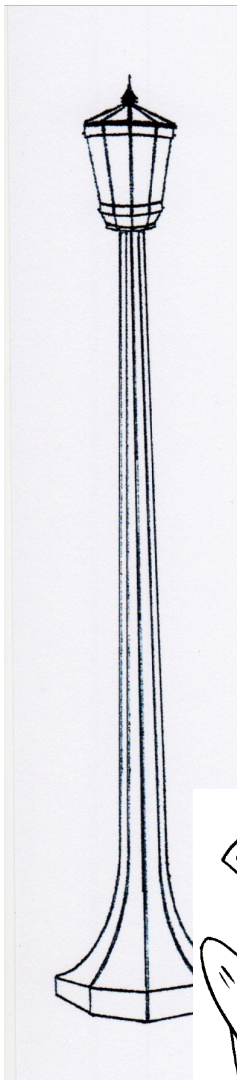


Chesaning Area Historical Society & Museum

602 W Broad St - Chesaning MI

October 2017 Newsletter



We will meet this month...

Monday

October 9th

6:30 p.m.— at the Museum

Our Guest will be former teacher

Len Strait

**Singing and playing guitar. Len writes most all of his
music & lyrics.**

From our President:

**I think it will be an enjoyable evening. Please come
and celebrate some of our local talent. I
hope to see you there.**

..... Bonnie



Trick-or-Treating

Coming Up SOON

**Keep our little GOBLINS
SAFE**

AS THE LEAVES TURN COLOR & The HOLIDAYS APPROACH - You may have favorite recipes you would like to share, please drop them off at the museum or email to: fran@chesaning.com

We can get them in the newsletters so everyone can try some new, tasty meals and/or treats. It's wonderful to pass on traditions.

This recipe is from my German Grammy, the 1st of our family to be born in the United States. It has actually been lost to our family for many years. We have searched & this is the taste so believe it's as close as we can get. ENJOY

.....submitted by Frances Young

Oven Poached Pears

1 Lemon
4 Pears, peeled, halved & cored
1/2 cup Rum OR white wine
1/4 cup sugar
1/4 tsp dried Thyme OR 2 sprigs fresh
1 tsp vanilla
1 tsp cinnamon
1 pinch salt(1 pinch =1/16 tsp)

**** Remove 6 strips of lemon for zest, then cut lemon in half & squeeze juice into large bowl with lemon halves. Fill with cold water and place readied pears in water. Heat oven to 300 degrees.**

**** Mix rum or wine: (I used wine) sugar, thyme, vanilla, cinnamon & salt & pour mixture into 9 x 13 glass baking dish. Add lemon zest strips to juice mixture in baking dish.**

**** Drain pears (discard lemon water) and arrange cut side down on top of mixture in baking dish. Cover dish with foil & bake 1 1/2 hours until fork can easily be inserted in pears. It may need a little more time depending on tenderness of pears.**

**** Transfer pears to small bowls - discard lemon zest and thyme sprigs. Pour juice over pears to serve.**

The best thing to hold onto in this world is each other

CHANGE IN SCHEDULE
Of TIME inpp
NOVEMBER 13th MEETING

We will be meeting in at
COMFORT CARE
in Chesaning
at 2 o'clock in the afternoon
Located on North side of
Rt-57
(next to the Credit Union)
All meet there

A Word of Thanks

Last month we held our meeting at
the newest Creative Passions
Retreat Center.

Laura Greenfelder took us on a
tour of the facility that had been
known as the Bonnymill Inn a few
years ago.

The building is done in the best of
taste, giving you a comfortable
feeling in every room you enter.

We were introduced to Laura's
mother who taught her quilting.
Many of her mom's quilts are on

display. It certainly is a unique quilt
& crop retreat.

The meeting was a treat for us!
Thank you, Laura.

A RIDDLE FOR SMART
PEOPLE

Can you answer all seven of the
following questions with the same
word?

1. The word has seven letters...
2. Preceded God...
3. Greater than God...
4. More evil than the devil...
5. All poor people have it...
6. Wealthy people need it...
7. If you eat it, you will die.

Did you figure it out? Only 5% of
Stanford University grads figured it
out. The answer will be in next
month's newsletter.

.....Submitted by Kathy Crissey

"OUR TOWN" The Chamber
celebrated Chesaning's 170th
birthday with a "Dinner on the
Bridge" party. Great idea ...