



Sainte Marie Foundation News

To celebrate our very special hometown's fall season 2017

Volume 10, Issue 4

Jim Litzelman Piano Concert



Sunday, October 8, 2017

2 p.m.

**St. Mary of the Assumption Church
Sainte Marie**

**In celebration of the
10th Anniversary of the
Sainte Marie Foundation**

Don't miss hearing this former Ste. Marie resident, currently serving on the piano faculty at Catholic University of America, Washington, DC. Gala reception follows in the Parish Center with food donated by Hartrich Meats.

Special bonus: Concert opens with the Illinois State Fair Talent Show winning duo, Miranda Ochs and Jacelyn Street, playing "C.S Theme and Variation," a humorous version of Chopsticks.

(Pix l-r: Jacelyn Street and Miranda Ochs)



Tickets: \$10 in advance; \$15 at door. Children under 12 free.

Tickets available at the Sainte Marie State Bank or send check (Payable to SM Foundation) to Norma Ochs, PO Box 155, Ste. Marie, IL 62459 or call Norma at 618-455-3684. Form on back page.

Notes about Oct. 8th Concert

By *Jim Litzelman*

Perhaps more than any other composer of the 19th century, Franz Liszt, through his life and music, embodied the essence of the character and spirit of the romantic period. Not only was Liszt the greatest pianist of the 19th century—and likely the greatest pianist who has ever lived—he was a true renaissance man of his time. In addition to being a pianist, he was a composer, conductor and teacher, working with many great pianists of the second half of the 19th century. Due to his involvement in many areas of music, he was instrumental in shaping the direction in which music went in the middle and late 19th century.

In addition to all of this, Liszt was a deeply spiritual and religious man to whom his Catholic faith was quite important. He joined the Third Order of Saint Francis in the late 1850's, and in the 1860's, after the death of two of his adult children, Liszt received the four minor orders of porter, acolyte, lector and exorcist. From then on, he was often referred to as Abbé Liszt.

In this lecture-type recital, I will perform various programmatic works of Liszt—works that tell a story or evince a certain mood or character—and discuss what inspired Liszt to compose each of the pieces.

The Cork & Pork Festival A Success

By *Donna Keller*

The third annual Cork & Pork Festival held on Saturday, July 22nd was once again a big success. Even though attendance was down because of the heat advisory, there was a nice breeze, and people enjoyed the pork, wine and music during the day. And because of the huge sponsorship donation response, the Cork & Pork Festival profited about the same as last year and will be able to distribute approximately \$24,000 to local organizations and groups.



l-r: Richard and Joyce Ochs greet friends as they sit in one of the shady tents at Cork and Pork 2017.

Eight wineries attended: **Irene's, Lasata, Vahling, Fox Creek, Homestead, Castle Finn, Sleepy Creek and Kite Hill**; four have already signed up for next year. Musicians Moneka Fullup, The Do-Overs and Quarter Annie were a big hit; local baby boomers and others enjoyed seeing our own **Artie Joe Hunzinger** and **Kenny Yager** jamming with the band. The beer garden was a popular place later in the day with its lovely tents for shade and the large picnic tables – providing places to gather with friends and family.



Putting up one of the tents.

Thanks to **Hartrich Meats** and the **Jasper County Pork Producers**, the pork served was delicious as always, with pork provided by **JBS**. The new “Porksicle” (loin chop on a stick) was a big success, along with the pulled pork, the pulled pork nachos and the DaBurger. And as always, Jasper County’s very own Pork Burger was a favorite of the day.

The Cork & Pork Festival, a Sainte Marie Foundation program, began as a fundraiser in 2015 for the Foundation and the Jasper County Pork Producers (who provide their membership for workers and all their equipment including grill and gas, sinks, roasters, etc.) Hartrich Meats donate their cooking time and much more for the event. Sponsor donations make the whole event possible, as there are many expenses involved in putting on a festival - from advertising to insurance to porta potties.

Many volunteers work two-hour shifts (don't tell the committee that!), and they still have plenty of time to enjoy the day. Thank you to all who help make the Cork & Pork Festival a success: the sponsors, the committee, the many volunteers who not only help the day of the event, but with set-up and clean-up, Hartrich Meats, the Jasper County Pork Producers and so many more. **Everyone working together to help the community is a wonderful sight to behold!**

The Cork & Pork Festival will be on the 2nd Saturday in July from now on (instead of the 3rd Saturday). So next year's event will be held on Saturday, July 14, 2018. Please mark your calendars to attend this fun and delicious event.

Visitors to the Foundation House

We welcome groups who wish to visit the Foundation House at times other than our monthly 1st Sunday openings. In the last few months, **VP Mike Hartrich**, hosted a group of six "**Newton Quilting Ladies**," including former Sainte Marie-ite, **Susy Strutner Lawler**. He also welcomed the **Cameron/Slack Reunion** family members, a group hosted by **Rick and Peg (Cameron) Cochran**, Wheeler. (See Bonus Pages for story and picture.)

On Sept. 30, the **1964 SM Grade School** class will have a reunion lunch (catered by **Hartrich Meats**) at the Foundation House. Of the 24 surviving class members, 15 have already signed up, according to organizer **Janet Faltmier Sitkewich**. We are so happy to host them at the House!

If you would like to book the house for a stay or an event, call **Ron Kirts**, 618-455-3153. If you want a museum tour, call **Mike Hartrich**, 618-783-8678. And **Hartrich Meats Catering** is available at 618-455-3172.

Recipe Remembrances

*(Editor's Note: This is a new column by Sainte Marie native and Indianapolis food writer, **Terry Kirts**, featuring recipes and stories connected to the people and traditions of Sainte Marie. If you have a favorite recipe or story you'd like to share, write him at tkirts@iupui.edu).*

Among the many dedicated women of St. Mary's Parish who logged countless hours preparing picnic dinners and meals for special events, few were as much a fixture throughout the '50s and '60s as **Geraldine Gowin**.



Born in 1915, Geraldine (Pix at left) took her first job cleaning and cooking for the Sunderland family in Newton before she worked at the Hartrich Grocery stores in Sainte Marie and Newton, as well as Martin's IGA and the Iron Horse Café in Effingham. For many couples in Sainte Marie, she cooked their

wedding meals, and she was well-known for her homemade pies and cinnamon coffee cake muffins. Her son **Dean** moved to Mattoon, where he worked in and owned several restaurants including the Gowin Family

Restaurant and Cody's Road House, which recently closed.

Geraldine loved laughter and sharing her baked goods. As her niece, **Judy Millsap** notes, "Aunt Gerrie was always working and laughing, driving friends, cleaning chickens, and dropping by with donut holes or cookies. One time she told us that she couldn't sleep so she got up in the middle of the night and made jelly!"

Among her many elaborate recipes, Geraldine was famous for her colorful and sweet Orange Slice Cake, perfect for the holidays or any special occasion. Many thanks to **Judy Millsap** for supplying the recipe.

Geraldine Gowin's Orange Slice Cake

Ingredients

3 1/2 cups all-purpose flour
1/2 teaspoon salt
1 pound orange slice candy, chopped fine
8 ounces pitted dates chopped
1 cup raisins
1/2 cup sweetened coconut flakes
1 cup pecans, toasted and chopped coarsely
1 cup butter
2 cups sugar
4 eggs at room temperature
1 teaspoon baking soda
1/2 cup buttermilk
1 cup orange juice
2 cups confectioner's sugar

Preheat oven to 300 degrees. Grease and flour a 10-inch tube pan or angel food cake pan. In a small bowl, combine flour and salt. In another bowl, combine orange slice candy, dates, raisins, coconut, and pecans. In a small measuring cup, mix buttermilk and baking soda.

In a mixer or by hand, cream butter and sugar until fluffy. Add eggs one at a time, beating well after each. Add flour mixture and buttermilk mixture alternately by thirds, mixing well after each addition. Fold in candy, fruit, and nuts until evenly incorporated. Pour batter into prepared pan and bake 1 hour and 45 minutes or until a toothpick inserted in cake comes out clean.

Leave cake in pan to cool. When cake is cool, punch holes in the cake with an ice pick or wooden skewer. In a small saucepan, boil orange juice and powdered sugar for 1 minute until sugar is dissolved. Pour over cake. Cool cake briefly, then refrigerate until chilled. Slice and enjoy!

We Get Mail

From **Mary Evelyn Merriman**, now living in Indpls, IN - Our (**Mon**) **Spitzer** clan had a reunion in early August at McCormick's Creek State Park, Spencer, IN.. Thanks to cousin **David Wiltshire** who did the planning. **Dave** reported: We had a turnout of 117!! Great time. Talk of Sainte Marie abounded.

Sainte Marie Foundation
P.O. Box 186
Sainte Marie, IL 62459



Former SM Postmaster
Kathy Yager volunteers
at the Cork & Pork.

The Sainte Marie Foundation newsletter is published quarterly. Send comments to writer/editor Pat Reis, patreisprpr@yahoo.com. The Foundation is a tax exempt 501(c)(3) organization, duly recognized as an Illinois charitable corporation. Donations are tax deductible to the fullest extent of the law. Do you have a Sainte Marie story you would like to share? Write your own and/or contact Pat Reis patreisprpr@yahoo.com. We reserve the right to edit. Address: SMF, PO Box 186, Sainte Marie, IL 62459. To reserve the Foundation House for special occasions, call Ron Kirts at 618-455-3153.

Tenth Anniversary of the Foundation

In October 2007, three women formed a board of a new organization that would become the Sainte Marie Foundation. Those women were **Pat Reis** of Chicago who became president; **Maxine Calvert** who had a dual role as VP and Treasurer, and **Gina Mullinax Fox** who became Secretary. Both Maxine and Gina were from SM at the time. The mission of the Foundation was to simply help SM survive in these changing times for small towns and to also save its history, as it has always been a unique village of ambitious and creative people.

In the 10 years that have passed since then, many, many volunteers have helped the Foundation in so multiple ways. We are still a volunteer-led organization. Yes, we have employed contractors, especially in the renovation of the Foundation House – itself a gift from a very generous man, **Don Albers of DCA Construction, Breeze, IL** (who will be present on at the Oct. 8th Anniversary event). But almost all of the Foundation's survival can be credited to volunteers – people who week after week and year after year did their part to make the Foundation successful and also help Sainte Marie thrive.

We could not have accomplished so much without them. So on Oct. 8th, we are honoring our persistent and untiring volunteers! We hope you will all join us in the celebration.

Order advance tickets to the 10th Anniversary Concert/Gala with Jim Litzelman

___ **No. of tickets needed @ \$10 each (\$15 at door) Children under 12 free.**

Total check enclosed _____

Name _____

Address _____

_____ **Phone:** _____

Make check payable to the *Sainte Marie Foundation* and send to: Norma Ochs, PO Box 155, Ste. Marie, IL 62459

Get the e-mail edition of this newsletter for the BONUS PAGES that include many more pictures (family reunions especially) and stories. Contact patreisprpr@yahoo.com with your e-mail address now.

Bonus Pages for E-mail Subscribers

These pages are only sent to e-mail subscribers. If you have family or friends who receive the printed version, you might copy these pages for them. Or better yet, if they have e-mail, send us their e-mail addresses, and we will send it to them directly. Thank you for saving us the postage \$\$ it would cost to mail this to you.

Sainte Marie Foundation Newsletter, Fall, 2017

Labor Day Weekend in Sainte Marie



Jud Cameron, Sullivan, IL looks at the scrapbook recovered from the 150th Sainte Marie anniversary in 1987, a well-thumbed artifact in the Foundation House's many exhibits. **Jud and his wife Sandra** attended St. Mary's Picnic, visited the Foundation House and then headed back to Sullivan – a full day of Sunday fun!

l – r: **Teresa Hartrich and Traci Lybarger** check out the Business Exhibit in the Museum Room at the Foundation House. Traci recently moved back to SM from CA and has purchased the **Florence Kocher** home, which she and her husband plan to renovate. We are so glad to have you back, Traci! Her father, **John Lybarger**, helps set up our exhibits and has also done other volunteer work at the Foundation House.



Mark and Michelle Rennie, another young couple now living in SM (Barb Rennie's home), pose for a picture in front of the old parish hall theater curtain. The curtain was saved from the old building just before it was demolished a few years ago. Everyone is astonished at how well it has survived for what we estimate to be at least 50 years! Don't miss seeing this curtain during our current exhibit.



Sunday, Sept. 3 was a beautiful day in Ste. Marie. The three Strutner sisters, (l-r): **Jane Geltz, Suzy Lawler, Newton, and Barb Theole**, Teutopolis, enjoyed a chat in one of the Foundation House's gardens.

Stories from the Past

From Evelyn Geltz Kocher - who got this from her brother **Bob Geltz**, 94 years young and a member of the Sainte Marie American Legion Post 932 (having served in WW II).

These are Bob's own words...

About our sister Melba, who lived in Sainte Marie. We lived in the Sainte Marie (Geltz) Hotel until 1930. Then moved to a farm one mile West and North of Sainte Marie. Melba loved her Grandma Geltz and when Grandma Geltz died in 1927, Melba would sit in the coffin until someone would get her (she was 7 years).

Melba went to work in Winnetka, IL, and there married Walter (Wally) Diebold.

They moved to Ste. Marie in 1940, in a 1929 International small truck. They started an eating place, across from Pete Hoffman's house, in the South half of the big building, on the West side of the street. A fun place with a Juke Box!

Behind this place was the town Jail House. George Hill was constable - and locked up P.I. Raef in the jail for being unruly.

*Pete Hoffman barbershop was next to the old bank building, and Lawrence Michl's car shop was next to that, and also the saw mill, where our Dad (Albert Geltz) helped and also cut and hauled the logs to the saw mill all winter on his mudboat pulled by trusted team of horses (FAN & NELL). Yeah - mudboat - everyone knows what a mudboat is! Thank you
From your brother Bob*

A Family Reunion



From **Peg Cameron Cochran**

*Here is a picture of our recent family reunion taken in front of **Matt Martin's food trailer** (more on this below!) at our pond in Wheeler. The food trailer really came in handy for fixing meals for our get together. **Attendees were descendants of Joseph Spitzer and his daughters Emma Cameron and Theresa Slack.** They included the Cameron families of **Jud, Carol, Richard (Dick), Mike and Peg.** Also **Betty and Greg (and wife, Mary) Slack** -- from the Chicago area, Marshall IL, Sullivan IL and Texas.*

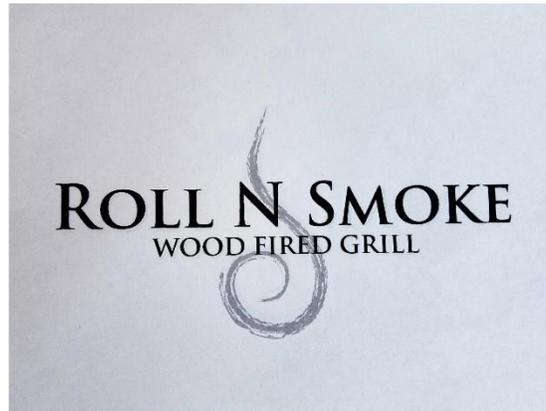
*Most of our group visited the Foundation House on Saturday, and everyone enjoyed it, especially those who hadn't been there before. They were amazed with all the memorabilia and the memories brought back to life. They were very impressed with all the work lovingly done by the organizers and volunteers. After leaving the Foundation house, we took a driving tour of the town then stopped by **The Hill** for a cool refreshment before heading back to the Cochran "command central" for more reunion activities. **Thank you to Mike Hartrich** for opening the Foundation House as a special treat for our family.*

Matt Martin and his Roll N Smoke Food Trailer

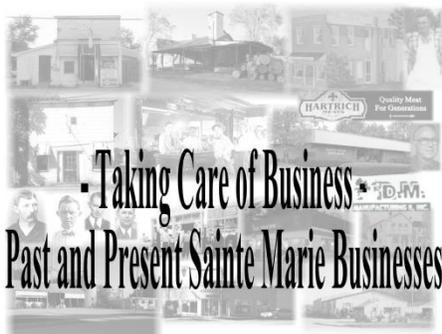
Here’s something new in and around SM! **Matt Martin**, Texas-born-son of **Carol Cameron Martin** (deceased), announces that he now has all of the licenses and approvals for his food trailer --so you should be seeing his Roll N Smoke gear soon at various locations in the area. He also has a Facebook page @rollnsmokewfg. His food is wonderful, so don’t miss the chance to try some soon.



Matt Martin, Owner



Our Business Exhibit



*The current Business Exhibit at the Foundation House Museum contains many artifacts from businesses that once were vital to the Sainte Marie community. One of the most important was the **Alblinger and Kirts Hardware Store and Garage**. Below is the story of this business, written by its last owners, **Ron and Carolyn Kirts**. Make sure you stop by the museum to see the interesting A & K mementoes and pictures that flesh out their story.*

The History of Alblinger & Kirts Hardware and Garage From Ron and Carolyn Kirts

The first hardware store in Sainte Marie was started by **Teddy Britton** of Noble in 1896. In 1910 **John and Henry Weber** of Teutopolis, IL, purchased the business from Mr. Britten. They moved into the Pictor Building on the corner of Main and Embarrass.

In 1919, after returning home from WW1, **John Alblinger and Harley Kirts** purchased the business from the Weber's. In addition to selling hardware they also bought cream and had a vat in which they would dip harness. They would leave the harness in the vat of harness oil for at least 24 hours then pull the harness out and let it drip. This process made the harness very flexible and also extended the life of the harness. They also had a shop on the south side of the hardware where John Alblinger worked on cars and later sold Model T Fords. In 1926 they started selling Chevrolets. They also sold gasoline in front of the hardware store.

As more and more people began to have automobiles, the shop on the south side of the store became too small, so in the mid-1920's they purchased the building across the street and turned it into a garage. About that time they began selling farm implements and then selling Farmall tractors. The first tractor they sold was the F12.

The store also had other services such as charging batteries for radios and cars; it also sold what was called "white gasoline" to use in Coleman lanterns. Also sold at the store was dynamite and disinfectant for chicken houses. People would bring in gallon jugs and would have them filled with the disinfectant. They also sold furniture and linoleum by the yard and linoleum rugs. Just before the start of WW2, a few people began getting electricity and John began wiring houses, and this continued after the war. After the war with the onset of electricity, people could now have electric water pumps and then inside plumbing. Installing pumps and plumbing was another service offered by Alblinger & Kirts.

After the war more people got electricity, this led to the need to have electric appliances. Alblinger & Kirts sold Zenith radios, Crosley and Norge refrigerators and Speed Queen and Thor wringer washing machines and International Harvester freezers.

As more people acquired cars and tractors, the garage across the street became too small, so in **1939 a new garage was built**. The old garage was moved far enough south to build the new garage. The old garage was used until the new one was finished, which took some time since material was scarce at the start of WW2.

As the years went by, more and more merchandise became available such as power tools, televisions, automatic washer and dryers, air conditioners, power lawn mowers and too many other things to mention, so the need for a bigger and more modern store was needed. **In the spring of 1955 construction began on such a building and by that fall the new hardware store opened.**

During the 1950's, 1960's and 1970's Alblinger and Kirts had 10 to 12 employees. Harley and John retired in the early 70's. Larry and Ron Kirts took over, but Larry eventually had a hardware store in Oblong, so he left the Ste. Marie location. In the 1980's Alblinger & Kirts stopped selling new cars, tractors and farm equipment, and with the rise of the big box stores, business began to decline. The business turned more service-based doing trenching, electrical and plumbing work. This continued until 2005 when the store closed.

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