

Madison Historical Society

August 2018

MARK YOUR CALENDARS FOR AUG/SEPT PROGRAMS!

August 16, 7 pm
At the Madison Library
Chick Room

ANTIQUÉ APPRAISAL NIGHT

With Tom Troon, Auctioneer
See page 7

August 18, 11-1 pm
At the MHS Museum

TEDDY BEAR PICNIC

(Rain Date August 19)
See page 8

September 20, 7 pm
At the MHS Museum

THE ANGELS' LAMENT

Historical Presentation
See page 9

BAKERS NEEDED—for our August 5th
BLUEBERRY BAKE SALE to be held at
the Historical Society Museum 12-4!!

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Upcoming Programs
Olive Clayton recipes



www.madisonnhhistoricalsociety.org

FROM THE CURATORS DESK

Summer is here! Our 2018 Summer exhibit, *Quilts...Then and Now*, had a wonderful opening in June and continues to be open to all on Tuesday from 2-4 pm or by appointment. We are always glad to come and open the building for someone to view the exhibit. This exhibit, now 101 quilts, will be closing just after Labor Day, so don't miss it. The Conway Daily Sun gave us great coverage as did our local Madison TV. The New England Quilt Museum Curator, Pamela Weeks, gave us rave reviews when she spoke at our NH Humanities meeting on July 12 - best display of quilts she has ever seen. **Thank you** to Barbara Lord and Norma Grasse for folding and setting the quilts in place. Great job!! And **thank you** to all the residents who have loaned us their quilts for this exhibit, for without your support, this exhibit would not look as great as it does.

The building's kitchen roof is scheduled to be replaced and the dead tree on our front lawn to be removed.

We have acquired Gerry family memorabilia which will be cataloged and entered into our computer's inventory system. Thank you Dorothy Stewart and family.

Henry Forest's memoirs presentation in June was a huge success, and we thank the Madison Church for the use of their building as we could not handle all the people who wanted to hear Henry and Joann Hadlock. A copy of Henry's Memoirs can be found at the library.

Our next community exhibit has not been determined yet. Anyone with a great idea, let us know.

Come and enjoy the Quilts!

Karen M. Lord, Curator



To the right is one of many pictures Pamela Weeks took and shared with us. To learn more about her work, go to: www.pamweeksquilts.com.

We were pleased to have the "Madison Memories" church group have their meeting at the museum on June 14th).



MADISON HISTORICAL SOCIETY

President—Linda Smith

Vice President—Mary McIntosh

Secretary—Betty Fernandes

Treasurer—Penny Hathaway

Curator—Karen Lord

Directors:

Bebe Bartlett, Linda Lovering, Ann Wilkins, David Wilkins



It was our privilege to present the Silver Lake Women's Club Cane to Oscar Comer Jr. on his 101th birthday on July 17th. Pictured Left to Right: Betty Fernandes (MHS), George Cleveland (Gibson Center), Oscar Comer Jr.



A VENERABLE YANKEE TRADITION

While newspaper circulation across the country is on the decline, many New England towns still maintain one of Boston's oldest newspaper traditions.

On August 2, 1909, Mr. Edwin A. Grozier, Publisher of the Boston Post, a newspaper, forwarded to the Board of Selectmen in 700 towns (no cities included) in New England a gold-headed ebony cane with the request that it be presented with the compliments of the Boston Post to the oldest male citizen of the town, to be used by him as long as he lives (or moves from the town), and at his death handed down to the next oldest citizen of the town. The cane would belong to the town and not the man who received it. In 1930, after considerable controversy, eligibility for the cane was opened to women as well.

The canes were all made by J.F. Fradley and Co., a New York manufacturer, from ebony shipped in seven-foot lengths from the Congo in Africa. They were cut to cane lengths, seasoned for six months, turned on lathes to the right thickness, coated and polished. They had a 14-carat gold head two inches long, decorated by hand, and a ferruled tip. The head was engraved with the inscription, Presented by the Boston Post to the oldest citizen of (name of town). The Board of Selectmen was to be the trustee of the cane and keep it always in the hands of the oldest citizen. Apparently no towns in Connecticut or Vermont were included.

Back then longevity itself was a newsworthy topic. Because of poor nutrition and viral epidemics that wiped out large numbers of people from time to time, the life expectancy of men in 1900 was 49.7 years and 50.9 years for women, according to the Centers for Disease Control and Prevention. Feature stories on how the hardy defied time and death always made for fun reading. The Boston Post went out of business in 1956, but many towns have continued the tradition. Madison, New Hampshire, most certainly was a recipient of a Boston Post Cane, but at some point the cane was lost.

In 1929 the Silver Lake Women's Club of Madison reestablished the tradition with the presentation of a cane with an engraved head stating "Presented by the Silver Lake Women's Club" to Enoch Drew. A few others received it after that, but the Madison Historical Society has not (yet) been able to compile a complete list. The town of Madison and the Madison Historical Society with help from the Gibson Center for Senior Services continued the tradition with the presentation of the Silver Lake Women's Club Cane to Oscar Comer Jr., Madison's oldest resident at 101 years of age. The ceremony took place at the Silver Lake Landing in Madison on his birthday, July 17th.

(Thank you Betty Fernandes for putting this article together!)



MADISON OLD HOME WEEK STARTS AUGUST 4TH !

Look for us!

At the Craft Fair (ballfield) on Saturday the 4th, 9-2

At the Historical Society Museum Sunday 12-4, blueberry bake sale

At the Historical Society Museum
Tuesday 2-4 (Quilt Exhibit!)



New tee-shirts: \$15; hat \$20

OLD HOME WEEK

Poem by Jan Connolly (circa 1970) from
"Another Cup...? More Poems from the Antlers Tea Room"

The Historical Society auction
begins the affair,
Offering remnants of others' lives -
recycled treasures for sale -
some foolish,
yet others prized.

Summer folks swarm
to get a bargain -
seldom knowing
(much less caring)
about a former owner.

A young mother
hovers by a rocker -
still shiny and cottage perfect.
The old timer says, "Not that one,"
as the woman pauses.
"Ayuh. Sit you down."

He nods to a worn and slatted one,
A rather homely chair -
Runners showing years of wear.
Gently, he says, "This one's gone
miles.

Rocked Leland from birth to death."
"Ayuh," he repeats quietly.



Quilt Raffle, on choice: tickets, \$1 ea, 6/\$5



PROGRAMS FOR AUGUST, SEPTEMBER, 2018

***At the Madison Historical Society Museum, 19 East Madison Road

OLD HOME WEEK

AUGUST 4, 9-2—**CRAFT FAIR** - Madison ballfield

AUGUST 5, 12-4—**BLUEBERRY BAKERY** ***

BAKERS NEEDED—for our August 5th
BLUEBERRY BAKE SALE to be held at
the Historical Society Museum 12-4!!

AUGUST 16, 7 pm —**ANTIQUe APPRAISAL NIGHT**—Tom Troon—SEE PAGE 7

AUGUST 18, 11-1—**TEDDY BEAR PICNIC**, rain date August 19—SEE PAGE 8

SEPTEMBER 20, 7 pm —**THE ANGELS' LAMENT**—

Author MJ Pettengill follows a young girl from the farm in Ossipee to the mills in Fall River, 1872.—SEE PAGE 9



Pictured above: Ann Filson helping a young visitor make a pillow during our July 12th quilting demonstration afternoon.

ANTIQUUE APPRAISAL NIGHT

AUGUST 16—7 pm
at the Madison Library Chick Room

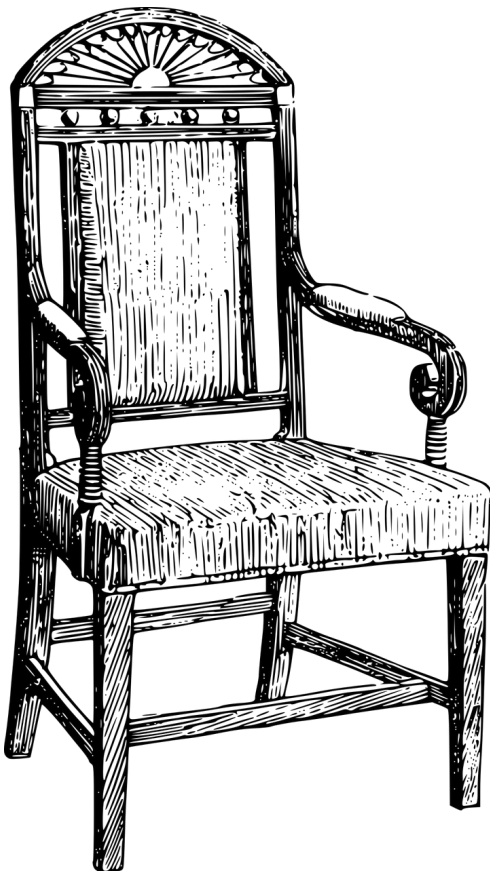
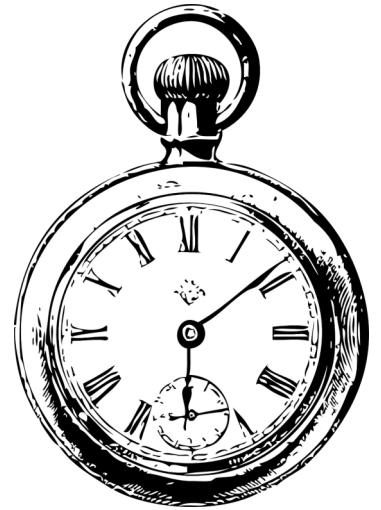
with **TOM TROON**
Auctioneer/Appraiser since 1972

\$10 per item
by ticket, in advance

Tickets must be purchased in advance and will be available at the Madison Historical Society functions during Old Home Week and thereafter by contacting

Linda Smith, ldns7558@gmail.com, 367-4640

Penny Hathaway, penmike@roadrunner.com, 367-4530



The ticket holder will be given an information sheet to fill out that will be provided to the auctioneer, preferably with pictures, who can research the item before hand. The ticket holder will bring the item to the Antique Appraisal Night for further inspection, where an auction value (quick sale value), retail value, and insurance value will be then be estimated.



TEDDY BEAR PICNIC

AUGUST 18 - 11:00 AM TO 1:00 PM

COME ENJOY THE FUN AT THE MHS MUSEUM!

Bring your Favorite Teddy Bear
Possibly adopt a new Bear

Music

Food

Games

Balloons

Crafts

Ms. Linda's Famous Wagon Ride

FREE



RAIN
DATE
AUGUST
19

SEPTEMBER 20, 7 pm —THE ANGELS' LAMENT—Historical Presentation by Author Mj Pettengill who follows a young girl from the farm in Ossipee to the mills in Fall River.



1872—a time of radical social and economic change in America—a time for expansion, discovery, and healing. For some, it meant piecing together the fragments of their lives, rebuilding families, homes, and communities. For others, it was time to leave the safety of their small towns and venture into nearby, rapidly growing cities, to prosper and find their long-awaited independence as industrial wage earners.

The Angels' Lament, by Mj Pettengill, is the second book in the **Etched in Granite** Historical Fiction Series. In Book One, we become acquainted with the inmates, workers, and various individuals connected to the Carroll County Farm. We are afforded a brief glimpse into the life of Abigail Hodgdon's sister Sarah, who leaves the family farm in the rugged New Hampshire landscape for the textile mills of Fall River, Massachusetts.

In the 1870s, Fall River was the second largest producer of cotton cloth in the world. Manchester, England was number one. During this time, along with the rapid increase of wealth for the few families that dominated the industry, a massive surge of immigration occurred, changing and reshaping the labor force, and altering the roles of men, women, and children for generations to come. Ms. Pettengill's presentation explores the complexities—torment and adversity, decay and chaos—of the weaving together of that richly textured world.

She discusses the fundamental power struggles within the political, economic, and cultural development of the era. Impossible to focus on one group without the others, and as divided as they appeared to be, they were bound by their afflictions. As agents of change, they often set aside their differences and came together to stand up for their rights. This civil unrest has been a work in progress now for almost two centuries. Looking back, it may appear as if much has changed. However, Pettengill urges us to examine their efforts through a more transparent lens, and refocus.

In the face of oppressive paternalism, the growth of corporate power, and textile capitalism, the millworkers became victims of social and moral collapse due to public neglect, incalculable abuse, and greed, unknowingly paving the way for the future. The narrative spans generations, reaching back to the shores of Ireland during the Great Hunger—a catastrophic historical event, systematically deemphasized and misunderstood. The characters are fictitious, intended to bring voice to the long-forgotten, extraordinary folks, silenced within the passage of time.

Sarah brings us into a spinner's world while living in a cramped tenement unfit for humans. Her sheltered background could have been a fatal weakness, but her fortitude prevailed. August Wood shares his experiences as a street kid in New York City, in and out of the Children's Asylum, and on a westbound Orphan Train. Bess Adams, pianist extraordinaire, daughter of an influential corporate lawyer, and surrounded by servants, seems to have it all.

Mj Pettengill resides in North Sandwich, NH. For more information, visit her website: <https://www.mjpettengill.com/>

From Our Cookbook in Memory of Olive Clayton

We sadly acknowledge Olive Clayton's death on July 22nd. She was a faithful member of the Madison Historical Society, and we will miss her very much. Her blueberry buckle was famous and sold out promptly at our Blueberry Bake Sale every year. We are printing it here below along with some of her other recipes that we know you will enjoy.

BLUEBERRY BUCKLE

Olive Clayton

Ingredients:

3/4 cup plus 1/2 cup sugar
1/4 cup shortening
1 egg
1/2 cup milk
2-1/2 cups plus 1/3 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup butter
1/2 teaspoon cinnamon
2 cups blueberries

Directions:

Mix 3/4 cup sugar, shortening, and egg.

Sift together 2 cups flour, baking powder and salt and add to mixture alternately with 1/2 cup milk.

Stir in blueberries.

Make a crumbled topping by mixing the butter, 1/2 cup sugar, 1/3 cup flour and cinnamon.

Sprinkle the topping over the batter in 9" x 9" pan.

Bake 45-50 minutes in preheated 375 degree oven.

PINEAPPLE-COTTAGE CHEESE SALAD

Olive Clayton

Ingredients:

1 container cottage cheese w/
pineapple
1 container Cool Whip
1 small can crushed pineapple (drained)
1 small can Mandarin Oranges (drained & cut)
1 small package orange jello (use dry) (can use sugar-free)

Directions:

Mix all together and refrigerate ahead at least 8 hours.

"FAMOUS" SHERBET PUNCH

Olive Clayton

Ingredients:

1-1/2 gallons lime sherbet icecream (lemon if can't get lime)
6 oz frozen lemonade (thawed)
1 quart vodka
2 quarts Vodka Collins mix

Directions:

Pour the sherbet and lemon over The vodka and Vodka Collins mix.

GINGER COOKIES

Olive Clayton

Ingredients:

4-1/2 cups all-purpose flour
1-1/2 cups shortening
2 cups plus 3/4 cups sugar
2 eggs
1/2 cup molasses
4 teaspoons ground ginger
2 teaspoons baking soda
1 teaspoon ground cloves
1-1/2 teaspoon ground cinnamon
1/4 teaspoon salt

Directions:

In a medium bowl, stir together flour, baking soda, cinnamon, cloves and salt. Set aside.

In a large mixing bowl, beat shortening with an electric mixer on low speed for 30 seconds.

Add 2 cups of sugar. Beat until combined, scraping sides of bowl occasionally.

Beat in eggs and molasses until combined.

Beat in as much of the flour mixture as you can with the mixer, and stir in the rest.

Shape dough into 1 inch balls.

Roll balls in 3/4 cups sugar.

Place 1-1/2 inches apart on an ungreased cookie sheet. Bake for 8 to 9 minutes in preheated 350 degree oven or until bottoms are light brown and tops are puffed (do not overbake).

Cool on cookie sheet 1 minute before transferring to wire rack to cool.

CHEESEBURGER PIE

Olive Clayton

Ingredients:

1 pie shell
1 pound ground beef
1/2 teaspoon oregano
1 teaspoon salt
1/4 teaspoon pepper
1/4 cup chopped onion
1/4 cup chopped green pepper
Mushrooms if desired
1/2 cup fine dry bread crumbs
4 oz tomato sauce

Cheese topping

8 oz grated cheddar cheese
1 egg (beaten)
1/4 cup milk
1/2 teaspoon salt
Dry mustard to taste

Directions:

Brown beef in small amount of oil.

Mix rest of ingredients and put into pie shell.

Spread on cheese topping.

Bake 25 minutes in preheated 400 degree oven.

**Olive's most important
ingredient was LOVE!**



Madison Historical Society
PO Box 505
Madison, NH 03849

MEMBERSHIP FORM:

_____ Single Membership - \$10.00	_____
_____ Family Membership - \$15.00	_____
_____ Junior Members (under 18) - free	_____
_____ Senior Members (over 80) - free	_____
_____ Donation	_____
TOTAL ENCLOSED	_____

Name: _____

Address: _____

Seasonal Address (if any): _____

Email: _____

Phone: _____ Check here if you would prefer your
Newsletter by email: _____

Madison Historical Society, PO Box 505, Madison, NH 03849