

Talmage Historical Society Museum & Library Newsletter

Calendar

April 4
50th Anniversary
Open House
A 50th wedding
anniversary for Verl and
Kathy Coup will be
celebrated April 4,
1-4 p.m. at the Talmage
Library & Event Center.

April 11
Soup Supper
The Talmage Senior
Center will host their
annual soup supper
Saturday, April 11,
4-6 p.m., at the
Talmage Senior Center.

May 25, 2020
Memorial Day
Service
The Talmage Historical
Society will host a
Memorial Day

Prairiedale Cemetery.

In Memoriam

Service at 9 a.m. at

Judy McVicker Enyart 9/10/1940-12/1/2019 Rosanlee Holt

8/15/1926-12/7/2019 **Jerry Ponton Sr.** 2/27/1929-12/19/2019

Maxine Greenough
Meehan

2/2/1928-12/20/2019 Vivian Koelling Gormley Detrich 11/12/1922-1/27/2020

Donna Davidson Nichols 3/30/1939-1/28/2020 Volume II, Issue I

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Sniders share some Talmage history

By Verl Coup

This Stimpson #70-103 scale was located in the Talmage Lumber and Hardware store until it closed. Ray and Lucretia Snider recently placed the scale on loan at the Talmage Museum.

This piece of equipment was called a Stimpson Computer Scales and was made about the time of WWI. Due to it's weight (about 100 lbs.) the scale is not a desired collectable item.

I remember the scales sat at the back of the store where the bolts, screws, and nails were located. I also remember the sound that the nails made as they were dumped into the oblong bucket that sat on the scales.

Thank you Ray and Lucretia for letting the community share some of it's history.



Stimpson #70-103 Scale, formerly located in Talmage Lumber and Hardware, now on loan to the Talmage Museum from the Ray and Lucretia Snider family.

Talking History with Verl Coup...

We had a good attendance for the Christmas Open House, and we also had some first time visitors. Kristin Van Wie wanted information on the Walter Watt and the Broadfoot families. R.W. and Cathy Lucas from Sublette, Kansas brought us more history on the Cheney Family.

This year will be the tenth anniversary of the Talmage Historical Society, the Museum, and the Library so a celebration is being planned. Stay tuned.



Help the museum reach a major goal on March 20

By Verl Coup

The Dickinson County Community Foundation will once again sponsor *a dollar for dollar donation day.* On that day the foundation will match every dollar that is donated to the museum endowment fund, up to \$5,000.

Simply put, if we raise \$5,000 our endowment will be funded \$10,000. This is a one day only deal.

You can donate online at www.donatedickinson.com and click on Talmage Historical Society or stop by the Abilene Elk's Club from 8am to 4:30 pm with your donation.

The third way to contribute would be to send a check to the Talmage Museum at PO Box 766 and make the check payable to the Dickinson County Community Foundation. I will see that the check is delivered that day.

If we reach our goal this year, the endowment distribution will almost cover our every day expenses.

The Historical Society Board of Directors cannot thank our members and the people of the community enough for their generosity. Without you this would not be possible.

hank you so much to all of you who donated your time and money to the soup fundraiser for me. I was so grateful for your generosity.

Penni Britt Heller.



Above: Pat Bowell, center, shares history with visitors to the Tenth Annual Christmas Open House.

Below: Verl and Kathy Coup share history with Marlys Langdon Rohrer.



Did You Know?

By Kathy Marsteller Coup

The Dickinson County
Commissioners presented
the Talmage Museum with
a check for \$750 and a
possible use for money will
go to more street lights for
Talmage.



atch for details about our ten year anniversary celebration during All School Reunion weekend the third weekend of September. We will share more information in our next newsletter.

Coming of age in Talmage, Kansas..

Doris Hosie Schumann recounts early days

By Shawni Britt Sheets

The Talmage Public Library recently received two books, one of which recounts Doris Hosie Schumann's young years growing up in Talmage. The book, **Stories of My Life: Coming of Age in Rural Kansas**, chronicles slices of everyday life, including school days, snow storms, and other adventures of Doris, daughter of Jim and Grace Hosie.

The second book, **The Best is Yet to Come**, covers Doris's courtship, marriage, and family life with Arthur Schumann and their children and grandchildren.

I have enjoyed reading each and every one of Doris's life memories so I plan to periodically share some of her stories with you.

I've included one here:

My parents were married during the great depression when people were out of work and did whatever they could to make a living. They lived on a rented farm just a few miles south of Abilene. My father also worked for a man named Rollie Clemence who had a truck farm. In order to make a little cash money, my dad and some other men would take an old truck full of Sand Springs watermelons and drive to South Dakota and North Dakota peddling (selling) them along the way for the tiny amount they could sell them for. They ate watermelon as they were free food. I wonder now how they even made enough to pay for the gas because the people they were selling to didn't have much money. They would do this in the fall with sweet potatoes also.

As the times improved, we rented the Metz farm near Talmage, KS and this is the first home I remember. My father farmed and ran a small dairy that supplied milk in glass bottles to the grocery store. There was no electricity or milking machines so he and my mother milked 4-6 Jersey and Guernsey cows morning and evening by hand. They were the breed that gave the richest milk. The milk back then was not homogenized to keep the cream from separating from the milk so the cream would rise to the top of the bottle. He prided himself that the whole top of the milk bottle would be cream. One of the good things about this was that in the summer time we had left over



cream and had homemade ice cream every Sunday afternoon. We had a little quart freezer and had to eat it all because we didn't have any way to store it. Dad would bring home 10 cents worth of ice in a burlap bag when he took the milk and break it up with the side of the ax. It was real ice cream since most of the liquid was very rich yellow cream.

We lived about half a mile from the Talmage railroad station and I recall having many men come by our house and ask for a meal or to work for a meal. This was still the aftermath of the depression. Men who had left their homes trying to find jobs so they could send money home, or were trying to get back because times were beginning to improve, would climb on an empty railroad car and ride free. They would be able to see our house from the train tracks and would hike across our pasture. My mother would have them sit on our screened in porch while she got them something to eat. It might be a fried egg sandwich made with homemade bread or, if she had just baked, it could have been a hot piece of pie, but she never turned them away...

Continued on Page 4 (Ice Cream Recipe)

Help us improve your library/event center

By Shawni Britt Sheets

We've stood the test of time. The Talmage Historical Society, Talmage Museum, and the Talmage Library all three will celebrate ten years this summer.

March 20, 2020



The endowment funds for the museum and library grow through your donations and will enable both nonprofits to outlive all of us and provide for families and future community members to enjoy the facilities today and in the future.

On March 20, your donations will be matched and therefore doubled by the Community Foundation of Dickinson County.

You can donate online at www.donatedickinson.com and click on Talmage Library or stop by the Abilene Elk's Club from 8am to 4:30 pm on March 20 with your donation.

You can also contribute via check to the Talmage Library at PO Box 807, Talmage, KS 67482 and make the check payable to the Dickinson County Community Foundation. Make sure we receive it prior to March 20.

If we reach our goal of \$5,000 this year, the Community Foundation will add \$5,000 to our endowment, giving us a total of \$10,000 to add to our fund which we grew to almost \$28,000 last year.

Your money will double and stay in place. The interest will help pay our utilities and fund projects. The Ralph Snyder Fund has grown to more than \$150,000 and almost fully funds the basic expenses of the museum. The library fund, which the library board endowed last year, now needs funds so our basic expenses will be covered in future years.

We thank everyone who so generously donated last year and hope to see you this year.

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Hosie family's dairy provided a homemade treat

Ice Cream

This was a favorite Sunday afternoon summer treat growing up. When we had a dairy there was no shortage of fresh cream. Ingredients:

I quart (2 pints) cream

I cup sugar and pinch of salt

I-I/2 teaspoons vanilla

Instruction:

- Heat I cup of cream very slowly (do not boil). Next stir in the sugar and salt until dissolved. Now add the vanilla. Stir the sweetened mixture back in with rest of the cream and let it cool down.
- 2. Add the cooled sweetened cream to the ice cream freezer and freeze according to your freezer's instructions. We used a hand cranked freezer but you can use any kind you like.
- 3. Your freezer may have a dasher. The dasher is a paddle that turns inside the freezer container and moves the cream around. When the green turns into ice green it is time to to
 - around. When the cream turns into ice cream it is time to take the dasher out. This is the part where we kids gathered around with our spoons to lick the dasher. Some of the ice cream always stuck to the dasher so the dasher was put in a pan and the kids got to scrape it off and eat it. There would be only a taste for each one, but we had waited all through the freezing process for the first taste.
- 4. We didn't always let it set and ripen after taking the dasher out. Sometimes we had a little dish of soupy ice cream before Dad packed it to harden. I can almost taste the sweet vanilla mix just telling you about



Grace and Jim Hosie with their daughters Phyllis and Doris Hosie Schumann.