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HENDRICKS COUNTY

HISTORY BULLETIN



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THE HENDRICKS COUNTY HISTORICAL SOCIETY

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HENDRICKS COUNTY HISTORICAL SOCIETY, INC.

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H C H S

The Hendricks County History Bulletin is published quarterly in February, May, August and November prior to our meeting dates. It is distributed without charge to members of the Society, to Hendricks County Public Libraries, and to Hendricks County School Libraries. Individual copies \$1.00. Communications concerning back copies or individual copies should be addressed to our secretary. Dues should also be paid to our secretary. Contributions or suggestions to The Bulletin should be mailed to the editor.

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H C H S

The men whom I have seen succeed best in life have always been cheerful and hopeful men, who went about their business with a smile on their faces, and took the changes and changes of this mortal life like men, facing rough and smooth alike as it came.

Charles Kingsley

H C H S

God bless you in the morning when you greet the
sun's first ray,
God bless you in the afternoon and all throughout
the day.
God bless you in the evening and fill every hour
you live
With the perfect peace of mind and heart His love
alone can give.

Greetings from our president.....

We have reason to be proud of our society and its accomplishments during the past year. The Hendricks County History Book has been completed and sales are well under way. Working on the book has been a most rewarding experience. We have made valued friends and acquaintances who have a truly kindred spirit.

The Hendricks County Historical Society wishes to thank all who have in any way helped with the book. We are most grateful for your cooperation and devotion.

The Hendricks County Museum is another project that is becoming an influence to unite people of the county through common interest. The response of people who have given and loaned articles is gratifying. Many organizations through-out the county have been very generous with monetary donations. There are many who under the most efficient leadership of the Museum Board president, Dorothy Kelley, have given much of their time and labors. "Christmas at the Museum" was beautiful and very interesting.

We of the Hendricks County Historical Society are most grateful to all of you who have been involved with the Museum. We appreciate the time and effort you have given to get this project under way. The increased activity and the general improvement in appearance of the Museum certainly reflect your efforts.

Mary Jeanette Winkleman, President

H C H S

New officers were elected and installed at the October 10th meeting of our Society, held at the Cascade High School. Mary Jeanette Winkleman received the gavel from the Rev. James Shockley, and she will guide our destinies well for the coming year. Jack Gambold was elected vice president, and the other officers remained the same.

The Society voted to change the meeting dates. From now on, we will meet the second Sunday in February, May, August and November, and The Bulletin will be published accordingly. Mr. Carl Jackson gave an interesting talk on "The Labor Movement" and the ladies of Liberty, Guilford and Franklin Townships furnished refreshments. Thus ended a year of accomplishment for the HCCHS.

H C H S

Next Meeting...February 13 we will meet at the Danville United Methodist Church, located at 820 W. Mill Street. Ida Mae Miller will be back with us with another of her delightful talks. "As it was in the beginning...Music in Indiana before it became a state" is the subject of her program and we all look forward to an interesting afternoon. Grace Cox is chairman of the social hour with ladies of Center, Marion and Clay Townships furnishing the refreshments. Let's all hope that Old Man Winter will smile upon us, but if it is still snowy, a large parking lot will be cleared for us.

H C H S

Congratulations to Clark and Carolyn Kellum! At the Plainfield Jaycee Recognition Dinner, January 17, they were completely surprised to receive the award for Outstanding Senior Citizens. It couldn't have happened to two nicer and more deserving people!

H C H S

The following letter to Ruth Pritchard is the kind of letter the History Book Committee like to read:

1 - 3 - 77

Dear Mrs. Pritchard,

Thank you for the fast service. Books arrived 12-27-76 in excellent condition. I gave one to my mother, Mrs. Thelma Parker, for Christmas and I kept one for myself. A very informative and well written book.

My best regards,

Hal Parker

P.S. I'm a 1953 graduate of Clayton High School.

H C H S

A Wrap - Up of the Bicentennial

Our bicentennial year is now history but "the melody lingers on". It is much too soon to evaluate the historical event, yet, as sort of a wrap-up of the celebration, a few comments might be in order.

Individuals with a sense of awareness realize that those of us living in this era have been most fortunate, for, in the last decade we have observed and have been privileged to be a part of three historic and important milestones.

In 1966, Indiana celebrated her 150th birthday, and the Sesquicentennial celebrations in Hendricks County, with Max Lee as chairman, were enthusiastic happy out-pourings of good will and pride in our heritage. The most important outgrowth of the year's festivities was the formation of our Hendricks County Historical Society. From an un auspicious beginning, we have, in ten years, become an active organization contributing much of value to the county. We have managed to get the museum off to a good start and we have published the long-awaited History of Hendricks County, 1914 - 1976. It is a beautiful book of more than 600 pages. Written by people of Hendricks County about people of Hendricks County, it is unique among county histories and should be in every Hendricks County family's library.

In 1974, Hendricks County marked its own sesquicentennial with many happy occasions, starting with the huge kick-off on April 1 and closing with an elaborate pageant written and staged by Hendricks County people and presented in the Danville Ellis Park August 2nd & 3rd and 9th & 10th. Scott Hosier was general chairman and Blanche Wean served as pageant chairman.

And as we rang down the curtain on our country's 200th birthday celebration, it left most of us with a calm, quiet sense of pride and security in the knowledge that, with all its flaws, our country is still the greatest in the world, our form of government is still the best man has ever devised, and our people - well, our people are simply wonderful! (Especially Hendricks County people!)

In the afterglow of the year of festivities, we asked two of our most articulate members to share with us their thoughts concerning the bicentennial and we thank

Frances Fisher and Mildred Smith for the following fine articles.

A TRIBUTE TO OUR BICENTENNIAL

"HAIL and FAREWELL"

December 31, 1976 officially closed one of the most impressive periods in the history of our country, but like the words of a one-time popular song "The Melody Lingers On."

We are firmly convinced that what happened throughout our land, even unto the smallest community, will continue to live in our consciousness. The pride of our heritage and appreciation of our freedoms were evidenced in many tangible forms and we were not ashamed to allow our emotional reactions to well up in our hearts like a "day spring."

Our County was not unprepared for the Bicentennial, having observed the Indiana State Sesquicentennial in 1966 with proper emphasis on pioneer life and the subsequent growth of our state. Then in 1974, Hendricks County celebrated its very own sesquicentennial which involved many citizens who were interested in delving into family history. Early settlers and settlements were honored. Gold, silver, and bronze certificates were presented to descendants of those who had come into the county in the 1820's, 1830's, and 1840's. Awards were presented to land owners who had held title to the same land from the time of entry. The idea of a Hendricks County Museum was an outgrowth of the Sesquicentennial and met with enthusiastic response. Mr. Murat Keeney, a native of Middle Township and well known history buff, made the first gift of \$1,000 to the museum.

The history of our country became a reality to us in 1976, when men and events stepped out of the pages of history books into the everyday lives of the citizens. The attempt to update the past through the media of press and television made a profound impression on all of us and gave us the inspiration to celebrate our two hundredth birthday in the most effective way. We unearthed all sorts of articles used by a past generation; china, tools, furniture and clothes became of paramount interest to us. We felt a special responsibility to make this year an occasion of great importance. We wanted it to be truly representative of our best efforts, knowing for a certainty that no one living today would be able to participate in the tri-centennial celebration. We wanted this special year of inventory and assessment to be one to which our children and grandchildren could point with affection and pride. And down deep in the hearts of all of us, we wanted to renew our faith in the American way of life.

The spirit of the Bicentennial pervaded every community in Hendricks County. Committees were appointed to plan and carry out suitable observances. County officials, local town boards, and an army of volunteers made a reality of what at first seemed "an impossible dream." Parades, exhibits of pictures and relics, tours of old homes, digging up old records, visiting old and almost forgotten cemeteries, retelling tales of the olden days, and discovering some famous personalities of the past were a few of the projects which proved fascinating to so many people. It was a challenge to be a part of a great national effort. Everyone who participated shall never forget the exciting experiences, the friendships formed from sharing mutual interests, and the pride in successful achievement.

It was the earnest desire of many people in the county that we leave tangible evidence of our efforts and that we record with appreciation and truthfulness the history of Hendricks County. This project was begun during the Sesquicentennial in 1974 and, after diligent effort and cooperation of many volunteers, was completed

in October of this Bicentennial year. The last history of the County appeared in 1914. This new volume, 1914 to 1976, containing 640 pages, includes many articles concerning the growth and development of many phases of life in Hendricks County, to say nothing of the more than 900 biographies of County residents. It promises to make a great appeal to coming generations and will be of invaluable assistance to those interested in genealogy.

As one of the many volunteers who contributed time and effort to the completion of our County History, I am grateful for the additional knowledge I gained, and for the privilege of working with the wonderful people who are a part of our pleasant life here in Hendricks County.

Frances Fisher

H C H S

As our great nation sets out upon its third hundred years, we can look back with pleasure on its two-hundredth birthday. We are, indeed, too close to it to assess the worth of the celebration fairly - future years will have a better perspective. But to us who enjoyed it and participated in it, the year's celebration meant something special along with all the drum-beating and hoopla. As we read the many publications of the year, we realized that those patriots of 1776 were ordinary citizens like you and me who met and overcame problems as distressing to them as our vast problems of today are to us. We are encouraged to feel that if they could face and overcome their problems, why can't we?

The scars of Watergate began to fade with the increased love of country in the hearts of our citizens inspired by the Bicentennial's enthusiastic recalling of the glorious history of this nation. We find ourselves with renewed respect for our country and our form of government.

Remembering the student riots on our university campuses, we can rejoice to have seen our young people in 1976 banded together in glorious singing groups touring the country and lending to all their joy and enthusiasm.

The keen sorrow of Vietnam has been eased by the spirit of our Bicentennial. The patriotism -- love of country - we gained allows us to see our part in Vietnam as a brave and unselfish attempt to keep a little part of Southeast Asia from falling, as did the rest, to Communistic domination. We failed in our attempt, but was not disgraceful and we can be proud of the courage that lead us to try.

The visitors who came to us from other countries bearing gifts have shown their recognition of the country's two hundred years of growth into a great nation with freedom for our citizens. They must recognize our determination to make the next hundred years times of further cooperation with our allies and with justice for all nations of the world.

Surely our gay and heartstirring Bicentennial was worthwhile if only for the lift it gave the spirits of all Americans.

Mildred Smith

Bicentennial celebrations were taking place all summer and fall in Hendricks County. There was never a dull moment, and if you didn't take in some of them, you missed out on a lot of fun and excitement. Danville's celebration was called

"Heritage '76" and was held at the 4 H Fairgrounds June 12 & 13th. Sponsored by the Danville Chamber of Commerce and the 4 H Clubs, it was a huge success. Stilesville's festivities were the same week end with a big parade and all the trimmings. Lizton marked not only the Bicentennial but their 125th birthday with a big day June 26. Our Ruth Hall compiled a history of Lizton which was printed as a nice little booklet and sold during the day. Pittsboro celebrated July 2nd, 3rd and 4th as did Brownsburg, Danville and Plainfield. Liberty Township did things up brown with a big parade and festivities held at Mill Creek East Elementary School at Clayton. The occasion was named, appropriately enough, "The Spirit of Liberty". And Plainfield concluded their busy summer with a two day jubilee October 9th and 10th.

H C H S

Death made inroads again into our Society since the publication of the last Bulletin. Fred Worrell passed away unexpectedly while he and Marian were visiting their daughter; Ralph Parsons died at the Methodist Hospital in Indianapolis after a short illness, and Clarence V. Edmondson was in Hendricks County Hospital at the time of his very recent death. All three men were fine, outstanding people in their different fields, and the HCHS has suffered much loss in their passing. We offer their families our heartfelt sympathy, and remind them that Hendy Ward Beecher once said, "Tears are often the telescope through which men see far into heaven."

H C H S

Many articles prepared for the Hendricks County History were not used for lack of space. Fortunately, we have access to this material, so these papers will furnish interesting reading for the Bulletin for many issues. The name of the writer is not on most of these articles, so credits can not be given.

H C H S

CALAMITY JANE WAS A PIKER COMPARED TO "OUR JENNIE"

A recent story of interest was of Samuel Davidson, who came to Eel River Township from North Carolina in the early beginnings of the township. He purchased 60 acres of land for \$1.25 per acre. It was practically all timber. This land joined the Harry Martin farm and at a later date was known as the Joe and Charley Hayes farm. The site of the two room cabin remains.

There were six children in the Davidson family, who were reared in this two room cabin. The oldest boy, William, was building a log cabin and was to be married just before the outbreak of the Civil War. He enlisted in the army. The cabin was finished and partly furnished, but remained empty.

Then Jennie Teague appeared on the scene, a stranger coming from nowhere and headed the same way, so she said.

"Our Jennie" was a peculiar person. She arrived at the Davidson home with all her worldly goods in a gunny sack. She asked permission to "put up" with this good family. Being hospitable folk, they told her she could live in the empty cabin belonging to their son.

She moved in with her gunny sack. Its contents were one whiskey still and she was in "business." The business consisted of making and selling whiskey to

hunters, trappers, and army deserters. Movers, boomers and travelers were on the go. There were no questions asked. Some settlers gave her a wide berth, others were not so conventional.

However, she did live a lonely life. Mrs. Davidson and a neighbor were picking blackberries nearby and came across Jennie lying on a grassy plot. She had consumed so much of her own manufactured product that her tongue was loosened for the first time to any of the settlers. They asked her if she had ever been married or had a home. She replied that she had had two husbands. One was in heaven, and he died of a broken heart caused by her escapades. The other husband was in hell with a nail in his head put there by her hammer. She had no family, so she said.

Nevertheless, when the right-a-way for the railroad was being cut through that land, which ran close by a mammoth hollow sycamore stump, a perfect skeleton of a baby was found and a lot of other bones.

Now, according to the early settlers reports "our Jennie" made Calamity Jane look like a piker so consensus hereabouts was that this lonely woman had a thriving business in robbery and murder and the moonshine industry was a coverup.

Jennie disappeared along with the restless travelers. She left no land, no legal transactions and no documentary evidence as to who she was, where she came from and why.

H C H S

"GRANDMA COOKED LIKE AN ANGEL"

In Allen Keller's book, "Grandma's Cooking", was the simple statement that Grandma took the simple and inexpensive things and made them taste like Ambrosia.

Early historians differ on that subject, however, as many of them agree that the cooking of the early settlers was poor, due to lack of variety of food and poor cooking facilities as everything had to be cooked over the open fire.

Food was a real problem with the first settlers in any region as so little stuff could be brought along, settlements were at a distance and no chance to trade or barter, so it was only the hunters skill that kept the wolf from the door.

An abundance of wild game, deer, wild turkeys, pigeons, ducks, geese, quail, squirrels and lesser game made it possible to kill a week's supply in half a day. Fish abounded in the streams. Meat was usually cooked on a spit. A heavy iron skillet and an iron pot were the house wives' most used utensils.

Corn bread was the staple food and was cooked in a variety of ways. The familiar "hoe cake" took its name from being cooked on the metal part of the hoe after the handle had been taken out. Mush was another staple of food which has retained its popularity today. Wild greens, including dandelion, sour dock, lettuce, mustard were a welcome change.

As late as 1840, only about one family in five owned cook stoves. Mr. Luther Job of Middle Township was the first in his community to purchase a cook stove and people from miles around came to see the new "contraption".

Spring houses were the first refrigerators used to keep milk, butter, and cheese cold. Later a few settlers and later residents went to the trouble to store ice cut in big slabs from the frozen streams in winter, in large sheds insulated

with straw or saw dust, of which there was an abundance.

By 1850, the food of the settlers in Hendricks County, had included pork and beef. Also chickens for eggs and table use, cabbage for barrels of sauerkraut, vegetables for drying, apples for apple butter, and cider, and corn for food and drying. Some of it was used for making whiskey, for many old people depended on their daily "snort" to strengthen them. Whiskey was also a good remedy for many early ills.

Pork was the most popular meat since hogs were more easily and economically raised than beef. Then it could be salted and smoked a longer time. The variety of pork dishes appealed to most appetites. In addition to the hams, bacons, and shoulders which were cured for future use, there was liver which was eaten fresh, or ground to make liverwort, or later, processed in cans. Head cheese, also called souse, was always a favorite. Cooking the head which had been scraped and singed, adding the lean pieces from the jaws, the tongue, and ears, then chopping or grinding, pressing it into a crock, to be cut out into slices for a tasty meal. Pickled pigs feet, or pigs feet cooked with navy beans, ribs and sauerkraut, and sausage which might be preserved by baking in a crock and running fresh lard over the top.

Many "best" recipes never appeared in cook books, but were handed down by word of mouth or written on scraps of paper. Women were noted, oftentimes, for some special food in which they excelled. "Merle's white cake, Mrs. Sowder's "Blanche Mange", Daisy's "chunk Pickles", or Blanche's "sugar pie" were delicacies known all over the neighborhood.

Groceries were of no assistance to the housewife, for she had to use foods which were available, and besides, there was little money for purchasing. She made jams, jellies, preserves of all kinds, peach, apple, quince, pear, water melon, crab apple. Sorghum molasses and maple syrup were often added to the diet. Seasoning of all kinds, sage, balsam, catnip, spice brush, as well as sassafras, and buckeyes, for medicine and charms, were diligently sought by the housewives.

Mincemeat was a favorite for pies. Following is a standard recipe appearing in many old cook books: 8 cups chopped apples, 1 pound ground or chopped pork, $1\frac{1}{2}$ cups molasses, 1 pint old cider, 1 pound raisins, 1 pound currants, 1 cup sugar, 2 pounds of suet chopped fine, 1 quart beef water (juice from cooked beef, $\frac{1}{4}$ pound citron. All this to be cooked until well blended.

Corn oysters were a different dish. The recipe called for 2 egg yolks, 2 cups grated corn, salt, pepper, $\frac{1}{4}$ cup flour, 3 egg whites beaten stiff. Mix first five ingredients, mold into small cakes, roll in beaten egg white, drop into a greased skillet and brown on both sides.

"Old Faithful Cake" was another recipe popular with housewives of a generation ago. " $\frac{1}{2}$ cup butter, 1 cup sugar, 3 eggs (although one would suffice if eggs were scarce) salt, a few drops of vanilla, 2 cups flour, $2\frac{1}{2}$ ts. baking powder, $\frac{2}{3}$ cup milk."

Coffee came in gunny sacks and the green coffee beans had to be roasted which was best done in a heavy pan with care not to scorch. Every home had a coffee grinder. In the absence of real coffee, the homemaker made out by parching barley, beans or rice, which when scorched a bit, could be ground and used as a substitute. Boiled and served hot, coffee was almost as enjoyable as it is today.

One of the best opportunities to observe Hendricks County cooks at their best was the County Centennial in 1924. One of the high lights of that celebration was a great "pitch-in" dinner held on the Court House lawn. Women from all over the county vied with one another in producing their choice dishes. Fried chicken was there in abundance, not only as a typical Hoosier dish, but as evidence of skill in raising chickens to produce fries so early in the season. The best memories find it impossible to recall all the delectable foods. Every variety of pies, ranging from the popular "filled" pie, to the juicy colorful cherry, raspberry, blackberry, goose berry and even rhubarb. Tall chocolate cake with chopped raisins in the inch deep frosting, white butter cake with creamy egg frosting, angel food with its perfect "grain" were some of the typical desserts were a fitting conclusion to a meal that was perfect in every way.

Bread baking was an art which has not diminished in popularity. Salt rising was held in high esteem, despite the odor which accompanied its "setting" and the respectful care it received. Yeast bread and rolls, baked several times a week, were a necessary complement to every meal. Corn pone was baked by a few women who were experts as there were certain secrets to keep it from becoming soggy.

No one could bake better corn pone than Molly Hale and her daughter Winbern Hale Dillon. Then the sweet potatoes which were not only a staff of life, but a true delicacy. Mrs. Tabitha Hubble Huddleston excelled in gardening and probably raised more sweet potato plants than any other one person in Middle Township. Her recipe for cooking them in her special way was famous: Boil the sweet potatoes until they were tender, peel them, roll them in flour, add a sprinkle of sugar and a dash of spice, then bake until they were bubbly.

Modern cooking appliances, increased knowledge of nutrition, and changes in taste have affected culinary art, yet old fashioned foods still appeal to many. In his volume of Indiana History, Logan Esarey insists that modern food, prepared in the most up-to-date method cannot compare in flavor to the simple food he enjoyed in his youth.

Harvest dinners were a witness to the skill and generosity, of country women. Nothing was omitted from the menu. Baked chicken with dumplings, noodles, and dressing, fried chicken with its accompaniment of rich cream gravy, ham, beef, mashed or browned potatoes, baked beans, cottage cheese, known as "smearcase" sweet potatoes, applesauce, homemade bread or rolls with butter and sundried preserves were a preview. Desserts of pie, cobblers, and cake with "cold tea" or hot coffee gave the hands sufficient energy to continue their work in the hay mow or wheat fields. What a disappointment to the house wife when the men decided to carry their own lunches.

"The White House Cookbook" was the most popular cook book used by cooks throughout the county. It was supplemented by cook books which local groups published, as many Ladies Aids groups, Home Demonstration Clubs, sometimes fraternal orders, published and sold their own cook books.

Increase in the number of Home Demonstration Clubs in the county during the last twenty years is evidence of widespread interest in foods, clothing and the basic art of homemaking.

H C H S

JAMES DAVID WALKER AND THE DRUMMER BOY OF '61

During the stirring days of 1861, James David Walker and his nine year old son,

Oliver Marion, of North Salem, Indiana went with the troops about the neighboring counties, and with the fife and drum encouraged and appealed to the men of the country to enlist in the defense of the Stars and Stripes.

The young son's drum was a round tin box about two gallon capacity. It had been the family trinket box. On this he learned the rudiments of beating rhythmic salutes and martial tempos. Later his parents bought him a tenor drum, and a man named Billy Siples spent two weeks at the farm home of the Walkers, located about four miles southeast of North Salem, teaching Oliver the technique of playing the drum.

From town to town the lad went beating the drum in accompaniment to his father's playing the fife for patriotic meetings. He was so small that Broad Bales (great grandfather of the present Indiana representative Robert Bales of Danville) often carried him on his shoulders as he played for the soldiers to march. It was at one of these patriotic gathers at Groveland, a small town eight miles southwest of North Salem, on September 13, 1861, that the father laid down his fife and enlisted with some of the other men while the nine year old boy drummed alone. The father became a part of Company B, 7th Indiana Volunteers.

The soldiers were so pleased with the little drummer boy that they chipped in and bought him a larger drum and later on another donation was given to buy him a uniform. The 7th Indiana infantry begged permission to take the small son south as a drummer boy and promised to protect him in every way possible. The little fellow cried and begged to go and the father consented but the mother Polly Robbins Walker, would not consent. However, he accompanied them when the father was in camp and the two played fife and drum until James David was called to active service in the south.

On June 3, 1864 James David Walker was captured at Cold Harbor and taken to the Andersonville Georgia prison where he was kept for about three months and then transferred to the confederate prison at Florence, South Carolina (Libby Prison). Half starved and emaciated, he shaved the Confederate soldiers for a tablespoonful of rice. While shaving one of the soldiers, he spilled some hot water on his foot which caused a blister. Gangrene developed and he died December 5, 1864. The Confederates set the body up against the tent for two days before he was buried. Henry Kurtz another soldier from North Salem and some of his comrades who were fellow prisoners helped dig the trench in which James David Walker and other soldiers were buried. The bodies were laid in the trench covered over with cedar boughs and dirt.

The father could and did get boxes of tomatoes, corn and peaches and sold them to soldiers in order that he might send a little money back to the little family. After the father's death the little drummer boy faithfully and cheerfully helped carry the responsibility of helping the widowed mother rear the two little sisters and provide the comforts and necessities for the family.

March 6, 1934 marked the passing of Oliver Marion Walker, the drummer boy of "61. He lived to the age of seventy seven years and was laid to rest in Fairview Cemetery at North Salem.

The Walker family have many letters from James David Walker written to his wife, Polly, during the seige of Fredricksburg, Virginia. And the irony of the situation is that the confederate and Union soldiers met secretly in order to trade sugar for tobacco or other food. This is verified in many of these letters.

Recollections

The Country Store at New Winchester

At the intersection of Highway #36 and what is now highway #75 stood a country store. It was a meeting place for friends, neighbors, and kinfolks. Everything was sold for the need of a small farming community: clothing, shoes, food, tobacco, fuel, tires, car parts, hardware, and trinkets. The store keeper bought or bartered poultry, eggs, milk, rabbits, and fur pelts.

A gasoline pump set at the front door on Highway #36, sold Standard Oil gasoline, called Red Crown. As the automobile became more popular, two pumps were installed. Business was so good that eventually the old building on the southwest corner of the cross roads was purchased and made into a garage for auto repair. In the past the old building had been a grocery store and also housed the New Winchester Post Office. Later the Post Office was done away with and a rural route from Danville was established.

Customers were familiar with the huge barrels of white and brown sugar, as well as flour, pickles, and salt fish. Tea and coffee beans also came in large containers and had to be packaged by the merchant. Thompson's Bakery in Danville sent out large boxes of unwrapped bread by the rural mail carrier and Klondike Mills furnished flour and meal. Many grocery items were shipped by rail to Danville or Reno and were picked up. When ice cream was shipped, the grocer would make a trip to Danville to pick it up by wagon or truck, then would secure ice and salt to pack it to keep it solid, then sold it in cones, dishes, or paper containers to customers. This was only a summer-time delicacy.

Mrs. Marjorie Pefley Lewis who shares this recollection recalls that their living quarters were at the side of the store building, with bedrooms upstairs. The windows looked out on the road below. From these she watched the world go by. It was in the days of prohibition during the 1920's and occasionally there was a wild chase with law men in pursuit of bootleggers. Once a fancy convertible car was dragged into their garage to be repaired and next day, the excise tax men came and ripped open the leather upholstery to expose rows of bootleg liquor. It was never known who reported the contraband or if the guilty ones were apprehended.

The depression brought many strange people to the doorstep. One cold morning, a whole family, man, woman, and four children were on the front porch, poorly clothed and very hungry. They were on their way to the west to find help from some of their relatives. They were befriended, fed, and warmed. A kind truck driver gave them a lift later in the day.

Credit was extended to many who asked for it and only their word was their credential. Interest or carrying charge? That was never heard of.

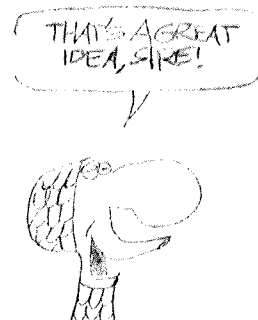
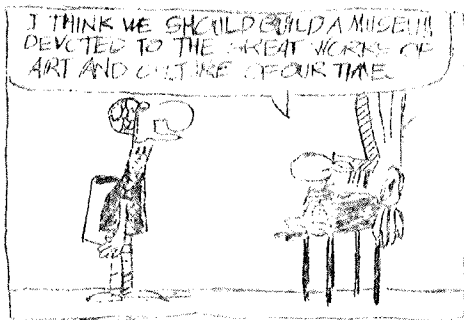
At that time, Highway #36 was a heavily traveled stone road and dust fogged most of the time. One woman traveling through complained of the dust and wondered if people would have tomb stones in their bodies from so much dust. Paving the road in 1933, though a very welcome project, brought about some inconveniences. No traffic for business for months while the work was being done; old buildings had to be razed for widening the road; new buildings had to be constructed.

New Winchester consisted of three grocery stores and filling stations, one blacksmith shop, one garage, two churches and the school with eight grade school classes and four years of high school. The largest graduating class in the memory

of Mrs. Lewis was fourteen members. The school activities were a very important part of their lives; politics, the new school gym, class rooms, teachers; coaches, ball games played over and over; crops, planting, harvesting, all were topics discussed around a pot-bellied stove. There was also a great deal of plain gossip. Many a tobacco chewing man expectorated on the floor and stove, ignoring the receptacles provided for them. Ash trays were never used for ashes and mud was tracked on the floors as there were no side walks.

In 1924, a great grief befell Mrs. Lewis's family when her older sister died. She was a very young lady, a loving sister, who helped in rearing her two younger sisters. Her death was caused by complications from an appendectomy performed by an Indianapolis surgeon on the dining room table in the home.

In the midst of many happy memories, sad ones intrude.



Taken from the Indianapolis Star

