

**The Quarterly Bulletin**  
**Ripley County, Indiana, Historical Society, Inc.**  
**Library – 125 Washington Street**  
**Museum – Corner of Main and Water Streets**  
**Versailles, Indiana 47042**

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**VOLUME XXXX**

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▲ The Ripley Co. Historical Society will meet **Sunday, October 8th, at 2:00P.M.** at the Archive Library on the West side of Versailles Courthouse Square. The program for our next meeting will be given by Eileen LaGreca on Flower Pounding; she makes the flower pounding into framed pictures, Christmas ornaments and bookmarks. They are highlighted with quilting to enhance the flowers.

▲ Research \$5.00 for non-members and all mailed requests, and \$1.00 per page copied for everyone. **VOLUNTEERS TO WORK AT THE HISTORICAL SOCIETY ARE BADLY NEEDED (NO PAY). CONTACT CHERYL WELCH IF YOU ARE INTERESTED IN WORKING ONE DAY A WEEK FROM 1:00 TO 4:00 P.M., MONDAY THROUGH FRIDAY.**

▲ 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 Townships Historical Information**

Duane Drockelman, is making a request to gather information from all the Townships to put together as a project, for the Ripley County Bi-Centennial for 2018. Would each representative Board member for their respective Township send information, such as: old communities no longer in existence, schools, churches, cemeteries, etc. Interesting old stories or historical events that occurred would be great. Individuals who are members also feel free to send any information. Please send to the Historical Society Archives by e mail or mail attention Duane by October 8, 2017.

▲ The Historical Society is sad to hear of the Death of Tom Krumm on August 30<sup>th</sup> 2017, Tom was a great help to the Historical Society, he kept Obituaries up to date and wrote stories for the newsletters. Prayers for the family.

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. 23rd. Questions call 812-689-3031.

**NOTICE:** 2017 Yearly Dues are due in January 2017. Mail your renewal for 2017 to RCHS at P.O. Box 525, Versailles, IN 47042 Dues: Annual \$15; Life \$150.

**THE FOLLOWING BOOKS ARE AVAILABLE:**

<i>Ripley County History, Volume 1</i>	\$65	<i>Versailles, IN School Life 1818-1966</i>	\$ 20
<i>Brown Twp. Tales</i> by Alan Smith	20	<i>Osgood, IN Sesquicentennial 1856-2006</i>	17
<i>Tales of Versailles</i> by Alan Smith	16	<i>Vintage Postcards</i> by Alan Smith	20
<i>Jackson Township Cemetery Index</i>	13	<i>Johnson Township Cemetery Index</i>	10
<i>Milan, Indiana, A Storied Past</i>	16	<i>Lest We Forget WWII</i>	25
<i>Broken Wings</i> , By Robert Kelly	20	<i>The Dark Line</i> by Don Morrison	20
<i>Assorted Jefferson Proving Ground Books</i>		<i>Napoleon &amp; Vicinity</i>	12
<i>Sugar Branch</i> by Don Morrison	16	Shipping Charges added for all books	5
<i>Ripley County History Vol. II</i>	25		

## RIPLEY COUNTY HISTORICAL SOCIETY MINUTES

The summer quarterly meeting of the Society was held at the RCHS Archives Building on July 9, 2017. The meeting was called to order by President Cheryl Welch at 2:00 P.M. following which she led attendees in the Pledge of Allegiance. Duane Drockelman read the minutes for the spring 2017 quarterly meeting in the absence of Secretary Frank Keenan. The minutes were approved after the following changes: Tin canteens for Union Soldiers instead of "Ti" canteens; and the surname "Williams" was incorrect for the last surviving Union and Confederate soldiers of the War.

Treasurer Owen Menchhofer's report was distributed and approved by the attendees. Owen said the Society received a donation check again this year as a result from Lanny Copeland and was very much appreciated. Thank you correspondence will be sent.

President Welch informed everyone of newly elected Board member Melvin Black from Delaware Twp. passing. His family said that he was very looking forward to serving on the Board.

Dannie Welch has been working with the new software program (Searchware – type name) of scanning the older newspapers, 44 years at this time and counting, and placing on the computer. This will allow individuals coming into the Archives to type a name, and if found in the scanned newspapers, to more easily find and do research.

President Welch discussed the upcoming DAR book written by Marlene Jan McDermont to be available in September. It will have information of the 68 Revolutionary soldiers and 6 widows, and Patriots, found in Ripley County. Owen made the motion and Duane seconded, that the Society pre- purchase 20 copies to have in the Archives for purchase by individuals. They will be sold to the Society at a discount.

William Gloyd made a motion and Sandy seconded, that the Society submit a grant request to the Tyson Fund for a new computer, with larger memory ,to replace an older one, that will be available for use by the public for the many scanned research information that is currently being done and in the future.

Duane Drockelman, for a Ripley County Bi-Centennial project, would like all the Directors to send him information of the past history of their respective Twp. This would be nice to get names of old town that no longer exist, schools, churches and anything of historical items that can be recalled. We will try to get the information assembled and placed in the newspapers for the coming year.

President Welch then introduced Melvin Meisberger, Ripley County resident, who gave a wonderful program on his retiree project, of old collection of cars. They are of the 1950 and 60's vintage with an interesting story for each. Melvin got his first car at age of 16, if he could get it running, a 1949 Studebaker for Seventy-five dollars. He told of his goal of getting all car models that he owned during his lifetime. Fords, Chevy's and Studebakers, convertibles, were all memorable. It was hard to pick out his favorites. However, 1959 Ford Hardtop convertibles, a 1954 Chevrolet convertible and 1964 Chevelle were all high on the list.

After the program, homemade ice cream was enjoyed by all. Next quarterly meeting will be held on October 8, 2017 2:00, at the Archives. Center Township Refreshments

Submitted by Duane Drockelman

The story on the next page is about Ethel Mathias story from her book. Hazel Steuri newspapers Articles  
In review

## CARE OF EGGS

Eggs started in the spring of the year when an old hen wanted to “set”, that is, to stay on a nest three weeks to hatch out a chick from an egg. Roosters were kept so the eggs were always fertile. Usually, 12 to 15 eggs were placed under the “settin hen”. The hens would be put in the corn crib which would be empty by spring. Mom tried to have several hens setting at the same time. Not all of the hens were good setters. They might leave the nest and the eggs would get chilled and not hatch or she might break some of the eggs. Some of the eggs might be rotten so, if 12 eggs were “set”, it was no assurance you would get 12 chicks. I imagine six would be a good average.

After three weeks, the mother hen and her chicks would be moved to a coop. The mother hen fluffed out her wings to cover the chicks and keep them warm at night. Daytime, she found food for them. Food, which Mom gave them, and bugs, worms, and grass. When she found food, she would make a clucking sound and all the little chicks would run to her. Mom fed the baby chicks, corn, cracked wheat, clabber, and buttermilk. If she raised 50 chicks each spring she thought she was doing all right.

The young roosters were eaten as fried chicken. The pullets were put in the laying house for eggs.

It was like a contest between Mom and Pop. She tried to have fried chicken by the 4<sup>th</sup> of July and Pop tried to have new potatoes.

The chicken flock was fed corn, wheat, milk by products, scraps from the table, potato peelings, etc. In winter time, Mom cooked a hot mash for them – potato peelings, etc. with bran, water or milk.

The eggs were gathered twice a day as a rule. The hens were provided with boxes lined with straw in which to lay their eggs. After they laid an egg, they always cackled as if to say, “See what I did”. So, the henhouse was full of joyful sounds.

In the day time, the chickens ran about as they pleased looking for food but, at night, the house was closed to keep out the varmints like polecats and weasels.

After the eggs were gathered, they were cleaned and taken to the cellar to cool. We had eggs for breakfast every morning along with bacon or ham, potatoes, bread (sometimes biscuits), fruit (usually blackberries), jelly, and butter. Maybe coffee, I don’t remember. We children never had coffee. Pop did morning chores before breakfast so Mom got breakfast fixed and our school lunches ready while Pop took care of the stock.

The eggs we didn’t need were taken to town and exchanged for such things as salt, sugar, yard goods, and spices. We traded at Dever’s Store. Dever also had a huckster route but it didn’t come to Dutch Row where we lived. A huckster wagon was a store on wheels which went out in the county and bought eggs, butter, chickens, etc. while selling the store goods.

Later, Mom had an incubator which held 100 eggs. This was a big box affair on legs which had a coal oil (kerosene) lamp for heat and big trays to hold the eggs. This was a big improvement over the “settin hens” but Mom would watch that incubator for three weeks almost constantly. The temperature had to be kept right. The eggs had to be turned twice a day, I think, I am sure every evening. Moisture had to be right. She usually had good results. Then the little chicks were put under a “hover” and kept warm with a



wood stove in a little building called the brooder house.

## CARE OF HOGS

I can't remember much about the hogs except that they were kept in a pen and fed corn and slop. The slop was all of the waste from the kitchen with milk and bran and corn. I suppose Pop must have had some for sale once in a while but we always had hogs to butcher. I don't remember how many sows he had but I do remember one in particular. I had my first lesson in the facts of life when this sow gave birth to a litter of little pigs.

## BUTCHERING

Butchering was a big event in the neighborhood. A family never butchered by themselves. Some neighbor always helped. Butchering time was looked forward to – to have plenty of fresh meat. Otherwise, one had chicken, maybe some rabbits or squirrels.

Butchering couldn't be done until cold weather so the meat could be "cooled out" so it would keep and taste good. So, bright and early on a crisp, cool day Pop would get up and build a big fire and start to heat big rocks. The hot rocks were used to heat the water in big barrels. The hot water was used to scald the hogs so that the hair could be scraped off with a metal scraper.

There was a rivalry between the men of the neighborhood as to who was the best shot in hitting the hog in the middle of the forehead. After the hog was shot, it was "hung up". A stick was placed between the hind legs back of the tendons. The stick was then attached to a rope and pulley and the hog was raised. This had to be done quickly so the hog could be "stuck". This was a slash with a knife in the throat to let the blood drain out. This had to be done before the blood coagulated – again so the meat would keep and taste good. Some people saved this blood to make "blutworsh" (blood sausage). Aunt Tillie Cook always made it and it was good.

After this was done, the hog was dipped in the barrel of hot water. It was very important to have the water just right. If too hot, the skin would cook. If not hot enough, the hair would not scrape off. After the hair was off, the hog was hung up and "gutted". It was cut down the middle of the belly. The insides were taken out and put into clean tubs. The heart, liver, kidneys and spleen were saved by some. We did not save the kidneys and spleen. The heart was the first thing that was cooked. It was cut into slices and fried. The liver was usually divided among the neighbors. The hog was then allowed to "cool out". Usually one night was long enough.

In the meantime, the stomach was cleaned to put head sausage in and the intestines were cleaned to stuff with sausage. The stomach was turned inside out and scraped to remove the lining. It took a lot of water and time to clean them.

When the hog was "cooled out" it was laid on a big table and "cut up". The feet and head were cut off right away so they could be cleaned. Feet were put in jars with spices and vinegar to make pickled pig feet or cooked except the jowls which were put in salt brine. After the head was cooked, all of the meat was picked off and put through a food grinder. Seasonings and sometimes cracklings would be added. Then it would be stuffed into the stomach if the stomach was used. We usually didn't use the stomach.

After Pop had "cut up" the hog, the sausage and lard had to be made. The hog was cut into hams, shoulders, sides, and backbone. All of these were trimmed just right.

## 5 Cup Salad

1 Small can Mandarin Oranges  
1 Cup Drained Chock Pineapple  
1 Cup Coconut  
1 cup small Marshmallows  
1 Cup sour Cream  
Mix all together  
Let set over night.

## *Ripley County, Indiana, Historical Society*



### **OFFICERS and DIRECTORS**

Adams Twp. - Mr. Duane Drockelman, 10238 N. Adams Church Rd, Batesville, IN 47006  
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Johnson Twp. - Mr. Owen Menchhofer, 1970 N Co Rd 300 W, Holton, IN 47023  
Laughery Twp. -  
Otter Creek Twp. - Mr. Michael Stratton, 4300 W. U.S. 50, Holton, IN 47023  
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