

Sorghum 1982 **THE VILLAGE LOG**

CAESAR'S CREEK
PIONEER VILLAGE
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CANE SUPPORTS FESTIVAL

The big event at the Village this fall as usual will be the harvest festival, built around the craftsmen and their early products, the ample and delicious food from the kitchen and chicken barbecue pit, rides, displays, and above all, the processing of the Village cane crop into sorghum molasses.

Linda Lee, chairperson of the event, again expects many craftsmen on the scene situated around the fence and in the various buildings. Most of the familiar regulars will be back, plus a few new people.

Mildred Crane, in charge of the food development and sales, promises quality as well as quantity in that area. The ladies have been baking in the kitchen for some weekends now, and have an attractive menu planned to serve.

Several rides will be on the grounds: Draft horse wagon rides, buggy rides and pony rides.

Homer Marsh reports that this year's cane crop is at an all-time peak, the best the Village has ever had. Previous to the festival all hands are asked to help in the stripping and then sap will be boiled all day both days, bottled at the mill and retailed on the grounds.

The two-day affair, Sept. 18 and 19, will start at 10 a.m. and last till 5 p.m., with musicians on the grounds and on the stage, square dancers in front of the general store, cloggers, and, it is hoped, gospel singers in the Meeting House both days.

In a year of presentations and festivals and gatherings, this one is the big one.

MAINTENANCE SHED GOES UP

Bob Head and Homer Marsh, assisted at times by Don Patton with Don Thompson's backhoe, Burnett Butterworth, David Hastell and Jim Merrick, have the maintenance building "in the dry," and are presently working on the doors.

The building, needed for many years, is located to the west and slightly to the rear of the barn, has a door at either end ten feet wide, has outside dimensions of 26 ft. by 40 ft., has a cement slab floor and ceiling height of eight feet. The sides are yellow pine and the roof wood, shingles.

Trusses were donated by Stan Greuening of the well-known automobile agency in Woodlawn, a northern Cincinnati suburb.

WORKERS NEEDED FOR CANE

As the cane crop ripens and the fall festival nears, once again all members are asked to assist in the harvest chore of stripping the cane and preparing it for pressing at the mill. This unique and necessary field job has changed very little since pioneer times, so it affords an opportunity to sample life in the simpler and machineless days of our ancestors.

Flabby muscles and softened skin aside, any of us can tackle a few rows, just to see (and feel) what part of our heritage we are missing, and help get the job done for festival.

Stripping will be carried on all during the week prior to the festival, even until late in the afternoon. The crop is good; workers we need.

APOSTELOS ADDRESSES LOG

Becky Apostelos has offered to address the newsletters, formerly done by the late Eleanor Plecker. Becky works in her home on the job, with help from other members of the family (she says) when the deadline gets too close.

Becky has been working actively at the Village on painting, chinking, kitchen duty, whatever volunteer jobs are needed. She resides in Bellbrook.

WORLEY PRESENTS PROGRAM

The last trustees' meeting featured very interesting slides by Joe Worley of his and Miriam's many and varied journeys about the United States and Ohio especially in the quest of log houses in restoration areas.

Joe Hatfield will show pictures on Village past and present as the program highlight for the last meeting in September, the 21st.

GATE HOUSE WORK GOES ON

Some progress on the Gate house consists to-date of a floor sanding by George Wall and Burnett Butterworth, the completion of the second floor installation, and the hanging of both the front and rear doors. It is now being used by the volunteer host and hostess on the weekends.

COOKING TAKES THE CAKE

Mildred Crane, assisted by ladies of the Village, is baking each weekend before festival, preparing such items as apple pies for which the Village is becoming famous.

VILLAGE CARETAKERS NAMED

At the last Village meeting the trustees selected a caretaker couple, who will reside in the Hatfield house for a probationary period starting the first week in September.

The couple, the James Merricks, heard about the caretaker opening through their neighbor, David Hastell, and applied in person the following meeting. Their application was reviewed and they were visited at their residence by the selection committee, who recommended favorably toward their selection. The following meeting, the motion was made and carried to invite the Merricks for a trial period of three months, after which they or the trustees could terminate if desired.

Jim and Sharon are in the late twenties or early thirties in age, have no children, and have lived in a rural location for the last six years. They like the outdoor life and have become enthusiastic supporters of the Village and its goals.

Their previous residence, part of a large farm, is to become the resident farmer's home, necessitating their move to new quarters. They are presently completing, with help of Villagers, a multitude of details such as woodwork, painting, staining, cleaning,

etc. in the caretaker house.

Jim's employment as an entertainer and balladeer at the Peerless Inn, a well-known Miamisburg restaurant, leaves him free much of the daytime. Sharon is employed at Scarff's Nursery on Rt. 725 between Centerville and the Dayton Mall, as a supervisor, and is familiar with plants and ornamentals, which fill her rooms.

A COOL JOB ACCOMPLISHED

Over the past several weeks David Hastell has installed the cooler in the new cooler shed to the rear of the kitchen. Bob Head and Homer Marsh built the shed and Terri Lawson did the painting.

The cooler building now also houses the deep freezer.

The cooler room is accessible to the kitchen by a door. Don Richards bought a large fan at a yard sale and Bob Head has mounted it also in the partition. It provides much needed ventilation for the rear of the kitchen.

The whole addition to the kitchen was wired by Ed. Simpkins.

The ladies who work in the kitchen are thrilled with the walk-in cooler room, as it provides much needed storage for cold and counter space too.

LOG BUILDINGS BROUGHT IN

Don Patton, assisted by Dave Hastell and Jim Merrick, traveled on a recent Sunday to Ohio City in Van Wert County and brought back the logs for the Village Inn building donated by Mr. and Mrs. Cody Sanford. Don Thompson donated the equipment.

The Inn will be re-erected to the right of the service drive, across from the Lukens house.

Another log building has been brought in from the Washington Court House area.

BAKE OVEN TAKING SHAPE

George Wall's outdoor bake oven is taking shape daily as he completes the oven section and shapes the bricks. He plans an open roof over the oven for wood storage and protection of the bricks from weather.

Never having built such a structure before, and not being able to secure much in the way of plans for one, George is moving at deliberate pace with questions solved as they arise.

He is fashioning this oven for actual use, and he hopes to have it finished in time for the fall festival.

SUPPORT YOUR VILLAGE; HELP FOR THE FALL HARVEST

THANKS
BECKY
WOULD YOU SEE THAT JIM AND SHARON GET THIS
NEWSLETTER? I DO NOT HAVE THEIR ADDRESS.

DAVE,

ADDRESS CORRECTION REQUESTED

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