

The Millmont Times

AUGUST 2004



Martin's Orchard

If you enjoy eating fresh picked peaches, apples, and pears, then Martin's Orchard is the place to visit. Situated at 737 Orchard Road in Lewis Township, this orchard has been providing area residents with mid-summer through early autumn fruit for nearly sixty years. Leon Martin, a member of the Old Order Mennonite Sect, has owned the fruit farm since 1984. Previous owners included Robert and Colleen Poeth (1969 to 1984), Earl and

Arlene Bailey (1962 until 1969), and Clayton E. and Linnie C. (Heintzelman) Kuhns (1944 until 1962).

Prior to relocating to Orchard Road, Clayton and Linnie, and their five children, David (who died at age 13), Harold, Ralph, Mae, and Ruth lived on the farm located at 14765 Old Turnpike Road, east of Hartleton. With the intention of growing peaches, Clayton and Linnie purchased the twelve-acre farm from Ira Knauss in August 1944. By the spring of the following year Kuhns was planting peach trees. The peach orchard became known as "Kuhns Fruit Farm." According to Ralph, when his parents purchased the property from Knauss the fields were reverting, so it was necessary to clear the land before the first peach trees were planted.

Venturing into the peach business may have been a new experience for Clayton and Linnie, but it wasn't new to the Kuhns family. Three of Clayton's brothers, Francis, Nelson, and Lester were involved in growing and selling peaches from their individually owned orchards located in Snyder County. Francis Kuhns was instrumental in helping his brother develop his orchard near Millmont.

Ralph recalled helping his father plant the original 100 peach trees in the spring of 1945. The 36-inch rootstock were spaced so that a tractor and mower could pass with ease between each row. He stated that within four years the trees he helped to plant were yielding fruit. Kuhns also stated that with each successive harvest, the peach crop became more bountiful,



The photograph of the Kuhns family was taken in front of their home alongside Orchard Road. (Circa 1948). Left to right: Mae, Harold, Ralph, Clayton, and Linnie. Photograph courtesy of Ralph Kuhns.

peaking once the trees reached their tenth year. He recalled one particular year when his parent's fruit trees produced a bumper crop. The harvest totaled nearly 800-bushel.

Fragrance and a well-defined crease help to determine when peaches should be picked. Knowing exactly when to pick the ripened peaches requires a certain knack, according to Ralph. In addition to utilizing his senses of sight and smell, he also used his sense of "touch." Ralph stated, "You have to have sensitive fingers to tell when they are ripe." One individual that bought peaches annually from Kuhns Fruit Farm always inquired whether Ralph was the person who picked them. If the

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Millmont Mailbox by Postmaster Sam Smith



The Dog Days of Summer will soon be upon us - at least at the Millmont Post Office! My popular annual customer appreciation days featuring grilled hot dogs, will be held August 19th and 20th! Stop in and have a free hot dog with all the "fixins"! From 10:00 AM till 4:00 PM each day. As Bev can confirm, I have been taking off some afternoons to go to baseball games. I'll make a book full of my autographs that I have collected from those games very shortly, and it will be available to browse through if anyone is interested. Just ask and I'll be glad to show them to you. New stamps for August will include a new booklet of flowering Magnolias and a stamp commemorating one of my favorite actors: John Wayne.

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Photograph of the Kuhns family circa 1976. Left to right: Ralph Kuhns, Mae (Kuhns) Sullivan, Ruth (Kuhns) Deetz, Linnie (Heintzelman) Kuhns, and Harold Kuhns. Photograph courtesy of Ralph Kuhns.

answer was yes, this gentleman was satisfied knowing the peaches were sure to be to his liking.

By the time Clayton and Linnie started the peach orchard, Ralph and his late brother, Harold, had both ventured out on their own. Ralph acquired his parent's farm at 14765 Old Turnpike Road. He has since retired from farming, but not before he and his late wife, Margaret, spent 46 years farming the land. Ralph's grandson, Alan Kaler and his wife Crystal, own that farm today. Mae P. (Kuhns) Sullivan and her sister Ruth (Kuhns) Deetz resided at home when their parents operated the fruit farm. According to Ralph, Ruth and Mae also helped with the harvest. Occasionally, if the peach crop was overly abundant, additional help was hired.

Clayton sold peaches throughout the west end of Union County, sometimes peddling them door-to-door. In addition to selling peaches locally, Kuhns also sold his fruit as far west as Centre County. According to Ralph, Clayton oftentimes loaded the bed of his pick-up truck with bushel baskets of peaches, two-tier high, before heading to Woodward. Ralph remembers when his father sold peaches for \$2.50 a bushel. There were occasions when his father left home in the morning with a load of peaches and returned home by noon, empty. Clayton and Linnie also sold their peaches from a stand in front of their home. Selling peaches from a roadside stand is a tradition that Leon and Marian Martin have continued.

Leon Martin purchased the orchard from Robert and Colleen Poeth in June 1984. At that time there were only a few peach trees remaining. The trees that did remain were unproductive, according to Martin. Two years after purchasing the farm, Martin brought new life to the orchard by removing all of the old trees and planting a new stock. By the time he was finished he had planted an entirely new orchard. His orchard was planted with young peach, pear, and apple cultivars obtained from a nursery in Adams County. Today his orchard consists of 350 peach, 400 apple, and 100 pear trees. In addition, there are some cherry, plum, and English walnut trees.

Maintaining an orchard with over 800 trees requires a great deal of time and effort, not only during the harvest season, but also before and after. In addition to the orchard, Martin is employed at Martin's Steel. In 1999 he erected a broiler house with more than 30,000 chickens to tend to regularly. His primary job, along with maintaining the orchard and broiler house requires some long days. He usually begins the task of pruning the fruit trees in January. That process continues over the next several months. Today Martin utilizes an air blast sprayer attached to his tractor to spray the hundreds of trees in his orchard. Each year, while still dormant, the trees are sprayed for the first time. Ralph Kuhns recalled the days when his mother, Linnie, drove the tractor and spray tank while his father, Clayton, followed behind on foot spraying each tree. When the trees begin to blossom, spraying is conducted every seven to ten days. According to Martin, spraying is necessary to combat the harmful effects of diseases and insects, both of which adversely affect the trees as well as the fruit.

As the fruit develops, the trees require an abundance of ground moisture. Martin installed an irrigation system that is strung along the base of the trees in order to provide aid during periods of dry weather. As the branches become laden it is necessary to remove some of the fruit, thus thinning the crop and allowing those that remain to increase in size. Owning a fruit farm can be a risky venture, as Martin can attest. In January 1994, as temperatures plummeted to minus 30 degrees Fahrenheit, many of his peach trees were severely affected. The sub zero temperatures caused the bark on the trees to crack and split. Not only were there no peaches to harvest that year, but a significant number of trees succumbed as well.

Martin's peach trees are a smaller variety than the stock that Kuhns planted when he purchased the farm. Smaller trees not only allow for easier pruning, but also make harvesting much easier. The fruit can easily be picked without the use of a stepladder. Martin has 15 varieties of peaches and 14 varieties of apples growing in his orchard. Discerning the difference between those varieties would probably be difficult for the average consumer. According to Martin, one major benefit of planting a number of peach and apple varieties is so the harvest can be extended over a longer period.

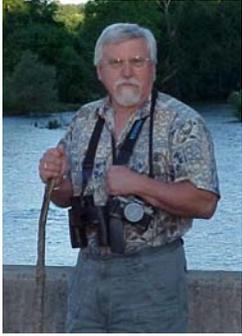
Martin stated that his peach trees continue to yield fruit over a seven-week period. This year, because of the higher than average temperatures during the early spring, his peach crop ripened about two weeks earlier than normal. Martin noted that his average peach yield is about 1,500 one-half bushel baskets each year, or approximately two bushels per tree. Of the original peach trees that Martin planted in 1986, all of them have succumbed to age, and have since been replaced.

Leon and Marian (Zimmerman) Martin are the parents of eight children: Karen,



One of Martin's peach signs that points the way to his orchard.

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BIRD TALK

By Jim McCormick

“Erick’s Cuckoos are back.” Summer is winding down. You can tell—the Cicadas are calling and the Common Grackles have left already. The Grackles had arrived at the end of February, one of the earliest spring migrants, and now their work was done. The Starlings are starting to collect into flocks and the Red-winged Blackbird numbers are starting to thin out.

Recently on seeing a familiar bird, I was reminded of how I had come to know its name. I have been taking the same walk for over fourteen years now. A part of that walk takes me across the Covered Bridge and past the home of Joshua and Azalea Zook. As I walked by I would say hello to whoever happened to be in the yard. I would see the children playing or working in the yard. One day a young boy came to the side of the road and asked me what I was doing. His name was Erick. He had seen me many times walking past with my camera and binoculars hanging around my neck. His mother, I found out later, was interested in birds and must have told him I was a bird watcher. He would ask me, “What did you see today?” He seemed very curious and interested, which impressed me. Soon we were talking about the different kinds of birds in our area. This went on for several years, through all the cycles of the seasons. The young boy was growing like a weed and had become a young man. One day as I was approaching his home, he rushed to greet me—obviously excited. He respectfully asked what I had been seeing; I knew all along he was dying to tell me what he had seen. I said, “Nothing unusual, what have you been seeing?” He said he had seen a Yellow-billed Cuckoo! Now I thought, “This kid has been reading too many bird books!” He said he had heard it first, but could not see it. Then, that week, he had actually seen it. “Have you ever seen one?” he asked. “No,” I said. This made me think. I had never seen one in the nearly ten years I had been walking in that area. Could he have really seen one? I did some research and found that Yellow-billed Cuckoos do come to summer in Pennsylvania. I figured if he can see them so can I. I learned that they are very secretive birds and have a characteristic call: “Ka, ka, ka, ka...” or sometimes, “kowp, kowp, kowp.” They actually do say Coo, Coo, but it is neither like the Cuckoo clock sound nor the cooing sound of the Mourning Dove. It is a short, powerful “Coo! Coo!...Coo!” In appearance it is about the size of a Mourning Dove but much thinner and has a larger head. It has as a long thin tail with several white spots on the underside and is a very distinctive looking bird—see and hear one at: www.birdwatchersdigest.com. As I read about the Cuckoo, I remembered I had heard that sound many times before but never knew what was making it. Eventually I did see one and I have seen them every year since. They arrive in May and leave in early September. Erick and his family moved away a couple of years ago to do missionary work on one of the Bahaman Islands. I remember the last time I spoke to Erick. We, of course, spoke about the birds we were seeing, and then I said to him, “Erick. Maybe some day you’ll become an ornithologist.” “What is an ornithologist?” he said. “It’s someone who studies birds.” He thought about it for a while and replied, “They are interesting little critters!” Yes they are, Erick. Yes they are. So every year when I first hear or, if I’m lucky, see a Yellow-billed Cuckoo, I think, *“Erick’s Cuckoos are back.”* They can be heard, maybe seen, along Canada Drive, so grab your binoculars and see if you can find Erick’s Cuckoos!

Thank You!!

I would like to thank the following people for donating toward the publication of this newsletter: Delphia Shirk, Millmont; Ethel Ruhl, Lewisburg, PA; Mary Wehr, Mifflinburg, PA; Betty Auman, Beaver Falls, PA; Donald Ruhl, Millmont; and Allen and Pauline Martin, Swengel. The following people have agreed to accept this newsletter over the Internet as a PDF, thus allowing me to reduce the monthly expenses associated with printing and mailing this publication. My thanks to: Israel & Elizabeth Yoder, Millmont; Mark & Kendra Yoder, Millmont; Oren & Doris Sheesley, Hartleton; and Linda Swartz, Mifflinburg, PA; Jim Hostetler, Lewisburg, PA. Anyone interested in signing up to receive a color version of the newsletter each month at no charge is encouraged to contact: tshively@evenlink.com I would also like to thank the following new subscribers: Ralph Kuhns, Mifflinburg, PA; Carl & Faye Kaler, Millmont, PA; Donald & Phyllis Ruhl, Millmont; Norman & Pearl Strickler, Millmont; Mr. & Mrs. Henry Bartolo, Undilla, NY; Larue Lyons, Weikert, PA; and Mr. & Mrs. Seibert Teichman, Millmont. Thanks also to all those who renewed their subscription to the newsletter for an additional year. Your support is what helps to make this newsletter possible, and as always it is greatly appreciated!! Thanks also to Norman Strickler, Millmont, for sending me material relative to the publication “Then & Now”, published by my Great Grandfather, Elder Greene Shively.

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Kathleen, Jason, Judith, Regina, Mary Lou, Loretta, and Janita. Several of the older children assist with pruning the trees each year, and also help with the annual harvest. As the fruit ripens family members pick from the trees about four times each week; Monday and Saturday mornings, and in the afternoons on Tuesdays and Thursdays. Local residents often order their fruit in advance of the harvest.

If you are interested in purchasing fresh peaches, apples, and pears, a drive to Martin's Orchard is certainly worth the trip. From mid September through Thanksgiving, fresh apple cider is also be available at the orchard south of Hartleton. Martin presses and produces the cider from the apple trees growing nearby. To find the orchard, just turn south onto Millmont Road at Hartle-

ton, follow the "peach" signs until you reach the orchard. There you'll find the self-serve stand in front of the Martin home. Once you reach the orchard, be sure to take advantage of the impressive view of the fertile farmland lying to the south and west. To the south is Penns Creek Mountain, while Paddy Mountain looms to the west.

One hundred years ago large and small orchards were scatted throughout Buffalo Valley. Today, Martin's Orchard is one of the few that remains in the west end of the county. The origin of the name "Orchard Road" is something I have yet to explore. Perhaps it was given that name because of the orchard that Clayton Kuhns and his family started in 1945. It is also possible that the name originated from an earlier era. At the turn of the 20th century Charles L. Braucher maintained numerous peach orchards. One of those orchards was on his farm located midway between Millmont and Hartleton, currently owned by William Bilger. A blurb in the local newspaper dated September 8, 1905 noted that Braucher had recently shipped six boxcar loads of peaches from the Millmont Railroad Station. Regardless of how it came to be designated Orchard Road, the name is as pertinent today as it was 60 or even 100 years ago.



One half bushel baskets of peaches are now available at Martin's Orchard for \$8.00.



Photograph of the Strickler family. Insert on the far left is William Strickler. Front row, left to right: Betty Klock, Florence (Zimmerman) Stricker, Faye Lyons, Grace Mabus. Back row: Norman "Sonny", and Therlow Strickler. Photograph courtesy of Norman Strickler.

Peach potpie?

By Janice (Dorman) Shively

I suspect that you immediately think that potpie should be preceded by words such as chicken, ham, or beef and certainly not peach. If you asked descendants of Joseph and Elizabeth Zimmerman they would tell you differently.

Many years ago, in this little town of Millmont, peach potpie left an impression on a young boy that he has never forgotten. It was at the home of Grace (Strickler) and Charles Mabus that my Dad, Henry Dorman, experienced the summer treat, peach potpie, for the first time. Dad was a childhood friend of Grace and Charles' son, Bud. Dad enjoyed many meals with the Mabus family. Peach potpie was one of his favorites.

I recall on a hot summer day in the mid to late 1970's, Dad told my Mom that he was hungry for peach potpie, the way Grace Mabus made it. At Dad's request, Mom called Grace to get that recipe, and she set out on an adventure to make the meal that Dad craved. Mom prepared and served up a big kettle of homemade peach potpie. It wasn't quite the way that Dad had remembered it. We all tasted it, including four of us children at that time. For three of us kids, the combination of

potpie and peaches wasn't very tasty. My brother, Jim, was very content and happy to devour the peach potpie. I remember that Dad drove from our home in Hartleton to Shirk's store in Millmont to fetch a box of hotdogs for supper that night. My Mom tried, and for that we give her credit. We have recently learned that Mom only had part of the recipe! That explains why Mom's version of peach potpie was not as Dad recalled.

When Tony decided to do the story of the peach orchard, the peach potpie memories flooded my mind. I called Aunt Connie (Mabus) Dorman, Grace and Charles' daughter, to ask her if she remembered the peach potpie that my Dad spoke about. Connie remembers very well the sweet taste of her mothers summertime treat. "Mom always made peach potpie when the peaches were ripe in season," said Connie. Although they ate peach potpie as a main dish, it really has a dessert flare to it. She remembers her mother placing the sliced peaches and the stones into the boiling water, adding the potpie dough, and then finishing the dish off with the milky sauce and spices. "We thought it was wonderful," says Connie. When I asked Connie for the recipe for this sweet treat, she suggested that I call her Aunt Faye (Strickler) Lyons, of Mifflinburg.

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Photograph of Joseph Strickler (1831-1918) and his wife Elizabeth (1831-1911). Courtesy of Norman Strickler.

Faye was very helpful and willing to share the recipe. She recalls her mother's trips to the milk house to harvest cream from atop the milk can to make the peach potpie. Tony and I went to meet with Faye so that I could get the recipe just right. As we entered her home, the aroma of peach potpie filled the kitchen. Faye readily told us that she had prepared the dish for us to taste! We sat down to sample the treat and, much to our delight, it was delicious! Many years ago Faye's daughter, Joyce, told her high school home economics teacher, Mrs.

Ruth Holman, that her mother made peach potpie. Faye was extended an invitation to attend Joyce's Home Economics class to prepare the treat for the class. According to Faye, the peach potpie was a hit! Prior to preparing peach potpie for Tony and I, the last time Faye made peach potpie was a number of years ago. She commented that just recently her brother, Norman "Sonny" Strickler and his wife, Pearl, requested that Faye make peach potpie. Rest assured, "Sonny" and Pearl will get their wish this summer.

Faye encouraged us to talk to her brother, "Sonny" Strickler of Glen Iron, to obtain information about the origins of the family recipe. Sonny was happy to share his knowledge with us, as it brought back memories of his childhood. The recipe is believed to have originated with Joseph and Elizabeth (Feese) Zimmerman, Great-Grandparents to Faye and Norman. The recipe was handed down to their son and his wife, John and Rachel Zimmerman. John and Rachel's daughter, Florence (Zimmerman) Strickler passed the recipe to her daughters; Grace (Strickler) Mabus, Faye (Strickler) Lyons, and Betty (Strickler) Klock. "In times of depression, it was a great meal," mentioned Sonny. "Meat was hard to come by and the family of five had to be fed." Peach potpie, it appears, was a reasonable choice for a meal.

I determined to recreate the summer treat that my Dad craved many years ago. By following the recipe almost exactly as Faye provided (I cut the cloves to $\frac{1}{4}$ tsp.), I prepared a batch of peach potpie for my Dad. I took the creation to him, and I waited with baited breath while he tasted it. His response was overwhelming! "Oh my grab, this takes me back 35 years," he exclaimed. (My Mom and I promptly reminded him that it was probably more like 40 years since he has tasted peach potpie the way he remembers it.) While he put aside his low-carb eating plan for the day, the sauce dripping from his chin onto his shirt, Dad stated, "that potpie brings back childhood memories of eating at Bud's house." I achieved great satisfaction being able to take Dad back 40-some years to his youth by providing him with a taste from the past!

I trust that you will venture into the past and try this new "old" recipe. Go beyond the chicken, ham, and beef that go so well with your homemade potpie dough. You too may find that this dish is one you will want to include in your summer meal plans.

Special thanks to Aunt Connie (Mabus) Dorman for leading me to her Aunt Faye. Thank you Faye (Strickler) Lyons for preparing a batch of peach potpie, and for providing the peach potpie recipe! Thank you Norman "Sonny" Strickler for the history of the recipe and for allowing us to copy some of your very old family photographs for use in this story. Thank you Dad (Henry Dorman) for sharing your childhood memories of peach potpie with me. And thanks Mom (Linda Dorman) for creating memories in my childhood relating to peach potpie.



Recipe of the Month Peach Potpie

Courtesy of

Faye (Strickler) Lyons of Mifflinburg.

Potpie dough recipe:

2 C. flour

$\frac{1}{4}$ tsp. salt

2 T. shortening

Approximately $\frac{1}{4}$ C. water

Cut shortening into flour and salt mixture. Slowly add enough water to form a dough ball. Sprinkle counter top with flour and roll out dough to make thin potpie. With a sharp knife, cut into squares. Set aside.

Combine in large kettle:

2 Quarts water

2 T. shortening

2 or 3 peaches, peeled and sliced

2 or 3 peach pits (to add more flavor)

Bring to a boil. Add potpie squares to boiling water, placing in the water one by one. *Boil about 20-25 minutes, or until potpie is done. Pour potpie and water into strainer. Allow to drain well, remove the pits. Put potpie back into kettle.

*While the potpie is cooking make the sauce.

Sauce: $\frac{3}{4}$ C. sugar

2 C. sweet cream (heavy whipping cream or half-n-half)

$\frac{1}{2}$ tsp. ground allspice

1 tsp. ground cinnamon

1 tsp. ground cloves

1 tsp. ground nutmeg

Combine all ingredients and pour over the potpie, heat through. Serve warm, and enjoy! Please note: adjust spices according to your taste preferences.



Photograph of John and Rachel Zimmerman. Courtesy of Norman Strickler.



Meanderings

by

Hertha S. Wehr

ALASKA

Alaska had been a source of curiosity to my late husband and myself. So a number of years ago we decided to visit there. Alaska has millions of acres of national and state forest. Most of these have public campgrounds although they are primitive. Most are on an honor system where you leave your fee in a box as you exit. We had been warned that traveling around, as we had intended to do, we would find few inns or lodges. So we went prepared to camp, and most of the time we did camp.

We drove across Canada, boarded the Inland Ferry at Port Rupert, B.C. We had tried to reserve a stateroom before we left home only to be told that they were already booked for the week we would be traveling. We decided to take our chances and see what would happen when we got to Port Rupert. We were able to board without a reservation. Without a stateroom meant you used the common room, which was equipped with recliner seats.

We soon learned that the Inland Waterway is Alaska's highway. We found ourselves sharing our parked vehicle below deck with motorcycles, dogs, back packing equipment, and all sorts of vans, trucks and cars. We also learned that without reservations it meant you off-loaded at every port of call. The locals waiting to board got first chance to get the space available. Those of us without reservations waited our turn in the order in which we off-loaded. We set foot on the docks of Ketchikan, Wrangell and Juneau. In Wrangell we were next to last to board as space was being filled by local travelers.

One night when most people were sleeping I noticed that we were dead in the water and they were lowering a lifeboat. My first thought was that we were sinking but there was no sense of panic. So I wandered out on deck, after standing around and listening I knew they were about to check on a bon fire on a nearby island. A crewmember said it might have been a distress signal and no one ignores a distress signal in Alaska. As it turned out it was some campers who didn't need assistance.

That pause, however got me interested in Russian history. I was standing at the rail and happened to be next to a Russian Orthodox Priest. He was on his way to a parish on one of the outer islands. My conversation with him is a topic for another story.

We proceeded to Haines where we disembarked. Haines was once a military installation so it has a military appearance about it. Haines is located on a peninsula and you need to drive through a portion of B.C. and across a corner of Yukon to get into Alaska proper. This necessitated our having both U.S. and Canadian currency. Later we were in Whitehorse, Yukon where we attended an Anglican Evensong service and we didn't have any Canadian money that day. There was a donation plate by the door where the Vicar was greeting people. I asked him if they accepted U. S. currency. His reply was, "My dear, we'll accept Japanese yen". So we added our donation to the plate.

Fairbanks was interesting. There is a college there where we found the parking lot to be a bit unusual, to us at least. There was a post at each parking space with an electrical outlet on each one. Of course when one realizes the latitude is just above the 64 degrees it becomes clear why your vehicle might need a little help getting started in the winter. We found grocery stores and shops of all kinds. There were trips to former gold mines and other places of interest.

Denali Park, with Mt. McKinley in the foreground, was a treat. Bus trips took tourist into the undeveloped part. Cars cannot drive into this area. We saw several kinds of birds, grizzly bears and other species of wildlife. They try to keep everything as pristine as possible. Even cigarette butts, smoked outside, have to be placed in a container in the bus. They told us back packers have to bring out everything they take in, including cans and any other packaging. Garbage cannot be buried, as wildlife will dig it up.

As we traveled we had meals that were characteristic of that area. One day a salmon bake was prepared by a community as a fundraiser. The salmon was cooked over an open pit much as we do bar-b-qued chicken. The sauce was very tasty and made the salmon some of the best we had ever eaten. Another day we ate at a place where a mining camp used to operate. Checkered oil cloth on picnic style tables with food put on the table to help yourself. A memorable meal was eaten at a converted pump house, which had been converted to a restaurant. There were photos of how the pump house was used to pump water over the mountain to aid in hydraulic mining.

One meal was particularly interesting at a home in the Matanuska Valley. I came away with a recipe for cinnamon rolls, purchased of course, but that is a story by itself and perhaps I should postpone it for another time.

We visited Anchorage, Seward, Skagway, Palmer, Valdiz, Willow and some other small villages. We saw much of the Alaskan pipeline, saw an oil pumping station, and drove much of the AICan Highway. Alaska is a great state and is not the "ice box" we were reported to have purchased from Russia.

Jonathan Bastian is continuing to collect information, data, and photographs pertaining to the Pardee Lumber operation that was situated in western Union County in the late 1800's and early 1900's. Anyone that is interested in helping him is urged to contact Jonathan at: 393 Oil Well Rd., Mifflinburg, PA 17844, 966.6009, or you can email him at jbastian@jdweb.com The first edition of his book pertaining to the lumber company is no longer available. His revised edition is scheduled for release in mid October 2004.

Passage

Edward F. Susan, 84, of 100 E. Walnut St. passed away on Monday, July 5, 2004, at Evangelical Community Hospital, Lewisburg. He and his wife Helen were residents of Libby Road in Lewis Township for many years prior to moving to their Walnut Street Mifflinburg apartment.

He was born June 11, 1920, in Windber, a son of the late Frank and Frances (Ivanich) Susan. On Nov. 10, 1941, he married the former Helen L. VonNeida, who survives. Edward attended the schools of Hartley Township. He later served in the Civilian Conservation Corps, where he worked on projects in western Union County.

Edward served in the Army during World War II, entering the service on July 24, 1945, and was honorably separated on Oct. 26, 1946. He was later employed at the U.S. Federal Penitentiary, Lewisburg; the Laurelton and Watsonstown foundries; Bechtel's Dairy, Lewisburg. He retired in 1980 from Pennsylvania House, Lewisburg.

Edward was a member of Millmont God's Missionary Church, where he had served as Sunday school superintendent, on the church board and as a deacon. Surviving, in addition to his wife, are one daughter and son-in-law, Frances M. Stroup and Robert of rural Mifflinburg; five sons and daughters-in-law, Dennis E. Susan and Lena and Samuel C. Susan and Carolyn, all of Mifflinburg, James F. Susan and Diane of Penns Creek, Thomas P. Susan and Drema of Millmont and Edward M. Susan and Mary Margaret of Pottersdale; 21 grandchildren; 13 great-grandchildren; and one sister and brother-in-law, Regina Oxenford and her husband Charles of Dillsburg. He was preceded in death by two grandchildren in infancy; one brother, Paul Susan; and one sister, Mary Stemberger. Edward F. Susan was buried in the Hartleton Cemetery.

Martha Esther (Loss) Thomas, 86, passed away at 8:20 a.m. Sunday, July 4, 2004, at her home in Mifflinburg. She was born Oct. 20, 1917, in Lewis Township, Union County, a daughter of the late Henry Allen and Sadie Cora (Shemory) Loss. On Dec. 29, 1936, she married Paul Albert Thomas, who preceded her in death on January 5, 1985. Martha worked at a sewing factory in New Berlin, and at Milton Meat Packing Plant, earlier in life. She also assisted on the family farm and worked as a nurse's aide at the Friendly Nursing Home, Millmont, now known as Rolling Hills Manor. Martha attended Mountain Road God's Missionary Church, Penns Creek.

She thoroughly enjoyed spending time with her family. She was also an avid reader, enjoyed jigsaw puzzles and the outdoors, and especially loved traveling.

Surviving are five daughters, Rachel Marie Beachel and her husband Richard of RR Danville, Lena Rebecca Susan and her husband Dennis of Mifflinburg, Ruby Ann Mitch and her husband Edgar of Laurelton, Carolyn Jean Susan and her husband Samuel of RR Mifflinburg, and Miriam Elizabeth Witmer and her husband Donald of RR Millmont; 15 grandchildren, Roger Stroup, Linda Pronkoski, Diane Miller, Darla Grove, Timothy Stroup, Richard Beachel Jr., Stacy Derk, Chadwick Susan, Glen and Derek Liddington, Tristan Susan, Jeremy, Joshua, Jevin and Justin Witmer; 17 great-grandchildren; one great-great-grandson; one sister, Grace Alberta Kuhns of RR Mifflinburg; and numerous nieces and nephews.

Preceding her in death, in addition to her husband, were one daughter, Ruth Amanda Fisher; one granddaughter, Crystal Stroup; and six brothers and sisters, Edna Napp, George Loss, Bright Loss, Marie Rowe, Jonathan Loss, and Mary Moyer.

Burial was in the Beavertown God's Missionary Church Cemetery, Creek Road, Middleburg.

Our sympathy is also extended to the Ammon and Erma Martin family of 114 Cold Run Road, Hartleton, on the passing of their 3-year old son, Jonah Martin Martin, on Thursday July 22.

Jonah was born November 25, 2000 in Hartleton. He is survived by seven brothers and sisters, Mary Jane, Michael M., Jesse M., Amanda M., Henry M., Ammon M., and Noah M. Martin, all at home; paternal grandparents, Rufus N. and Katie H. Martin of Mifflinburg; and his maternal grandmother Mary N. Martin of Hartleton. He was preceded in death by his maternal grandfather, Daniel H. Martin July 7, 1992.

Visitation was held on Sunday, July 25th at the family home. Funeral services were conducted on Monday, July 26th from the Martin home and at the Mountain View Old Order Mennonite Church, Kaiser Run Road, Mifflinburg by Bishop Levi N. Martin, Esra M. Zimmerman, Phares L. Zimmerman, and Lloyd R. Zimmerman. Burial was in the church cemetery.

Our thoughts and prayers are with the Martin families at this difficult time.

Suffer the little children to come unto me, and forbid them not; for of such is the kingdom of God.

Mark 10:14

Penlines from my Kitchen to Yours

By Lucy Hoover

June 11, 2004

Elsie and her cousin, Susan Brubacker, were invited to their Aunt Jemima Hoover's house for lunch, they enjoyed being there.

June 12

Floyd & Katie Martin's Amy, of Mifflinburg, has been discharged from the hospital, but is still at Pittsburgh at the family house.

June 13

This afternoon we went to see the twins at Nathan and Mary Ella Hoover of Millmont. The babies do not look identical, they have been doing well.

Harold and Lucy Nolt's 16-year old son, Paul, was not well enough to attend church. He has had hospital stays and numerous days of not feeling well. Let's show him that we care by sending a card or letter to him at 395 Red Bank Rd., Mifflinburg, PA 17844.

Mom went to New York this morning, and from there she will go to Liberty, KY to visit family. She is planning to be at home again by June 29th.

June 17

Warren and Lena Burkholder's son Jere, age 6, is in the hospital. His address is 1100 Beaver Run Rd., Mifflinburg, PA 17844.

Mervin and Irene Horning's 3 ½ month old baby Jaydon, of Mifflinburg, had surgery.

Elton and Delores Horning's son, John Mark, fell out of the baby swing and broke his leg above the knee.

Tonight we went to the special outdoor horse sale at Middleburg. We had a thundershower just before the sale started. It did not look very promising to have it outdoors, but it cleared off before they started selling horses.

June 19

Warren and Mabel Zimmerman family of Mifflinburg left early this morning to spend the weekend in Ohio. We moved into their home while they were gone to take care of their cows. Four year old Dorcas did not go with her family, she stayed with us.

June 20

Leon and Lydia Ann Zimmerman of Millmont have a son named Linford. He has two brothers and two sisters. Grandparents are Leroy and Verna Zimmerman of Millmont, and Allen and Anna Martin of Mifflinburg.

Last week Harold Zimmerman (age 21) son of Amos and Susie fell off a roof while carpentering.

June 21

Amos and Elizabeth Oberholtzer's son David, of Mifflinburg, got his hand pinched between the feed cart and the headlocks in the barn.

June 22

It is now five years since we moved from the farm in Vicksburg to this home.

June 23

Special services were held at Vicksburg church this forenoon by Melvin Bearinger, a visiting minister of Canada.

June 24

We were to Vicksburg Church where a group had gathered to paint the ceiling, walls, and woodwork on the inside of the church house, and to do some maintenance work outside.

June 29

Jerry and Lorraine Hoover of Mifflinburg have a daughter named Rosalee, she is their first child.

(Continued on page 10)

Looking Back

The article below was originally published in one of the local newspapers on August 19, 1911. It is copied here verbatim.

BOY SCOUTS ARE ENJOYING OUTING

Are Encamped Along Penns Creek, Near Millmont

SCOUT MASTER IREY FAILS TO READ SIGNS; GETS LOST

Boys are Under Strict Military Discipline, but are Enjoying Camp Life.

Meow! Meow! Meow! Fast! Fast! Fast! With this strange cry the passengers on the early morning train Wednesday were greeted as it pulled into the Millmont station. It was not the sound of a wild cat, as was first supposed, but the cry of the Bob Cat Patrol, Lewisburg Troop No. 1, Boy Scouts of America, enroute to their camp on the banks of Penns Creek, near Millmont, where they are putting into practice for a week their knowledge of Scouting and Scout work.

Under the leadership of Assistant Scout Master John Snyder, and accompanied by Sergeants Paul Kline and W. P. Wood, and Chaplain Seebach, the following Scouts are encamped: Patrol Leaders, Donald Zimmerman and Robert Moyer, Corporals Herbert Cook and Charles Wainwright, Scouts Dan and Sam Snyder, Bromley and Donald Smith, Harvey Ward, Clifford Bell, Cecil Seaman, Ted McGurk, Julius Seebach, Lee Case, and flag bearer, Scout Joe W. Snyder.

The camp was speedily erected, beds made and everything was put into shape for the comfort of the junior soldiers.

Scout Master Irely did not accompany the Scouts here, but left for the camp in the afternoon. So well have the Scouts learned the lesson of hiding their trails, that after an hour or two in trying to decipher the signs and marks of designation, in which time he covered seven or eight miles, he finally gave up and started for home, confessing himself beaten by his own scouts.

Letter to the Editor

Tony,

I express my gratitude to you and all persons involved with the publication of TMT. I have learned and continue to learn so much about the history of Millmont and the surrounding communities through this small publication. Your recent article on Corporal's Ruhle and Gutelius sparked yet another interest in me. So much so that I have personally visited the graves of both honorable men of our county. I would like to add however, that the location of corporal Joseph Gutelius' grave at Gettysburg is in the Pennsylvania section of the cemetery and is listed in the cemetery reference locator exactly as follows: Section O - Row A - Position 11 - Pa. 150. His grave was easy to find as it is in the row next to the walking path through the cemetery. If you leave the visitors center and enter the cemetery, the path has a "Y" in it, bear to the left and the grave will be on the right side of the path almost directly in front of the monument. Thank You and keep the "good and worthy" news coming. We can actually learn something worthy from TMT. This can not be said of most other publications today.

Ken Lepley,
Lewisburg, PA

Oh! And by the way, my wife wants you to know that she baked the blueberry cobbler from the recipe in the last issue. Needless to say, it did not last long. It was delicious.
Thanks Again for the education we are receiving from TMT.

Camp Karonndinha Camp Nikomahs & Camp Penn Lick

Newsletter subscriber, Nelson E. Clements, 108 Vermont Lane, Levittown, PA, 19054-1029, is searching for information, history, or memorabilia relating to the three camps listed above. Nelson grew up in Shamokin, PA, and as a young boy he visited Camp Karonndinha, and later served on the camp staff, before becoming Camp Director. He has been away for the area for 32 years, but still has many fond memories of the scout camp, and nearby Penns Creek. Since his retirement, he has been trying to write a history of Camp Karonndinha, Camp Nikomahs, and Camp Penn Lick.

If you, or someone you know, has any information regarding any or all of the camps listed above, please contact Nelson Clements at the above address.

Bible Quiz

Marian H. Weaver of 89 Long Rd., Mifflinburg, PA is the winner of the July Bible Quiz. As a result, Marian won \$10. The answer is *and Noah was six hundred years old when the flood of waters was upon the earth.* The answer is found in Genesis 7:6. The Bible Quiz question for August is: How many times is "God" mentioned in the book of Esther? The person whose name is drawn with the correct answer will receive \$10. The person responsible for the Bible Quiz would like to thank all those who submitted an answer in July, including: Lois Pick, Laurelton, Martha Hoover, Millmont, Mrs. Randall Boob, Laurelton, Millmont Mennonite Youth Group, Anna Mae Martin, Millmont, Eric Zimmerman, Alta Vista, IA, Sadie Yoder, Lewisburg, Carolyn Bowersox, Mifflinburg, and Margaret Stutzman, Mifflinburg.. Send your answer (prior to the 20th) along with your name and address to:

Bible Quiz
PO Box 8
Swengel, PA 17880

Please have your answer mailed to this address by the 20th of the month.

The Pony, Tony

By Karen Gerber, Danville, PA

This morn we early did arise
To a sunny day with blue, blue skies.
(Tis a rare thing in 2003
To wake up to such charming beauty.)
The boys were impatient all the morn
They wanted to take each leghorn
Quickly to butcher Eli Reiff
Who'd behead each hen with a sharp knife.
Into the hot water – up and down...
And then into the merry-go-round!
Never tiring of this ugly sight
They'd watch each time with great delight!
This time Eli added to their thrill
And asked his son – who has great skill
To go to the pasture and get Tony
And give the boys rides with the pony.
Stanley went as his Father bade
Called the pony out of the shade
Brushed his sides and harnessed him, too
All ready to give rides...not a few!
Stanley told us about his pony.
Said his Grandfather used to own Tony.
Said because of Grandpa's health at last,
Tony never had to go on a fast!!
Said he ate too much for his good
Much more than any pony should.
He was so sick he couldn't walk
Much less gallop or jump or balk.
Now he's on a diet every day,
Nothing to eat but grass or hay!!!
But still he is a little fat
But we like ponies that look like that.
Said because of his condition
He has a gentle disposition
Tony's one hip is slightly higher.
But galloping does not make him tire.
He gave the rides to the delighted boys.
They thought him nicer than their toys!
I asked Stanley if he is "For Sale,"
His face grew quiet and quite pale.
"You know," I said, "His hips aren't great,
He's too fat for a pony at any rate,
Perhaps today we can make a deal,
We aren't fussy – to u he's ideal!!"
His eyes were shining with faithful love
Without words he could easily prove
That he was never planning to part
With Tony, he loves with all his heart!!
I'M SURE YOU'LL NOW AGREE WITH ME
TONY IS A MILLION DOLLAR PONY!!!!



Pictured to the left is Stanley Reiff of 922 Conley Road, Mifflinburg and his million dollar pony, Tony.

(Continued from page 8)

Grandparents are Allen and Mary Hoover of Mifflinburg and Floyd and Esther Weaver of Lewisburg.

July 3

We had an invitation to the pig roast supper tonight at Ron and Crystal Stahl of Mifflinburg. It did not fit into our schedule because we are taking care of neighbors, Phares and Susan Reiff, cows all weekend while they are at her parents in Ohio. Their 8-week old Sheltie puppy was lonesome, so we brought her along home to play with the girls during the daytime.

Money will buy a fine dog,

But only Love will make him wag his tail.

July 4

Curvin went to church by himself; Marie has a stomach virus and was feverish during the night.

July 7

Early this morning many willing hands made approximately 1800 hoagies, orders had been taken earlier. I helped deliver 114 of them in our neighborhood. The profit was given to help pay the expenses of Amy Martin's operation. She is at home from Pittsburgh now.

July 8

The girls and I spent a couple hours at Mom's house, and the rest of the time at Nathan and MaryElla Hoover who live next door to her. At 5 weeks old, baby Marvin weighs 6 ½ lbs., and Martha weighs 8 ½ lbs. They both seem to be doing well.

Tonight we took Elsie for an eye examination before she goes back to school again. She will need to wear glasses because of being farsighted and also having stigmatism.

July 9

Ervin and Martha Oberholtzer of Millmont have their first child, named Kathryn Edna. Grandparents are Harry and Alta Oberholtzer of Millmont, and Alvin and Lizzie Sensenig of Mifflinburg. The baby was named after Ervin's mother, Edna, who died of cancer in 1999.

July 10

There was a historical meeting at the "Vicksburg Amish – Mennonite Church" for anyone interested in coming. A tour was also taken through Buffalo Valley, Union County with two buses. Amish and Mennonite farms and some happenings of years ago were pointed out as they went. We missed out on all this because we had left early this morning to spend the day at the Philadelphia Zoo.



Congratulations to Merlyn and Miriam (Lohr) Hoffman, 2080 Forest Hill Road Mifflinburg, PA, on the celebration of their 62nd wedding anniversary. They were married on July 5, 1942, or should I say that was my understanding prior to talking to Miriam during a recent visit with her at Rolling Hills Manor. When I asked Miriam exactly when she and Merlyn were married, she quipped "1492!" After those in attendance were through chuckling at her response, she proceeded to explain why she answered the question that way. Apparently, on the day that Miriam and Merlyn were joined together in marriage, Elder Greene Shively, who along with Mervin Mench performed the wedding ceremony, inadvertently transposed the date that was supposed to be recorded on their marriage certificate - 1942 - to - 1492. Perhaps Columbus sailed the ocean blue that year, but it would be another 450 years before Merlyn and Miriam were officially married in the home of the groom's parents, the late Reno and Carrie (Galer) Hoffman.

Miriam is the daughter of the late George C. and Emma J. (Pentycofe) Lohr. She recalled how she and Merlyn first became acquainted while they were walking the grounds of the Lewisburg Auction. She also remembered the first time they went on a date was to the Shikellamy Lookout. Miriam interjected rather forcefully that it didn't have the reputation then that it does today. From that observation point on the hillside they were able to view the confluence of the North and West Branches of the Susquehanna River, and the borough of Northumberland. Although Miriam was never too wild about flying, she recalled riding aboard Merlyn's airplane from time to time. Merlyn was a licensed pilot during the 1940's and early 50's, and enjoyed flying his Luscombe airplane.

Miriam and Merlyn are the parent's of five children: Eugene, Gary, Aileen, Wayne, and William. They also have three grandchildren. In addition to working on his farm and operating a sawmill, Merlyn also was employed at Chef Boy-ar-dee in Milton, the Lewisburg Chair Factory, and he was also a union carpenter for many years. In the 1950's Merlyn and Miriam owned and operated "Hoffman's Grocery Store." In addition to selling groceries from the store, Merlyn also had an old bus that he used to deliver groceries to customers throughout the valley. Hoffman's Grocery Store was located in half of the double house they lived in prior to selling the farm. They subsequently built the home they currently reside in.

On July 26th Miriam celebrated her 80th birthday. Merlyn was born on March 24, 1919. Despite the fact that both of these octogenarians are dealing with various health problems, both of them have retained their self-deprecating sense of humor.

Undoubtedly, their sense of humor has kept Merlyn and Miriam happily married for the past sixty-two years.

The small photograph on the top left hand side of page one is the Recreation Hall at the Laurelton State Village, circa 1930.

Lewis Township News

Lewis Township Board of Supervisors - July 13, 2004.

Supervisors Henry Sanders, Doug Peffer, and Wayne Klingman. Also present: Secretary/Treasurer, Karen Watters; Solicitor, Tom Boop; and Roadmaster, Ken Catherman. Also in attendance: Dawne Shreckengast, Sandi Failor, Wendy Bilger, Pauline Shively, Jennifer Mabus, Brian Mabus, Jim Sanders, Tom Watters, Ben Stahl, Rev. Purchase, Joanne Snyder, Frank Snyder, Clair Kaler, Ken Strowbridge, and T. Shively.

*Public Comment: Brian Mabus requested that the minutes from the township supervisors meetings be published in the Union County Times. Later during the meeting the supervisors discussed the issue further. Solicitor Boop suggested that the minutes from the meetings should not be published until they have been approved at a subsequent meeting. Wayne Klingman made a motion to have the township minutes published in The Union County Times following their approval. Henry seconded the motion. Motion carried.

*Henry made a motion to approve the minutes from the June supervisors meeting. Wayne seconded the motion. Motion carried.

*Wayne made a motion to approve the monthly treasurer's report. Henry seconded the motion. Motion carried. The account balance for Lewis Township as of July 5, 2004: \$257,201.73.

*Correspondence: Karen indicated that reservations for the county convention need to be turned in. That convention will be held at the Carriage Corner Restaurant in Mifflinburg on October 21.

*Karen read from a letter she received from Pennsylvania State Senator Jake Corman relative to income from the recently approved gambling bill. He indicated that he did not support the bill. He also stated that a portion of the income derived from the new bill will be used to augment Pennsylvania's in "lieu of tax" paid on state owned land.

*Karen read from a letter sent to Supervisor Peffer from DCNR relative to the denial of the township's grant application for money, which was to be used toward repairs to the little league ball field on Libby Road.

*The board reviewed a planning module for Mr. & Mrs. Kenneth Peachy, which had been submitted to DEP. Henry indicated that there are problems with the plan due to the driveway connecting to a state highway. The matter is now before the Union County Planning Commission. Two other subdivision proposals will also be forwarded to Lewis Township Zoning Officer, Martha Whitmer .

*Old Business: Planning Commission had nothing to report. No code violations were reported.

*Henry Sanders brought up the issue of the garbage cans at the picnic pavilion on the Village Green in Millmont. He indicated that he and Ken Catherman collected and disposed of the garbage from the cans prior to the chicken barbecue held in June. He asked the members of the Village Green Recreation Association to discuss who should be responsible for the garbage on a regular basis. It was suggested that the VGRA post rules and regulations in the pavilion for those who use it relative to removing their own waste. Solicitor Boop stated that an upfront deposit could be requested by those wishing to use the facility, with a refund if the facility has been cleaned up. Sanders also raised the issue of placing locks on the electrical boxes as well as the water hydrant. Malicious damage being done to the chicken barbecue pits was also discussed. Sandi Failor, Treasurer for the association expressed concerns about the mowing bill for the green and the ball field.

*Brian and Jennifer Mabus provided the board with a liability agreement relative to the removal of the trees on a designated section next to the ball field on Libby Road. Mabus, a representative of the Little League, also stated that a request was made by a local Relay for Life group who would like to use the ball field for fund raising purposes. Mabus told the group to check with the township supervisors, since the ball field property is owned by Lewis Township, and the Little League only has insurance coverage during the times when baseball games are being held. Solicitor Boop indicated that the group should provide a liability waiver or proof of insurance to the township if they intend to use the facility. Klingman made a motion to allow the Relay for Life organization to use the ball field upon receipt of proof of liability. Henry seconded the motion. Motion carried.

*Rev. Purchase spoke to the board regarding the violation at Calvary Chapel on Orchard Road. He indicated that he spoke to Gary Hopple about possible remedies for the problem. Solicitor Boop suggested that Rev. Purchase submit an application with a sketch plan relative to their remedial action for the supervisors to review.

*There was discussion from several Swengel residents relative to the township adopting a dog barking or nuisance ordinance. Those residents spoke in favor of the measure as a means of combating the problem of barking dogs in that village. The board is reluctant to adopt an ordinance for the entire township to resolve that particular situation. They also said that even if an ordinance was adopted, the township lacks a means of enforcement. Solicitor Boop suggested that the individuals affected by the nuisance dogs take action through their private attorneys to rectify the situation. That could include sending the dog owners a certified letter, or filing civil charges at the office of district magistrate.

*New Business: Sanders indicated that he spoke to Fred Yarger relative to fixing the light at the township's flagpole near the municipal building. Yarger indicated that he could repair the lighting situation for an estimated \$100. Henry also noted that there are other wiring concerns in the area of the playground. Peffer stated that the underground wires were intended for lighting purposes, however the lights have yet to be installed. Peffer made a motion to have the township install lights in the playground area. Klingman seconded the motion. Sanders voted No. Motion carried.

*Discussion relative to the exchange of equipment and manpower with Limestone Township was discussed. Some of the issues and concerns raised included workman's compensation, expenses relating to repairs of broken or damaged equipment, and the fact that employees of both townships are not full time employees. Peffer suggested that Lewis Township could rent equipment from Limestone Township as necessary.

*Jim Sanders spoke to the board relative to the Buffalo Creek Watershed Alliance. They would like to erect signs near Buffalo Creek in the township. The organization has the signs, and would like to comply with all rules governing the erection of such. Solicitor Boop suggested that the group contact township zoning officer, Martha Witmer. Jim Sanders also spoke to the board relative to the township adopting an ordinance on holding tanks. Jim stated that a holding tank permit couldn't be issued unless the township first adopts an ordinance to that effect. Solicitor Boop suggests that more information should be obtained from the Department of Environmental Protection, and from the local COG before proceeding with an ordinance.

Public meetings to be held in the Lewis Township Municipal Building

- ▶ Municipal Authority of Lewis Township, the first Tuesday of the month, beginning at 7:30 p. m.
- ▶ Lewis Township Board of Supervisors, the second Tuesday of the month beginning at 7:30 p. m.

What's Happening at the 4-Bell Lutheran Church - Courtesy of Shirley Kerstetter

The Four Bell Lutheran Church will once again be operating a food stand at the Union County West End Fair at Laurelton from August 2 - 7. Meals and platters available at their food stand. Take outs are also available. The cost of the meals is \$7.00 each.

Monday, Baked Ham Dinner with mashed potatoes and stuffing, your choice of applesauce, cucumbers, pickled cabbage, or vegetable. Also available: Barbecue Platter with macaroni salad and baked beans

Tuesday: Roast Beef Dinner or Turkey Dinner. Meals include mashed potatoes and stuffing, along with your choice of side dishes - applesauce, cucumbers, pickled cabbage, or vegetable

Wednesday: Smoked Turkey Dinner or Turkey Dinner. Meals include mashed potatoes and stuffing, along with your choice of side dishes - applesauce, cucumbers, pickled cabbage, or vegetable

Thursday: Pot Pie Dinner or Turkey Dinner. Pot Pie Dinner includes your choice of side dishes - applesauce, cucumbers, pickled cabbage, or vegetable.

Friday: Sauerkraut and Pork Dinner. Meals include mashed potatoes, and your choice of side dishes - applesauce, cucumbers, pickled cabbage, or vegetable. Roast Pork Dinner or Turkey Dinner meals include mashed potatoes and stuffing, along with your choice of side .

August Anniversaries

Kenneth and Irene Blyler of Levittown will be celebrating their 65th wedding anniversary on August 20. Paul and Betty Long will be celebrating their 57th anniversary on August 14. George Jr. and Helen Wert will be celebrating their 52nd anniversary on August 7, and Kenneth and Beverly Catherman will be celebrating their 42nd anniversary on August 12.

People celebrating a birthday during August

2 - James Catherman	17 - Levi Brubaker
2 - Pat Kline	20 - Glenda Murphy
3 - Chris Bilger	20 - Henry Dorman
3 - Brandon Bilger	22 - Sue Blyler
3 - Sean Klingman	24 - Brenda Klingman
5 - Alta Z. Oberholtzer	24 - Tom Guyer
7 - Carolyn Catherman	22 - Kyla Mattern
7 - Carol Martin	24 - Lois (Vanatta) Feaster
7 - Kim Blyler	27 - Weaver Zimmerman
9 - Ella Martin	28 - Menno Zimmerman
10 - Angie Dorman	30 - Esther Catherman
11 - Jeff Erdley	31 - Pauline (Moyer) Rotering
14 - Tom Catherman	Pauline will be celebrating her
16 - Pearl Gower	101st birthday!!!
16 - Kyle Failor	

The Millmont Times is distributed during the first week of each month, and is available through mail subscription and the Internet. Mail subscriptions are \$8.00 per year for 12 issues. Internet subscriptions are available FREE of charge to those who would like to receive the newsletter as a PDF each month.

Please contact the address below if you are interested in subscribing, submitting a story or article for publication, sending a gift subscription, changing your address, providing me with your email address, or contacting the editor and publisher. So that your material can be included in the next issue, please be sure to submit your information or photos prior to the 20th of the month.

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