

The Quarterly Bulletin
Ripley County, Indiana, Historical Society, Inc.
Library – 125 Washington Street
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▲ **Quarterly Meeting**

The Ripley Co. Historical Society will meet **Sunday, July 8th, at 2:00 pm** at the Archive Library on the West side of Versailles Courthouse Square. The program will be Jarred Rogers sharing with us about his book “The Ol’ Coach Sez” based on his grandfather William H. “Gus” Moorehead. Jarred will be signing his book and have them available for purchase.

“July 8th 2018 is the annual Ice Cream social and Johnson Twp. will do the cookies and drinks”

▲ **Library Hours**

The RCHS Archives Library is open for public research weekdays 1 – 4 pm, except holidays, Pumpkin Show week, also the week before and between Christmas and New Year. The Library will also be closed during inclement weather. **NOTICE:** The Museum will be open on Sunday Afternoons 2-4 p.m. Memorial Day through Labor Day & on **Pumpkin Show Saturday Sep. 22nd**. Questions call 812-689-3031.

NOTICE: 2018 Yearly Dues are due in January 2018. Mail your renewal for 2018 to RCHS at P.O. Box 525, Versailles, IN 47042 Dues: Annual \$15; Life \$150.

▲ **Research**

Research is free to all members and \$7.00 for non-members. Copies/scans are \$1.00 per page for everyone and can be sent via email to in paper form. Please make your research requests via email or regular mail.

▲ **Volunteers Needed**

We are in need of volunteers to donate 3 hours of their time one day a week, Monday – Friday from 1:00 pm – 4:00 pm. If you live in Delaware or Franklin Township, please consider volunteering to be a director from your county. Contact Cheryl Welch if you are interested in filling any of these positions.

▲ **Books**

The WWII War Veterans Book, titled LEST WE FORGET, is still available. It can be obtained for \$25 at (1) Batesville Historical Society which is located on George Street next to the Post Office, (2) the Osgood Museum on South Buckeye Street (on Friday or Saturday afternoons) or in Versailles at the Ripley County Historical Society Library on the west side of the Courthouse Square (open every week-day afternoon from 1 to 4). Also, LEST WE FORGET can be ordered for shipment by mail for \$30. Checks should be made payable to Ripley County Historical Society. We give our heartfelt thanks to Joan and Norris Krall. We are now printing the Ripley County History Book Vol. II

▲ **Ripley County – 200 Years**

A book is being put together for the Ripley County Bi-Centennial covering 1818 - 2018. We are looking for information from each township such as: old communities no longer in existence, schools, churches, cemeteries, etc. Interesting old stories or historical events that occurred would be great as well as more recent information. Please send your stories to the Ripley County Historical Society Archives by email, staff@rchslib.org, or mail, P O Box 525, Versailles, IN. **Articles are due by September 1, 2018. The book is scheduled for distribution in November 2018.**

▲ Versailles Bicentennial Celebration Set for July 28

The Town of Versailles will celebrate their 200th birthday on Saturday, July 28th on the town square. The day will start with an exercise class at 8:15 am followed by the Farmers Market from 9:00 am – noon. The Versailles American Legion will host its second annual “Taste of Versailles” throughout the afternoon. An historic tour of the town, visiting over 36 sites, will be available in the afternoon either by horse drawn trolley or a walking tour. Brochures with QR codes will enable participants to link to writings and videos about each site. More than a dozen short documentaries highlighting the rich history of Versailles will also be shown in the Lions Club Building. Other activities include a “cruise-in” for classic cars. Civil War encampment and a time capsule burial. The Ripley County Historical Society Archive building will be open **from 3:00** to 7:00, and the Southeastern Indiana Woodturners will be demonstrating their trade and offering hands on turning. The “Ladies for Liberty” will be performing songs honoring each branch of the military at 5:15 pm. Food vendors will line the square from 5:00 pm – 11:00pm and Main Street Pup will host a beer garden and street dance from sunset until 10:00 pm. Main Street Versailles website: mainstreetversailles.weebly.com

Duke of Devonshire Cake

1867

One pound of Flour, one pound of currants, three-quarters of a pound of sugar
Half a pound of butter, half of the peel of lemon, half a pound of citron,
Whisk all together, with eight eggs; add a little brandy;
Bake in a slow oven two hours and a half

Peterson's Magazine
Philadelphia, Pennsylvania

RIPLEY COUNTY HISTORICAL SOCIETY MINUTES

The Spring quarterly meeting of the Society was held at the RCHS archives Building on Sunday, April 8, 2018. In absence of President Cheryl Welch and Secretary Frank Keenan, Duane Drockelman and Owen Menchhofer presided over the meeting. There were 8 present at the meeting. (Duane Drockelman, Matthew & Owen Menchhofer, Roger, Delbert & Peggy Abplanalp, Jerry Wilson and Fred Glover)

Duane opened the meeting with pledge to the American flag and introductions at 2 pm. The Treasurer's report was distributed and discussed and motion made by Fred Glover and seconded by Delbert Abplanalp to approve as presented. The only unusual item on the report was expense of a furnace repair.

Under Old Business it was reported the Tyson Fund grant has been completed and the OCR (optical character recognition) software has been a great help for researching newspapers. A great THANK YOU to Dannie Welch for his many, many hours of scanning newspapers.

Under New Business:

- The Bicentennial minutes which are broadcast on WRBI at 6:20 am, 11:20 am and 4:20 am have been developed and presented by Duane Drockelman and Warren Bruns.
- Under director positions, Adams will be Duane Drockelman, Brown will be Frank Keenan, and Center will be Charles Hughes. Delaware and Laughery townships still are open. Delbert made a motion to retain these positions and was seconded by Fred Glover until a quorum of directors are present to vote on them.
- Duane passed out the director work schedule for the museum for the summer Sundays it is to be open.
- Duane reported on the Bicentennial History Book. The Society along with Batesville Area Historical Society, Osgood Historical Museum, Milan '54 Museum and the Sunman Historical Museum are sponsoring this book. There is no cost to our society and we will have 200 copies to sell as a fundraiser. There is an August 1 deadline for sponsorships. The Society will have a sponsorship and asks the membership to consider a sponsoring ad also. If you know of a business please let Cheryl or Owen know so that they can be contacted by Tracy Winters, Winters Printing Company. The book will be printed and available in mid November in time for Christmas giving. Examples of other county books were shown and well received by those in attendance.

The meeting was closed and refreshments were served by Jackson Township.

Respectively submitted,

Owen Menchhofer, secretary pro tem

In honor of bicentennial of Ripley County, the following is an excerpt from "The Life of A Centenarian" written by Ethel Kohlerman Mathias. Ethel had many interesting stories to tell.

LARD MAKING

Lard making was another big job in the butchering process. After Pop had trimmed up the hams, sides, and shoulders, the trimmings were separated into fat and lean pieces. The fat pieces were cut into one inch cubes. It took sharp knives and a good cutting board for this job. Before butchering day, Pap took all of the big butcher knives to the grindstone and sharpened them.

After the pieces were cut, they were put into a large iron kettle to cook. We cooked ours on the kitchen stove but some people used the big iron kettles over an outside fire. The lard had to be stirred so it would not stick or burn. We had a big wooden paddle to stir the lard. Here again, the fat had to be cooked just right. If cooked too long or allowed to stick, the lard would not be good. Practice made perfect. Mom's lard was always sweet, white, and firm. After the fat was cooked just right, it was poured into the lard press. The press was made of iron. There was a handle to move an iron plate down to squeeze the fat against another iron plate with holes in it which let the fat flow through but kept the rinds out of the spout. What was left after the pressing was finished was called cracklings.

The lard press was set on a chair and a jar was placed beneath its spout on the floor. When a jar was full, a clean cloth was tied over the top and it was taken to the cellar to cool. Lard was used for cooking wherever fat was needed – pie dough, fried chicken, bread, etc. When meat was fried, the grease drippings were put into a jar and used for frying potatoes, seasoning vegetables, etc.

Some of the cracklings were added to head sausage, blood sausage, oatmeal sausage, or could be eaten as it was. Most of the cracklings were fed to the chickens. Some people made liver sausage.

SAUSAGE MAKING

The lean meat trimmings were cut into small pieces. Then it was run through a sausage grinder. Our grinder was made of iron and was a bench like structure. It is hard to describe. The meat was put into the grinder. A handle turned a knife inside. This knife was about three inches round and six inches long with grooves going around it. When the handle was turned, it moved the meat along the grooves and, at the end of the knife, was a metal plate with holes in it to make the sausage come out in about one eighth inch ribbons. Then the sausage was seasoned with salt, pepper, sage, and some red pepper. It was shaped into patties about one and half inches wide, by hand, put into a skillet and fried. The fresh sausage with homemade bread was delicious. For storage, the fresh sausage patties were fried and "put down" in hot lard in jars and stored in the cellar. Then, when we wanted sausage, we just went down and got some patties out of the lard, warmed and ate them.

If Mom has cleaned the intestines, some of the sausage would be stuffed into the "casings" as the intestines were called. To do this, the sausage was put in the lard press from which the bottom disk was removed. A special spout was attached. It was about six or eight inches long. The casing was slipped on the end of the spout. As the sausage was pressed down by the top plate of the lard press it was squeezed out into the casing. The filled casing was tied with a string and separated into sausage lengths of about six inches each. These were put into a big iron kettle of boiling water but I don't remember for how long. Then it was smoked. When prepared this way, the sausage would keep for a long time.

My Dad usually butchered three or four hogs. That was our meat for the year except chicken, rabbit, and squirrel. We never had beef.

BUTTER MAKING

The cream had to be at the right temperature for the butter to make. Cold water was added if the cream was too warm. After the butter formed, the part that was left was called buttermilk which was drunk or used in cooking. The excess was given to the animals.

After the butter “came”, it was taken from the churn, put into a crock and “worked” with a wooden paddle to remove excess buttermilk. In springtime, when the grass was green, the butter would have a pretty yellow color. Later in the year, it might be pale. Then, color was added. Color could be bought. It came in little capsules. Nothing in the world tasted better than Mom’s homemade bread, butter, and big, juicy blackberries right out of the patch. The excess butter was taken to the store and sold.

It usually took about a half hour for the cream to be made into butter – whether it was churned, shaken, or stirred with paddles.

BREAD MAKING

Mom’s bread making really started with Pop sowing wheat. It was usually planted in September and harvested in June but that is another story. After the wheat was harvested, Pop took it to Donselman’s Mill on Hayes Branch to be made into flour.

He brought home enough flour to last till the next harvest. In the corner cupboard in the kitchen there was a big barrel. I don’t know if it held all of the flour or whether some was stored elsewhere but I think the barrel held it all.

On top of the barrel was a big flour board about 1 ½’ x 2’. As far as I can remember, it was never washed – at least not after every bread making. It was just turned over. Mom baked at least twice a week so there was a good smell of baking often. She never used store yeast. I don’t know where she got her starter but the yeast was always fed (more flour, sugar, liquid) after each baking.

The night before baking Mom boiled potatoes. Then she used the liquid and mashed some potatoes and added yeast from the starter and flour. This set overnight. The next morning, she added more flour to make a thick dough which she worked on the bread board until she could “spank it” as she said. Then the dough was left for about one hour to double in size, punched down, and let rise again. Then, out into loaf size, greased top and bottom, put in bread pane and let raise again. Then it was put into the oven and baked for about one hour. The heat of the oven was tested by putting a hand in the oven. If the oven wasn’t hot enough, she added kindling or corn cobs to the fire. If the oven was too hot, she shut the damper and left the oven door open. She always baked at least four loaves in one pan. The bread came out of the oven nicely browned, light, and delicious.

Mom was noted in the neighborhood for her good apple pies. Most of her pies were fruit pies. We always had pie and cake. Cakes were made from scratch. Neighbors traded recipes. They had no cookbooks and no exact measurements. Mothers taught daughters. Here is Mom’s pie crust recipe: 3 cups flour, 1 cup lard, ½ cup water, dash of salt.

BOOKS FOR SALE

| | | |
|--|----------------------------|---------|
| A Century of Schools | by Alan Smith | \$20.00 |
| Adams Township Cemetery Directory | | \$10.00 |
| Broken Wings | by Robert Kelly | \$20.00 |
| Brown Township Cemetery Records | | \$10.00 |
| Brown Township Tales | by Alan Smith | \$20.00 |
| Historic Travel Guide to Ripley County | by Paul R Wunning | \$23.00 |
| History of Adams Township 1950 | by Harold Freeland | \$20.00 |
| Jackson Township Cemetery Records | | \$13.00 |
| Johnson Township Cemetery Records | | \$10.00 |
| Lest We Forget WWII | by RCHS | \$25.00 |
| Milan, Indiana: A Storied Past 1854-2004 | | \$16.00 |
| Napoleon & Vicinity Sesquicentennial 1820-1970 | | \$12.00 |
| Old Timbers | by Chilton Thompson | \$23.00 |
| Osgood Indiana Sesquicentennial 1856-2006 | | \$17.00 |
| Passing Point | by Don Morrison | \$8.00 |
| Revolutionary War Soldiers and Patriots with Ties to Ripley County Indiana | | |
| | by Marlene Jan McDerment | \$34.00 |
| Ripley Country, In Vintage Post Cards | by Alan Smith | \$20.00 |
| Ripley County History, Volume I | | \$65.00 |
| Ripley County History, Volume II | (Paperback) | \$25.00 |
| Passing Point | by Don Morrison | \$8.00 |
| Story of the Bradt Fund, the F. Hale Bradt Family and their Versailles, Indiana Farm 1906-2001 | | n/c |
| Sugar Branch | by Don Morrison | \$16.00 |
| Take The River | DVD PBS Presentation | \$25.00 |
| Tales of Versailles | by Alan Smith | \$16.00 |
| The Dark Line | by Don Morrison | \$20.00 |
| Those First Bright Days of Elvis | by Josephine Rascoe Keenan | \$14.00 |
| In Those Dazzling Days of Elvis | by Josephine Rascoe Keenan | \$14.00 |
| Versailles, Indiana School Life 1818-1966 | by Alan Smith | \$20.00 |
| Wilbur's War (Abridged) | by Hale Bradt | \$15.00 |

Ripley County, Indiana, Historical



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