



DAN RAYMOND HOUSE

Sheffield Historical Society  
Sheffield, MA 01257

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### NOTES FROM THE PRESIDENT

We are trying to locate old records of Historical Society activities. Perhaps past officers or committee chairmen have them at home for safe-keeping. We would like to make copies for use in the SHS office.

The Great Barrington Savins Bank safe deposit key cannot be found. Anyone remember seeing it or using it?

The Ice Cream Social was great fun as well as successful. If you are one of those who requested my pie crust recipe, look at the following page. We are grateful to Irwin Braverman for donating ice for the churns.

Also, thanks to all who fringed the napkins and a special thanks to Millie Smith, who not only did many napkins but also much of the tablecloth. The tablecloth fits both the table at Dewey Hall and the DRH keeping room.

Our December 9th Holiday Party plans are underway. The party committee includes Edith Velmans, Louise Stevens, Rene Wood, Lois Ryder, Susan Rothschild and myself.

It is with deep regret we accept Lillian Preiss' resignations from the Curator's position and as a member of the Museum Study Committee.

Lillian's address is:

Northeast Rehabilitation Hospital  
70 Butler Street  
Salem, NH 03079

We are looking for someone to fill in as interim Curator. We are hoping Lillian will re-consider. Lillian's work cannot be matched, but one could work toward her excellence. Fred Gordon has been appointed to the vacancy on the Museum Study Committee.

. Thanks to you all for the Turkey Dinner netting \$1418.00!!!!

Virginia Drury

SECRET RECIPE REVEALED

The Pie and Ice Cream Social at the Dan Raymond House was a very happy and successful afternoon. Several people asked about the delicious pie crust. Here it is:

VIRGINIA'S NEVER-FAIL PIE CRUST

(Makes one double crust)

2 Cups all-purpose flour  
1 scant teaspoon salt  
1/2 Cup corn or canola oil  
1/4 Cup cold milk

Stir the ingredients together, combining them in order given. Divide the dough in half and flatten one half on a large piece of waxed paper.

Take another piece of waxed paper and put your pie plate on it upside down. Scratch a circle around the plate, making it one inch larger all around. Place this paper over the dough and roll the dough out until it meets the scratched circle. Peel off the top paper (but save it).

Invert the crust onto the pie plate and peel off the paper. Gently lower the crust into the pie plate.

Repeat with the second half of dough, rolling it out to the same size. Peel off the top paper and make some slashes in the crust with a sharp knife. Lay the top crust over the filled pie, peel off the paper, and crimp the edges of the two crusts together.

APPLE FILLING: 6 Cups of apples heaped up with 1/2 to 2/3 Cups of sugar and 1/2 tsp. each of cinnamon and nutmeg plus 1 Tbs. flour sprinkled over all. Dot with 2 Tbs. butter; bake for five minutes at 425, then reduce to 350 till apples are soft when pricked with skewer. The top may need to be covered with a circle of brown paper for the last 15 minutes.

NOTE: Top can be brushed with milk and sprinkled with cinnamon sugar.

ANY QUESTIONS: Call Virginia Drury at 229-2687.

PEPTO BISMO, ANYONE?

WOW! They came..... they stuffed..... they left full..... and we smiled! We had a right to grin, we earned \$1,418!

The Turkey Dinner Committee thanks you one and all for all your work baking, peeling, cooking, roasting and then serving that brought this about. The students did a terrific job under the close guidance of Catherine Miller. It took Army Sergeants 12 weeks to put me through my basic training. Catherine lined the students up and gave them their instructions. In exactly 5 minutes they served 154 people! I feel sorry for the kids she gets next year.

At this time, our Society has raised over \$18,000 on Turkey Dinners for our Scholarship fund, thanks to the faithful members.

Milton Barnum, Chairman

FAMILY HISTORY CENTER

Betty Chapin, Director of the Family History Center, reports the receipt of the up-dated genealogy of THE DESCENDANTS OF JOHN KEEP OF LONGMEADOW, MASSACHUSETTS.

John Keep, his wife Sarah and infant son Jabez were slain by Indians while walking to church from Longmeadow to Springfield on March 26, 1676.

There are many descendants of John and Sarah Leonard Keep living in Sheffield today. Betty invites you to come in to find your ancestors.

The Center is open Monday and Friday 1:30 to 4:00 PM.

ANNUAL OPEN HOUSE

The Society will host the annual Christmas Open House on December 4th from 3 to 6 P.M.

Join us to enjoy the festivities - the soft sounds of music, the glow of candlelight, the warmth of the open fire, children's Christmas carols.

Special holiday refreshments will be served in the keeping room. Free admission.

## MARK YOUR 1995 CALENDARS

JANUARY 13th, 7:30 PM THE ANNUAL WHAT'S IT? NIGHT

It is always fun and always informative. Bring articles to stump the experts.

NEWSLETTER DEADLINE: January 14, 1995

SAVE THE WEEKEND OF JUNE 24th FOR OUR ANNUAL ANTIQUES SHOW AT BERKSHIRE SCHOOL. WE NEED ALL HELP TO MAKE THIS A SUCCESS.

## ACCESSIONS

The Accessions Committee continues to search for appropriate items for our Museums. From time to time this newsletter will list something from the wish list.

If you know where we might secure a tied canopy, sometimes called fishnet, for the 3/4 tester bed in the north bedchamber, please call Bill Preston, Chairman of that committee.

## MEMBERSHIP

Fran Warren, Membership Chairman, is handling the mailing of our newsletter this year. If you find a notice of membership payment due with this, please send dues to assure continued receipt of all our activities.

## HOLIDAY MENU ANNOUNCED

After seeing the holiday invitation to be inserted in this issue, we asked the committee for a preview of the food to be served. We were given the complete menu and share with you:

Roast turkey  
Roast beef  
Rice & bean casserole  
Squash  
Tossed salad  
Hot rolls  
Apple crisp

Be certain to make your reservations early.

