



# Timelines

## *History, Heritage and Home Cooking*

Our recipe book *History, Heritage and Home Cooking* is complete and at the printers. We are expecting the final products to be delivered to the museum in September, 2007. This is THE book for those who collect recipe books as this one is full of recipes and lots of history and facts and some pictures that have never been on display. There is over 300 pages of information and recipes from our local citizens. Some of

the recipes have been handed down for generations and there are some new recipes as well. This is going to be a “must have” recipe book!

We have already had many people say they want to order multiple copies and so we came up with an “advanced order” deal! If you order and pay for your books now, the price is \$24.95 per book. Once we receive the books in September, they will then sell for \$29.95. If you order in advance, you will

save \$5! We have already included the price of tax, so this is the total cost. For those who need books shipped to them, we will have to figure out shipping cost once we can weigh the books. Once we receive the book, we will get in touch with you either by email or by regular mail.

*History, Heritage and Home Cooking* will make great Christmas presents, wedding gifts, shower gifts, graduation presents, etc.

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## Sneak Peak of *History, Heritage and Home Cooking*

### Corn Flake No Bake Cookies

Submitted by J. Wayne Norman, Waverly

1 C. sugar

7 C. corn flakes, slightly crushed

1 C. white syrup

$\frac{1}{2}$  C. peanut butter

In large pan combine sugars and syrup. Heat until sugar is dissolved but do not boil. Add peanut butter. Stir in corn flakes. Drop by spoon on waxed paper.

### Cherry Dessert

Submitted by Linda Salava, Burlington

$\frac{3}{4}$  stick butter, melted

1 C. powdered sugar

2 C. graham cracker crumbs

1 sm. box Sugar Free Cherry Jello

1 carton of Cool Whip

1 can cherry pie filling

1 (8-oz.) pkg. cream cheese

1  $\frac{1}{2}$  C. boiling water

Mix 2 cups graham cracker crumbs with  $\frac{3}{4}$  stick of melted butter. Save  $\frac{1}{3}$  cup for topping and press into a 7x11-inch glass dish. Dissolve box of sugar free cherry Jello in boiling water; refrigerate until slightly jelled. Soften cream cheese and mix in powdered sugar; then mix in the Jello and  $\frac{1}{2}$  cup carton cool whip. Pour onto the graham cracker crust. Top with a can of cherry pie filling, then remainder of cool whip, finish with reserved crumbs.

*When mom (Helen McMullen) cooked a family dinner we could count on ham and turkey, potatoes, lots of vegetables, such as spinach, green beans, corn, relishes, bread, lettuce salad and angel food cake with cherry dessert. Her grandson, Chris Levering, remarked that Grandma McMullen always fixed two cherry desserts, one was for the family and the other one was for him. Then there were cut up apples to munch on later.*

*Samuel and Sarah McMullen homesteaded their farm in Neosho Township southwest of Burlington around 1870. Their son William C. and John P. Mc Mullen carried on the farming tradition and then it passed to John's son, William Henry McMullen. William McMullen's daughter, Mary Levering, now owns and lives on the original farmstead; the fourth generation.*

*Helen McMullen's folks, Frank and Mary Birk, lived in the Gridley area and also farmed until they retired and moved to the town of Gridley.*

*The McMullen's homestead windmill is now located and working on the Coffey County Museum grounds. Thanks to the McMullen family.*

### Pound Cake Sundaes

4 slices pound cake

2 C. cherry-chocolate chip ice cream

1 C. cherry pie filling

Toast cake. Place in bowls. Top with ice cream and filling.

**The State motto is "Ad Astra Per Aspera" meaning "To the Stars through difficulty" and was suggested by John James Ingalls in 1861.**

## Introducing Lucas Nelson

My name is Lucas Nelson, I am 19 years old. I started working at the museum at the beginning of June the summer of 2007. My work day usually consists of cleaning the galleries, dusting, mopping and some miscellaneous yard work (which is my preferred duty).

Working at the museum I have learned that if you come to work

with a good attitude, then the day and people are nicer and friendlier. The part I like the most about working here is when I am on a break I look at the displays and learn a little bit about my county, which is always good knowledge to have. Lately when I am hanging out with my friends they say I am now full of some random things that I just throw

out there every now and then.

I have really enjoyed working here at the museum this summer. The days are full of sweat and laughter. When I walk into the main office and talk to the girls, they are always good for a laugh when I need to take a break from the summer heat.

## Pre-order Form

Pre-order price for *History, Heritage and Home Cooking*:

(1 book—@24.99; 2 books--\$49.90; 3-- \$74.95; 4-- \$99.80) plus shipping where necessary.

Number of books requested: \_\_\_\_\_

Will this order be picked up at the museum or need to be mailed? Pick Up / Mail

Enclosed is my check in that amount of: \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_ Email \_\_\_\_\_

\*We will send you a letter or email you when the Recipe Books arrive and to notify you of the shipping charges if applicable.

Please make checks payable to Coffey County Museum and mail with order form to:

**Coffey County Museum**  
**1101 Neosho Street**  
**Burlington, KS 66839**

## Update on repairs for water damage from January 2007

Well, where to begin. . . we are amazed at how long it takes to make renovations and repairs. The roof was repaired between rain storms. The roof, apparently is not your normal every day kind of roof, and we quickly discovered that the design makes roofing a much bigger task. It was imperative that we address the ventilation and air flow issues of the roof so that should we have another winter like this past winter, we would not have a reoccurrence of the problem. Our local roofer worked very diligently to address all the issues and used some products that we thought would be just what we needed. Lo and behold the rains the week before July 4<sup>th</sup> tested all of those theories and we took in some water. Part of the roof was torn away; a patch installed; and more roofing material placed. We think we have everything covered now and of course we will be working through the next big rain storm to make sure all is well; but so far things are looking okay. So always in the mood to learn something new, the moral to the story there is no such thing as a quick, easy fix when you are dealing with the museum building. Everything is a challenge...read on.

Then the windows in the library needed to be replaced because the ice, snow and hail had broken all of the seals. So, we find out they don't make those kinds of windows anymore and we can't match the style or the colors. So now, where we had brown windows with window shades within the glass, we have the whitest of white windows with no shades. See, you have to learn to go with the flow or you will go nuts.

Then we notice the school house wooden floor is buckling in several places. We call in the experts and find that our yard is the biggest problem because the water is not draining correctly; the sump pump needs to be upgraded and we have to get all the excess moisture out of the building. First we purchased two dehumidifiers (one for the school and one for the church); we have hired a "foundation" guy to come make the other repairs. However, he is waiting for the rains to go away so he doesn't have to destroy our yard to get all of his equipment in to do the work. We are on a waiting list.

Then the sheetrock guys come in to do their thing. They start off great and then one of the guys

who lives in the Ottawa area has his house flooded and we haven't seen them this week at all. We hope to see them next week. Isn't this what Murphy's Law is all about?

Shirley and I joked that we hope all would be repaired and ready to move back in time for school to start. . . suddenly we are starting to feel like that might be the reality and it is feeling less funny.

So what is left to do: sheetrock, flooring, moulding replaced, paint, shelving re-installed, displays replaced, books reshelved, every thing needs to be replaced in paper archives, all the storage boxes unpacked and on and on and on.

On a more positive note, the front flower beds have been planted and it looks like all the flowers have their roots established and the colors are wonderful. Lucas Nelson, our summer worker has been trying to work in our yard between the down pouring of rain. He is dedicated and hard working and we are enjoying his quirky sense of humor. He will be going back to school next month and we will be missing him.





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Thank you!