

The Bulletin

Hanover-Horton Area Historical Society, Inc.

Conklin Reed Organ and History Museum
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Fifth Annual Home and Garden Luncheon

5th annual Harvest Home and Garden Luncheon was held on September 10th at the Heritage Park Event Center. About sixty five ladies attended.

Adrien Sharp showed us how to make a balsamic vinegar and to make maple encrusted tuna steak. He will be on television again on Thanksgiving Day on Food Network.

Ilse Gebhardt spoke to us about the monarch butterfly. We learned how to tell the male butterfly from the female and about the fact that the monarch butterfly has experienced a steady downfall in population in the past few years. She talked about habitat for the monarch and encouraged us to maintain habitat, mainly milkweed for the larva and high nectar plants such as butterfly plants and Joe Pye weed in our gardens to attract the butterfly. Much of the habitat has been destroyed as farmers take out fence rows and spray for weeds all over the country. The best way to counteract that is for individuals to maintain habitats in their garden. She brought a start of swamp milkweed plant for anyone who wanted to start a habitat garden. There is also a movement underway to name the monarch butterfly our state's official insect.



There was a silent auction with almost 100 items and nearly everyone took home a treasure! We also had a bake sale which featured pies and other goodies. There was an early brunch as the program began and many ladies asked Pat Spink for her recipe which is attached. (see inside)

Everyone left the luncheon with full tummies and a treasure or two. And every dollar earned will be spent on updating the organ room in the museum including much needed drapes.

Thanks to the many persons who helped with the luncheon and to the many who attended. Remember to put the second Saturday in Sept. on your calendar for next year! We are already planning another fun day!!

2016 Fall Events

September 2016

4th- Museum Open 1pm-5pm

10th- 5th Annaual Harvest Home and Garden Luncheon

11th- Museum Open 1pm-5pm

16th- Community Potluck 6:00pm gather 6:30pm dinner

16th&17th-Organ Restoration Workshop 9am-5pm both days

17th-Organ Restoration Appreciation Luncheon

18th-Museum Open 1pm-5pm

25th-Museum Open 1pm-5pm

October 2016

2nd-Museum Open 1pm-5pm

9th-Museum Open 1pm-5pm

21st-Community Potluck 6:00pm gather 6:30pm dinner

14th&15th-Organ Restoration Workshop 9am-5pm both days

16th-Museum Open 1pm-5pm

23rd-Museum Open 1pm-5pm

30th- Museum Open 1pm-5pm

**Each Saturday and Sunday in the month of October fun will be happening in Heritage Park. The corn

maze will be open
with plenty of
activities for the
whole family!

Tai Chi Classes are underway!

Each Thursday from 10-11am in the Heritage Park Event Center join Sharon Folkerth as she leads a class in Tai Chi. This round is entering week three, however newcomers are welcome. Participants are encouraged to wear loose clothing and well fitting shoes.

Suggested donation is \$2 per class.

October means corn mazes, pumpkins and Halloween!!

Our volunteers have been hard at work trying to make each weekend in October full of fun for the entire family!

Join us each Saturday and Sunday from noon until 6:00pm to walk the corn maze and join in on all of our fall festivities. We will host a pumpkin carving contest on October 22nd, cider making, and trunk or treat on the 30th, and plenty of other events.

We will also have a costume contest

We will have campfire food and drinks available each weekend.

The cost will be \$4 per person, children under 5 free admission

Watch for notes home from school, the County Press and fliers announcing the events.

Volunteering

Do you have some time to volunteer but feel like you don't know enough about the organs or the historical artifacts that are in the museum? We are having a training session on Saturday, November 5th at 10:00am. You will get a chance to learn about the museum and the many things that are here. We need volunteers on Sundays from May until November and on special events. If you are interested in helping with this please join us for the training. This will be informal and a chance to learn more about our area history as well as about the organ collection. Come join us and bring a friend! Please let us know if you would like to do this. Call the office at (517)563-8927 and leave your name.

Aunt Florence's Cake

2 cups flour
2 t. soda
1 t. salt
1 cup buttermilk
2 cups coconut
1 cup nuts (ex. walnuts)

Cream together butter and oil. Add in sugar, yolks and vanilla. In anther bowl combine flour, soda and salt. Mix into wet ingredients. Add buttermilk. Mix coconut and nuts into batter. Fold in egg whites.

Pour into 10"x15" greased sheet pan and bake at 350 degrees for approximately 25 minutes. Let cool completeley before frosting.

For Frosting: Cream together 8 ounces cream cheese with $\frac{1}{2}$ stick of butter. Add in beat in 1 pound powdered sugar. Mix in 1 teaspoon vanilla. Last but not least mix in $\frac{1}{2}$ cup coconut and $\frac{1}{2}$ cup nuts.



The entryway into Heritage Park, fall of 2015. Join us again this year, each weekend in October, for fun for the entire family!