



A Note from the President:



Happy

Thanksgiving to all!

I would like to extend best wishes for the holiday season to all of our members and their families.

We at WVHS have been very busy during this beautiful fall season. We had a very successful **Fall**

Flea Market on October 14, and **Ghost Walk 2006**, Sunday evening, October 22. We would not have been able to do it without the dedication and help of our wonderful members.

My gratitude especially goes to all of our chairpersons for their preparations: BIG thanks go out to Josephine Sawicki, Chairperson of the White Elephant table; Bob Notoris, Chairperson of the Flea Market Vendors; The Bellavances, Chairpersons of the Bake Table; and Marie Russo, chairperson of the Food Concession.

A special thanks goes out to all of our members who contributed to making this event a successful fundraiser for our Society.

Recent News:

Many things are about to change for us at Wissahickon Valley Historical Society. We owe many thanks to John Simon, Director, for his successful presentation in getting the Schoolhouse

on the National Register, grant writing, developing a new website and chairing the new 1895 Schoolhouse Building Committee. The building committee will be charged with coming-up with a plan for the restoration and continued maintenance of our schoolhouse.

November's General Meeting:

Historic Automobiles is the lecture topic for our November meeting. I hope to see you there.

Sincerely,

*Frank J. Russo, Jr.,
Acting President*

This Month's Program

*“Historic
Automobiles”*

Robert Brown, Guest Speaker



**November
General
Membership
Meeting**

**Monday,
November 13, 2006
7:30 PM**

at the 1895
Schoolhouse

November Hospitality
Emmy Simon & Judy Grubb

Did You Know?...

The Williams Brothers, residents of Ambler, invented and manufactured a steam automobile in the 1940's. The car was sold through the Williams Motor Co. of Ambler, PA. We could sure use one now – especially with the price of gas these days! The Williams Brothers are known locally for developing the Williams subdivision in Ambler in the late 1940s and '50s. Check out these interesting facts...

http://www.earthisland.org/EIJOURNAL/fall2000/fe_fall2000autocrats.html

(reference the paragraph entitled "Killing the Steam Car")

<http://ghlin2.greenhills.net/~apatter/steam.html>

<http://www.steam-car-dev.karoo.net/>

(this is a site based in the UK)

2006-2007 Membership Renewal Reminder...

If you haven't done so already, please don't forget to mail in your membership renewal. Checks should be made payable to WVHS and sent to me at:

**500 Trinity Place
Ambler, PA 19002-5836**

— **Mary Lou McFarland,**
Membership Chairman, 215-542-9381



Spring Cleaning Reminder...

Our success at this year's Fall Flea Market has left our inventory short of "White Elephant Sale" items ... so please remember to save your attic and basement clean-out merchandise for our next event. We'll accept your donations throughout the year. Just let us know when you'll be bringing in your bags and boxes of great STUFF!

Old Fashioned Holiday Recipe: Roast Turkey with Chestnut Stuffing

PREP TIME 45 Min.

COOK TIME 4 Hrs. 30 Min.

READY IN 5 Hrs. 30 Min.

INGREDIENTS

2 pounds chestnuts
2 cups butter
2 cups minced onion
2 cups minced celery
10 cups dried breadcrumbs
1 teaspoon dried thyme
1 teaspoon dried marjoram
1 teaspoon dried savory
1 teaspoon dried rosemary
12 pounds whole turkey, (*neck and giblets removed*)
Salt and freshly ground black pepper to taste

DIRECTIONS

1. With a sharp knife cut a cross on the flat side of each chestnut. Simmer, covered with water, in a saucepan for 5 minutes. Drain. While hot, remove the shells and inner brown skins. Cover with fresh water. Boil for 20 to 30 minutes until tender. Drain. Chop coarsely.
2. To prepare the stuffing, melt the butter in a medium saucepan over medium heat. Stir in onions and celery, and cook until tender. Thoroughly mix in breadcrumbs and chestnuts. Season with thyme, marjoram, savory, and rosemary
3. Preheat oven to 350 degrees F (175 degrees C).
4. Wash turkey with cold water, and pat dry. Rub salt and pepper into body cavities. Loosely spoon stuffing into body cavities. Close skin with skewers or kitchen twine, and tie drumsticks together. Place turkey on a rack in a medium-size roasting pan.
5. Roast turkey 3 1/2 to 4 1/2 hours in the preheated oven, until internal temperature of thigh reaches 180 degrees F (80 degrees C) and stuffing reaches 165 degrees F (75 degrees C). A foil tent may be placed over the turkey during the last half of roasting time to avoid over browning. Remove from oven, place on platter, and allow the turkey to stand for 20 minutes before carving.



Area Holiday Tours are Starting: **Pennypacker Mills, Schwenksville**

Serene country estate landscaped by [Thomas Meehan & Sons](#) to highlight the Colonial Revival mansion and surrounding farmland of 170 acres. Originally constructed about 1720, the mansion was redesigned and enlarged by architect Arthur Brockie in 1901 to enhance a country gentleman's lifestyle. Fully furnished with antiques collected

by former [Pennsylvania Governor Samuel W. Pennypacker](#) reflecting his interests in early Pennsylvania history, German and Dutch settlers, native Americans, the Revolutionary War and the Civil War. The collection also includes Governor Pennypacker's political (1903 - 1907), genealogical and personal papers. Research by appointment.

Holiday Tours at the Mills

Nov 21 2006 – Jan 7 2007

Inspired by the Victorian and family traditions, holiday decorations create a magical feel to the mansion with one-of-a-kind and unique displays. FREE – group reservations recommended.

Victorian Christmas Open House

December 9, 2006

Vintage decorations adorn each room for the holiday season – a perfect way to enjoy the magic of holidays past. FREE – no reservations required.

Other Exhibits – What to Wear Where: 1890 to 1915

April 20 through January 31, 2007

See what women wore to the beach or ballroom, tea or opera, shopping, school or work. Vintage clothing exhibit includes a bathing suit, riding outfit, Charles Worth ball gown, accessories, foundations, and more. Exhibit open during regular hours. No charge.

For more information you can call 610-287-9349 or visit them at at Haldeman Road & Route 73 in Schwenksville. Their e-mail address is PennypackerMills@mail.montcopa.org

Did You Know?

The Vitacraft Corp., located in Ambler in the 1940's through the 1960's, manufactured and sold aluminum cookware that touted it infused food cooked in it with vitamins. The cookware was quite popular throughout the US.





Wissahickon Valley Historical Society Calendar of Events ~ November 2006 and upcoming events!

- Mon., Nov. 13..... **General Business Meeting**.....7:30 PM
"Historic Automobiles"
- Mon., Nov. 27..... *Board Meeting*7:00 PM
- Mon., Dec. 11..... **Members' Holiday Social**6:00 PM
At the Bellavance home, Ambler
- Mon., Jan. 8 **General Business Meeting**.....7:30 PM
"History of the Moravians in Europe & America"

VISIT US ON THE WEB AT: <http://www.angelfire.com/pa5/wvhs>
 or e-mail us at: wvhs_newsletter@yahoo.com

*The Wissahickon Valley Historical Society Newsletter is published once a month during the membership season.
 General Membership Meetings are held the 2nd Monday of each month, and are open to the public.*

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Wissahickon Valley Historical Society
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