

Good Purpose



A word from Nick Kayhart, BMHS President

Baltzer Meyer Historical Society has quite a few activities planned for this 250th Anniversary of Hempfield Township. Baltzer Meyer being the first schoolteacher and self-proclaimed minister in the area we have much to celebrate!

In keeping with Westmoreland Heritage beautification month of April, we have a speaker from the Penn State Co-Op regarding our Native Plants, their importance and how to care for them. There will be food available from Little Nicky's Food Truck (no relation) available, April 16th, 2023.

We plan other aspects of Westmoreland County throughout the year.

We have applied for a grant to update our main building entrance for, as well as relocate our extensive ever-growing Paul Ruff Genealogical Library.

Soon, we have plans for a speaker on the history of local farming and the equipment used. Plus, we are working on having someone speak on the local theater history and its current state.

Follow us on Facebook and our website www.baltzermeyer.com for more information.

What is it?

Our museum has several little known historical objects and we've decided to highlight one piece in each of our upcoming newsletters. We thought it would be a neat way to show off our artifacts to those that cannot make the trip to see them in person!

Our Accessioning chairperson, Becky Plischke, has dug this one out for us to guess on. This item was donated by an anonymous donor. It is made of metal. The finial and base are missing. They have been made in England and the United States. They were typically made of silver, but could be made of other metals.



Upcoming Events

Date	Speaker
16 April 12-4 pm	BMHS OPEN HOUSE
21 May 2-4 pm	Greensburg Civic Theater History
11 June 2-4 pm	Civil War Light Artillery Unit Reenactor Knapp's Battery

BMHS

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2023 Board of Directors

Executive Committee

President: Nick Kayhart

Vice President:

Secretary: Rob Myers

Treasurer: Becky Plischke

Elected Directors

Term Expires Dec. 2023

Marcus Greenberg

Rae Kayhart

Term Expires Dec. 2024

Jan Kayhart

Lydia Myers

Term Expires Dec. 2025

John Klein

Delver Smith

Publishing Director/Genealogy Librarian

Lori Myers (lmyers@baltzermeyer.com)

Library Hours:

- 1st Sat. of every month 10-3 Librarian is on staff (only day Lori is there, all other days are browse at your leisure)
- 3rd Sat. 10-3
- Wed. Nights 6-8
- Thursdays 10-3

Digitizing Department News

The digitizing department (Nick and Del) continues scanning our extensive file contents for storage and backup on the system, hopefully protecting them for research for visitors and members. If anyone has pictures or texts that might contribute to that goal, we ask them to consider how to care for them.

Nick and I frequently scan wonderful images from the last of the nineteenth and twentieth centuries sometimes with no identifiers. The folder might contain family names, but the pictures are not identified. I have some from my own files which were labeled, "You know who this is." That might have made sense in 1925, but it does not move well to 2023.

If you wish to preserve western Pennsylvania history in images, you would be very helpful to include the setting and the people appearing in them. The date the picture was taken also helps greatly. Thank you to the donors who have made our mission possible. We continue to scan and learn as we build our large archive of family and place images.

In celebration of Hempfield Township's 250th Anniversary, we have a coupon code good at our website, BaltzerMeyer.com, for 10% off! Enter coupon code '250th' for the discount! Members will be emailed a 20% discount code. If you don't have an email, contact the office for assistance.



What is it?

It is a sugar bowl with spoon rack. The clipping came along with it.

What Was Happening in 1773?

As Hempfield Township celebrates their 250th anniversary, a look back in history should give us a good idea what our country was going through at the time.

Tea Act. The British Parliament reduced the tax on imported British tea, giving British merchants an unfair advantage in selling their tea in America. American colonists condemned the act, and many planned to boycott tea.

Boston Tea Party. When British tea ships arrived in Boston harbor, many citizens wanted the tea sent back to England without the payment of any taxes. The royal governor insisted the tax be paid. On December 16th, a group of men disguised as Indians stormed the ships and dumped all the tea in the harbor.

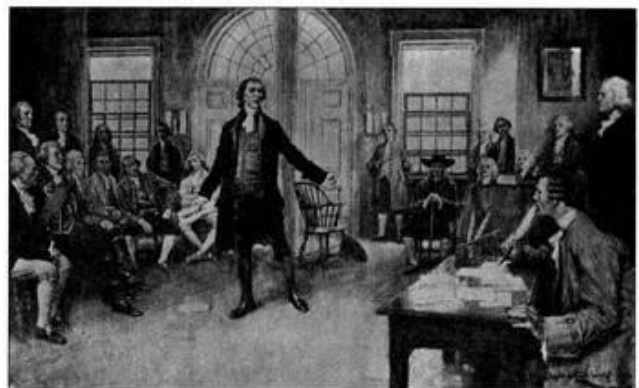
Coercive Acts. In response to the Boston Tea Party, Parliament rapidly passed several acts to punish Massachusetts. One of which, **The Boston Port Bill**, banned the loading or unloading of any ships in Boston harbor. **The Administration of Justice Act** offered protection to royal officials in Massachusetts, allowing them to transfer to England all court cases against them involving riot suppression or revenue collection. **The Massachusetts Government Act** put the election of most government officials under the control of the Crown, essentially eliminating the Massachusetts charter of government.

Quartering Act. Parliament broadened its previous Quartering Act (1765) thus allowing British troops could to be quartered in any building.

The Colonies Organize Protest. To protest Britain's actions, Massachusetts suggested a return to non-importation, but several states preferred a congress of all the colonies to discuss united resistance. The colonies soon named delegates to a congress -- the First Continental Congress -- to meet in Philadelphia on September 5.

The First Continental Congress. Twelve of the thirteen colonies sent a total of fifty-six delegates to the First Continental Congress. Only Georgia was not represented. One accomplishment of the Congress was the Association of 1774, which urged all colonists to avoid using British goods, and to form committees to enforce this ban.

New England Prepares for War. British troops began to fortify Boston, and seized ammunition belonging to the colony of Massachusetts. Thousands of American militiamen were ready to resist, but no fighting occurred. Massachusetts created a Provincial Congress, and a special Committee of Safety to decide when the militia should be called into action. Special groups of militia, known as Minute Men, were organized to be ready for instant action.



Cemetery Committee –Rob Myers

All too often cemeteries are only thought of when there is a funeral. Some people will remember them at Memorial Day, or maybe place a wreath on the grave of a loved one at Christmas. Most people never consider two other key roles that the cemetery serves. A cemetery is also a museum and a classroom.

The cemetery is the perfect example of an outdoor museum. This is especially true of an older cemetery. You can see the choice of headstone material has changed over the years from sandstone/brownstone to marble/limestone, finally to granite. There will undoubtedly also be the modern bronze markers. In some cemeteries you may even find a white bronze marker. Taphophiles often affectionately refer to these as Zincies.

The size and styles of headstones also covers a broad spectrum. You will find examples that range from the small and Spartan to large and elaborate. The motifs carved into headstones can represent varied and multiple meanings. I personally find the inscriptions on the older headstones the most interesting. The old verbage and spellings are always intriguing.

The cemetery is also an unparalleled classroom with various ties to different aspects of history. The people, both locally and nationally famous. The artwork, and how this iconography has come to hold different meanings. How terms like relict and consort hold different connotation now than they did in the late 1800s and early 1900s. The obvious tie to our military history.

The cemetery can also take on the aspect of a science classroom. Why were various materials used for headstones, and why their use was discontinued? How has our environment impacted the headstones, and why has it been more detrimental to some than others? This can even extend into the botanical realm if you look at the plants that are present in cemeteries.

The Saint John's Harrold Reformed Cemetery Association has decided to utilize their cemeteries for a history class. More specifically they will host a Grand Army of the Republic educational event on Saturday, April 15th starting at 10:30 in the morning.

Teacup Candles

Earth day is April 22nd, to celebrate, upcycle some worn out tea cups and crayons. Once the candle has fully burned you can melt new wax and use the same teacup time and time again, leaving a smaller carbon footprint than buying a new candle from the store.

Materials Needed

Tea Cups or mugs Candle Wax Candle Wicks Scent (optional) Old Crayola Crayons (if you want to color the wax)

Step 1: Use a bit of hot glue to secure the metal circle on the wick to the bottom center of the tea cup. Wrap the top of the wick around a pencil to keep it centered.

Step 2: Melt wax in a cooking pan over medium heat, until the wax is no longer opaque. The bag of wax will have specific instructions depending on the type of wax.

Step 3: An easy and inexpensive way to color wax is to add an old chunk of colored crayon when melting.

Step 4: Remove wax from heat, then add scent, if desired. This is also available in the candle-making section at the craft store.

Step 5: Let the wax cool just a bit, then carefully pour it into each tea cup. You want to let the wax cool a little so that it doesn't "undo" the hot glue that's holding your wick in place. I used a funnel to pour the wax in so that I didn't splash it all over and make a mess.

Step 6: Let the wax harden completely, then trim the wick.

Rae Kayhart has brought seasonal vegetables into this edition's recipes

Asparagus Risotto

Credit : The Spruce Eats

Prep:10 mins **Cook:**30 mins **Total:**40 mins

Servings:6 to 8 servings

Ingredients

- 1 1/2 cups Arborio rice
- 1 quart chicken stock
- 1/2 cup white wine
- 1 medium shallot, or 1/2 small onion, chopped, about 1/2 cup
- 3 tablespoons unsalted butter
- 1 tablespoon vegetable oil
- 1/2 pound asparagus, cut into 1-inch pieces
- 1/4 cup grated Parmesan cheese, plus more for shaving
- 2 tablespoons chopped Italian parsley
- Kosher salt, to taste

Instruction

1. Gather the ingredients. Heat the stock to a simmer in a medium saucepan, then lower the heat so that the stock just stays hot. In a large, heavy-bottomed saucepan, heat the oil and 1 tablespoon of the butter over medium heat. When the butter has melted, add the chopped shallot or onion. Sauté for 2 to 3 minutes or until it's soft and slightly translucent.

Add the Arborio rice to the pot and stir it briskly with a wooden spoon so that the grains are coated with the oil and melted butter. Sauté for another minute or so, until there is a slightly nutty aroma, but don't let the rice turn brown.

1. Add the wine and cook while stirring, until the liquid is fully absorbed.
2. Add a ladle of hot chicken stock to the rice and stir until the liquid is fully absorbed. When the rice appears almost dry, add another ladle of stock and repeat the process. Make sure that you stir constantly.
3. Continue adding ladles of hot stock and stirring the rice while the liquid is absorbed. As it cooks, you'll see that the rice will take on a creamy consistency as it begins to release its natural starches.

Continue adding stock, a ladle at a time, for 20 to 30 minutes or until the grains are tender but still firm to the bite, **without being crunchy**.

After about 15 minutes, add the asparagus and continue ladling and stirring. If you run out of stock and the risotto still isn't done, you can finish the cooking using hot water. Just add the water as you did with the stock, a ladle at a time, stirring while it's absorbed.

Stir in the remaining 2 tablespoons butter, the grated Parmesan cheese, and the parsley, and season to taste with kosher salt. Garnish with additional shavings of Parmesan cheese and serve right away.

Creamy Mushroom and Potato Soup

YIELD: SERVES 4 PREP TIME 10 minutes
COOK TIME 25 minutes **TOTAL TIME** 35 minutes

Ingredients

- 3 tbsp unsalted butter
- 8 oz whole baby bella mushrooms, thinly sliced
- 6 oz (2) Portabella mushroom caps, cut into cubes
- 3 large Russet potatoes, diced
- 1/2 yellow onion, minced
- 3 garlic cloves, grated
- 1/2 tsp dried thyme
- 1/2 tsp dried oregano
- 1 tbsp salt
- 1/4 tsp black pepper
- 3 tbsp all-purpose flour
- 1/2 cup dry white wine
- 32 oz vegetable stock
- 1 cup heavy cream
- bay leaf

Instructions

1. Melt the butter over medium heat in a large stock pot or Dutch oven. Once the butter is melted, add the mushrooms, potatoes, and onion. Saute for 10 minutes, stirring regularly.
2. After 10 minutes add the seasoning and garlic. Stir to combine.
3. Mix in the flour and stir until coated. cook for 1 more minute.
4. Deglaze the pan with the wine. Mix to scrape up any burnt or caramelized bits.
5. Add the stock, heavy cream, and bay leaf to the pot. Mix to combine.
6. Bring to a simmer and cook for 10 more minutes until the potatoes are tender.
7. Remove the bay leaf. Taste and adjust the salt and pepper if needed.

BALTZER MEYER HISTORICAL SOCIETY

Date: _____

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MEMBERSHIP APPLICATION and RENEWAL FORM FOR Jan. 1 thru Dec. 31, 2022

Please check one: New Member _____ Renewal _____ Donation _____
_____ Individual \$20 _____ Lifetime \$250
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_____ Student (up to age 22) \$10

Name

Address

City, State, Zip

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Tax Deductible Contribution \$ _____ (dues are not deductible)

Please make check payable to BMHS and send to above address.

Thank you for your support. Without you, our goals would not be possible. We appreciate your interest and your continuing contributions!