

Waterloo Area Historical Society Presents
Pioneer Day 2015

Sunday, October 11th
Noon to 5pm



This annual celebration of late 19th century farm life includes tours of the Farm Museum and Dewey School, live music, and demonstrations of crafts, trades, and traditional cooking methods.



Listen to live period music from various artist.
Make your own dried flower arrangements for fall.
Observe authentic re-enactors bringing history alive.
Witness craftsmen demonstrating and selling their wares.
Delight in farm goods, jams preserves, apple butter, and treats.
Experience exhibits of farm tools like corn husking, corn shelling, and cider press.
Enjoy our down home comfort food concession, including the famous Waterloo Bean Soup.

Enter the Pie Contest: Call Helena 734-475-7751 for more details



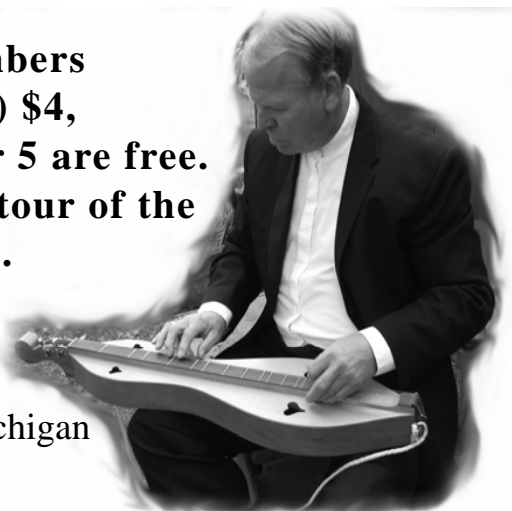
**Admission: Free to members
Adults \$5, Seniors (62+) \$4,
and Children (5-12) \$2. Under 5 are free.
Admission includes a guided tour of the
ten-room farmhouse.**

Waterloo Farm Museum

13493 Waterloo-Munith Rd, Waterloo Michigan

517-596-2254

www.waterloofarmmuseum.org





Just for Fun



A Traditional Recipe for Gingerbread Loaf

Ingredients:

- 2 ½ cups all-purpose flour
- 1 cup plus 1 tablespoon butter
- 1 ¼ cups molasses
- 1 ½ teaspoons baking soda
- ½ teaspoon allspice
- 1 teaspoon ground ginger
- 1 ½ teaspoons ground cinnamon
- 1 cup very hot water
- 1 egg

Preparation:

Use 1 tablespoon of the butter to grease a 9 x 5 x 3 inch loaf pan.

Combine the flour, spices, and baking soda in a big mixing bowl and cut in the remaining butter with a fork.

Mix the water, egg, and molasses in a small bowl and pour this mixture into the flour mixture.

Mix the batter well, and then pour it into the greased loaf pan.

Cook for 40 minutes or until a toothpick inserted into the middle comes out clean.



A Riddle to Ponder

In Spring, I am gay in my attire;
 In Summer, I wear more clothing than in Spring;
 In Winter I am naked.
 What am I?



See the bottom of this page for the answer.

In A Glass of Cider

by Robert Frost

It seemed I was a mite of sediment
 That waited for the bottom to ferment
 So I could catch a bubble in ascent.
 I rode up on one till the bubble burst,
 And when that left me to sink back reversed
 I was no worse off than I was at first.
 I'd catch another bubble if I waited.
 The thing was to get now and then elated.

