

# TYRONE GLEANINGS

Volume 31 Issue 133

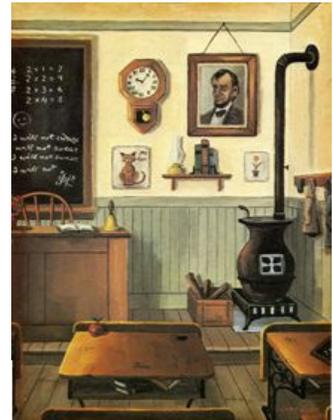
Oct-Nov-Dec 2017



## Bob's History Lesson 101

Smoky Ferguson- whose given name was Alfred James Ferguson - was born in Tyrone Township in June of 1918. His kindergarten teacher, Miss Mayflower, gave him that name because of the way he smelled. It wasn't his fault that he was the fire tender in the one-room schoolhouse and had the job of starting and keeping the fire going all day. Now Smoky didn't much like school but he sure liked Miss Mayflower and hoped to marry her one day. Unfortunately her boyfriend showed up the day before school got out for the summer and the announcement was made of a wedding forthcoming- too bad for Smoky. From that day on Smoky didn't think much of school and started spending all his spare time hunting and fishing.

It wasn't long before Smoky got the reputation around the township of being a skilled outdoorsman and some of the townspeople sought his guidance in all sorts of animal problems that crept up. Because of his unique skills, he became very popular and soon became interested in public service. He ran for the office of supervisor and was elected. They say that Smoky's insight and wisdom was the basis for many of the ordinances that we still have in place today. More on Smoky later.



You may have made the acquaintance of Ray & Betty Johnson at one time or another while traveling thru Kent City. Perhaps you met them at the Red Rock Cafe' enjoying breakfast or lunch, at the bank or maybe even here at the township office.

In 1950 they both graduated with a class that had 26 students- large for that time. Mr. Gelston was the principal and there were 5 faculty members. Betty actually moved from the Muskegon area when she was twelve and went to Casnovia School. Ray also attended there and was a member of the basketball team that didn't lose very many games and beat the likes of Sparta, Coopersville and Comstock Park. It was after Jr. High that they both went to Kent City High School and started dating in the 11<sup>th</sup> grade. They must have felt destined for each other when they discovered they were born on the exact same day.

After graduation they were married and Ray left for the service spending 16 months in Korea where he earned the bronze star for his accomplishments. Betty remained here working in the food industry while she waited for Ray to return. After he came home, Ray & Betty bought some property, started a business and also started a family which eventually became one daughter and three sons. Ray is quick to point out that they are all doing well, have good jobs and contribute to their communities.

Ray and Betty are well known in our township as business owners, hard workers and antique hunters. Some of Ray's accomplishments include making use of bark for landscaping purposes rather than

throwing it away, stone work at The Falls Golf Course and beautifying our local landscape with the thousands of trees he has planted. Tyrone Township is certainly a better place because of Ray & Betty's contributions. Thank you Ray and Betty Johnson for all you have given us over the years!

–Bob Sarachman

**Meetings are the 2<sup>nd</sup> Wednesday of every month @ 1:00pm.**



**Mark your calendar for our next (2) meetings**

**Oct 11<sup>th</sup> & Nov 8<sup>th</sup>**

**Christmas Luncheon (tentative) Dec 13<sup>th</sup> at 12:00**

On September 9<sup>th</sup> the Kent City Fall Harvest Festival experienced beautiful weather making the day enjoyable as we had our open house at the Historical Museum during the community celebration.

We have lost another one of our members in June who was a World War II veteran - Oscar Anderson. Mariel Hawley, who was instrumental in gathering information and stories in the early years for the Historical Society, also passed away in June.

## 75 Years of Thanksgiving in the HERSHEY Home

*By Carl Knopf November 1957 (excerpts)*

1882 to 1957 is 75 years - to many folks that is a long time, but not to a still-young lady in Casnovia township. Charlotte Fulkerson came on Thanksgiving Day, 1882, to the same house where yesterday she and her family gave thanks for their blessings. *"It takes a heap of living to make a house a home."* The house itself was built by D. W. Whipple who purchased 160 acres of land and moved there from Muskegon. His first dwelling was a log cabin. In the 1870's he built a house which was, and is an imposing residence with large and luxurious rooms, designed for gracious living.

In 1882, Burnett Fulkerson and his family were living in Newaygo where he managed extensive lumbering and farming operations. Mr. Whipple came there with an offer to sell his house and land. The sale was negotiated and the down payment was \$1,000 with the balance payable at \$1,000 per month. Those were sizeable sums, especially in those days (Incidentally, the timber from the place paid for the house and land).



The Fulkerson's moved their belongings from Newaygo to Casnovia in a box car. Their livestock consisting of two cows, was penned in one end of the car and household goods occupied the remaining space. The family drove through and their first meal in the new home was a turkey dinner on Thanksgiving Day, 1882. The

family group that day was made up of Burnett Fulkerson and his wife, Ann Liza, together with their small daughter, Charlotte, and Henry, her baby brother. Grandparents, Lot and Rebecca Fulkerson, were guests on that Thanksgiving Day, along with George Stauffer, a neighbor who transported their household goods from the station.

Yesterday's family group was larger than the seven who celebrated there in 1882. The hostess was Mrs. Charlotte Hersey. (She was married there in her home on March 4, 1903, to Dr. F. D Hersey, who died five years ago.) Her two sons, Burnett and Mark, together with their wives, June and Elanora and their families were present.

Mrs. Ella Durham, was co-hostess. June and Elanora are her daughters, she and Mrs. Hersey share jointly the two grandsons and two grand-daughters. Also present were Mrs. Durham's sons, Sheldon and Paul, together with their families.

Charlotte Hersey continues to have an important part in the management of the extensive orchards operated by her sons, Burnett and Mark. She also is active in community affairs, including her church and other groups. She is working on a history of the Casnovia area which she plans to complete when she "finds time."

Seventy-five Thanksgivings may seem a long time to most folks but not to Charlotte Hersey who, in her busy life, looks forward to many more.



Here is the much anticipated debut of our newest edition of:

*"Nita's Recipe Corner"*

A few months ago, around the time we were working on the last issue of the Gleanings, I came home from the museum and wanted to make something sweet to go with my afternoon coffee. So...being short on ingredients and in a hurry (as usual) and having no idea what I wanted to bake, I pulled out my copy of the Kent City Baptist Bread of Life Cookbook. I knew that I would find something good in there to bake. I came across a recipe called: Old-Fashioned Bread Pudding that was submitted by Gayla Thomas. I gave it a try and it was really delicious! It reminded me of the Old Kent Inn's famous bread pudding. It also gave me an idea to add a recipe section in the "Gleanings". After I ran the idea by some of the other members of the historical group, they all thought it would be fun. I will make a point of trying to find some old fashioned recipes "tried and true" from our past and current members. Hope you give this a try and love it as much as I did!

### *Gayla's Old-Fashioned Bread Pudding*

2 cups milk  
4 cups coarse or stale bread broken into pieces  
¼ cup margarine, melted  
½ cup sugar  
2 eggs- slightly beaten  
¼ tsp salt  
1 tsp vanilla  
1 tsp. cinnamon  
½ cup raisins (opt)



Heat milk to scalding. Pour over bread pieces (& raisins) and cool.

Add margarine, sugar, eggs, salt, cinnamon & vanilla to milk mixture.

Pour into a buttered 1 ½ qt glass casserole baking dish.

Set dish into a pan of hot water at least 1" deep. Bake @ 350 for 1 hour or until knife inserted in center comes out clean.

Serve warm with cream & enjoy. (*Old Kent Inn served it with a warm custard sauce.*)

Thanks Gayla!

## CASNOVIA FIRE DAMAGES RENOVATED GRAIN ELEVATOR NOVEMBER 22, 1958

Fire swept the Casnovia Milling Company elevator Saturday morning, destroying at least half the building and an undetermined amount of grain stored in the bins. Firemen from eight departments fought to check the spread into the machinery storage part of the structure.

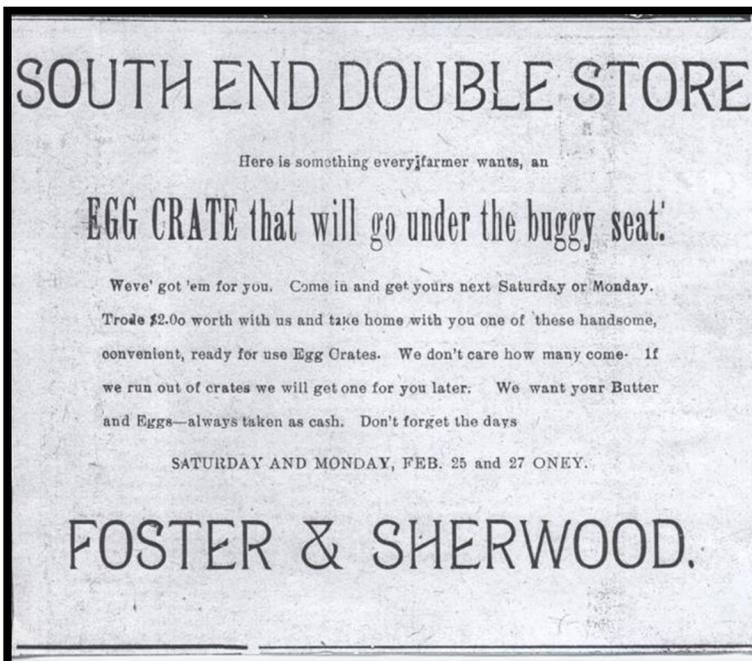
An unidentified hunter spotted the fire at 5:30 a.m. and turned in the alarm calling out Casnovia firemen. Quickly the fire flared up the 50-foot tower, billowing out smoke from the grain and old timbers in the building. Metal sheeting on the exterior contained the flames to the inside, but smoke burst out doors, windows and seams.

Firemen from Casnovia, Kent City, North Casnovia, Grant, Muskegon County, Kent County, Moorland Township and Sparta Departments turned quickly to try to contain the blaze in the tower section, attempting to save the lower half and prevent it from spreading to nearby gasoline storage tanks. The firemen had control of the fire until it spread to the roof of tower, where strong winds blew it out-of-control again.

The Moorland Township firetruck straddled the Chesapeake and Ohio railway tracks behind the burning elevator in an attempt to stop the billowing flames. It held up the C & O passenger and mail train from Grand Rapids for more than an hour. The train arrived on schedule at 7 am and finally was cleared for its run to Petoskey at 8:15.

The elevator, one of Casnovia's oldest buildings, was purchased early in 1957 by John Kent, Charles Long and a third investor from Detroit. They renovated it extensively and had been operating the business for more than a year.

Sgt. Herschel Barton of Rockford State Police stated loss was estimated between \$15,000 and \$20,000. No cause had been determined.



**SOUTH END DOUBLE STORE**

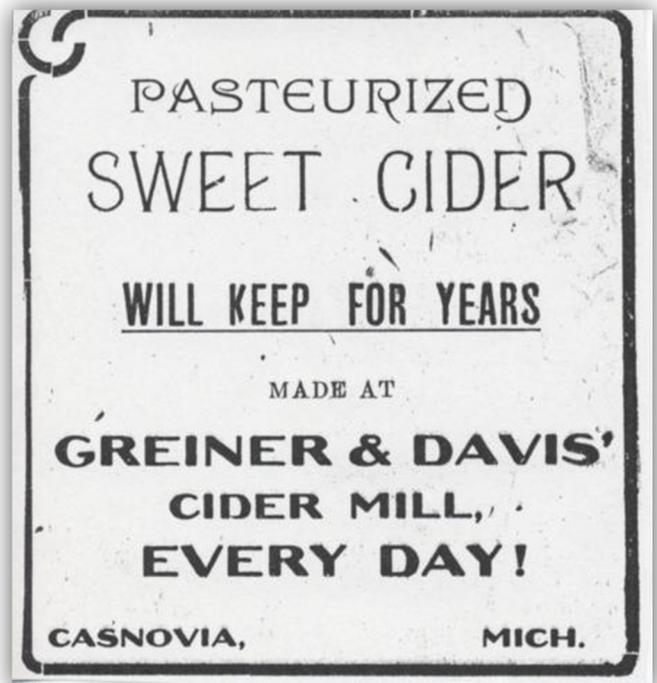
Here is something every farmer wants, an

**EGG CRATE** that will go under the buggy seat.

We've got 'em for you. Come in and get yours next Saturday or Monday. Trade \$2.00 worth with us and take home with you one of these handsome, convenient, ready for use Egg Crates. We don't care how many come. If we run out of crates we will get one for you later. We want your Butter and Eggs—always taken as cash. Don't forget the days

SATURDAY AND MONDAY, FEB. 25 and 27 ONEY.

**FOSTER & SHERWOOD.**



PASTEURIZED  
SWEET CIDER

WILL KEEP FOR YEARS

MADE AT  
**GREINER & DAVIS'**  
CIDER MILL,  
**EVERY DAY!**

CASNOVIA, MICH.