baking dish. Roast, uncovered, at 350 degrees for 40 minutes. Pork should be slightly pink in middle.

Let pork stand 10 minutes before slicing. Slice thinly. Drizzle extra sauce over pork and serve immediately.