



The Historical Society of Trappe Pennsylvania

For the preservation of the history, ancient buildings and land marks
of the Trappe area.

VOLUME XIII, Number 1 THE TRAPPE CRONICLE FIRST QUARTER, 1984

FROM THE PRESIDENT :

Welcome to 1984 ... I hope that we all will be able to make it one we shall remember for a very long time. The Board and I have many new ideas which we will be bringing to your attention over the next few months. Stay tuned we plan on making your lives a little bit more interesting and exciting.

Let me introduce to you your Board of Directors for 1984.

President:	G. Mark L. Bullard	Membership :	Beverly Reichenbach
1st V.P. :	Dr. Ivan Hess	Headquarters:	Mr. Wm. Wells
2nd V.P. :	Mr. William Clement	Tour :	Mrs. Kathy Hoisington
Sec. :	M. June Marshall	Library :	Mrs. A.H. Hill
Treas. :	Rev. Eugene Moyer	Ways & Means:	
Chaplain :	Mr. George E. Poorman	Program/TRAPPE DAY:	
Corr. Sec:	Mrs. Anna Schrack	Newsletter :	Mrs. Linda Bullard
		Corp. Mbrship:	Mrs. Betsy Ross
		Refreshments/	
		Hostess :	
		Quilting :	Mrs. Anna Schrack

You will notice that we still have three unfilled positions on the Board. If you have any suggestions or know of someone who would be interested in filling one of these positions please let me know as soon as possible. I have a couple of people considering the jobs but have not have any responses yet. Please help if you can

Sincerely,

G. Mark L. Bullard

HISTORIANS REPORT :

In July of 1981 I visited Mr. Edgar Weaver at his home, 324 Main Street, and we had a nice chat. The following notes which I took during our visit I'm sure will be of interest to you all.

(Please note: Mr. Weaver died September 13, 1982)

We came here in 1932. I lived on the farm of my parents on the Linfield Road. After they left the farm my parents moved next door

(Adam and Katie Weaver, 1942). My brother Woody (Woodrow) and his wife Annie moved in with the old folks later. Then they made another front door and built the kitchen wing on this side.

We bought this house from John Nace. He lived here before he bought it and in 1909 or 1910 there was a fire up on the roof. The house didn't burn down. Upstairs on the floor in the front room is still a char mark from that fire. He repaired the house and built the bay window in the dining room. I was about 10 years old when I remember that fire. When the fire happened at Naces', that is, here, they took water for fighting the fire from the well in the cemetery grounds. They had trouble with the pumper and after that they decided they needed a fire company here. That's when the present fire company was organized.

I went to school to Pennypacker School on the road across from Scull's in Limerick (Pennypacker Road). It was later turned into a two family house. A man by the name of Hineback lived there. He used to live in this end of the Dewees Tavern (presently the Historical Society Museum). He worked on my father's farm on the Linfield Road. Before him a family by the name of Hatfield lived there, and at the lower end lived Martha Allebach. I forgot the name of the family in the middle.

Nobody ever used the door which faces the cemetery. In the backyard of the tavern when we came here in 1932 were three out-door privies, one for each family, and, I think, two pumps plus the pump in the cemetery, which is still there. That was before water or sewers.

The trolley ran up the road and right across from us was a box that was for tools, I guess. An old man lived around on 113 who stopped by that one night and looked all around to see if anyone was watching. I was watching by my window but he couldn't see me. He took a crowbar, I believe it was, and hid it in the bushes. When he left I went over and took it and when he came back he looked all over and couldn't figure what went wrong. He stole stuff all the time but this time I fixed him.

Mr. Warren lived in the old Austerberry House. It was a two family house. She now lives in the first house on 113, out towards that way. (gestured towards the tavern).

Dr. Anders first lived in the house on the firehouse road on this side next to the pike. Then he lived next door to the bakery.

Mr. Ralph Wismer bought the house next door, the Fry house, (next to the gas station) and added the porch on the front and the one story addition on the rear. Rummels added asbestos shingles. The realtor Ward just bought it. Don't know what he is going to do with it.

Esther O. Keller, Historian

FROM THE QUILTERS :

We have been working all winter and are all caught up on our work. Do you have a quilt or do you know someone who has one to be quilted??? Please call 489-4872 or bring one into Augustus Lutheran Church any Monday form 10 A.M. until 2 P.M.

Anna Schrack, Chairperson

MEMBERSHIP :

Our 1984 MEMBERSHIP DRIVE is underway with your dues payable NOW through April 1st. There are two General meetings a year which feature speakers and/or slides on subjects of historical interest to us all. Your membership fee entitles you to discounts on any of our day trips, on any museum gift shop purchase, plus a one years subscription to the Trappe Chronicle. The dues are as follows:

STUDENT	:	\$	2.00	MUHLENBERG	:	\$	50.00
INDIVIDUAL	:	\$	4.00	DEWEES	:	\$	25.00
LIFE	:	\$	100.00	SCHRACK	:	\$	10.00

Send your name, address and your check payable to the HISTORICAL SOCIETY OF TRAPPE c/o: Beverly Reichenbach, 112 W. 5th Ave., Collegeville, Pa. 19426

THANK YOU !!!!!

TOUR PROGRAM :

We are currently open for suggestions as to where you as members would like to take a tour to this year. If you have any suggestions please pass them along to either Mrs. Hoisington or myself we want this to be your tour. Thank you.

Mark Bullard

OF INTEREST TO ALL :

1. Feb. 18-20 : Washington's Birthday Weekend. Valley Forge Nat'l Park., Valley Forge, Pa. 19481. Phone 215-783-7700 for more information.
2. Feb. 25 : Maple Sugar Festival. Tyler Aboretum, Lima, Pa. 19037. Phone 215-566-5431
3. Mar. : Philadelphia Flower Show., Civic Center, Phila., Pa. Phone 215-625-8250.
4. Mar. 10 : Maple Sugar Festival., Hibernia Park, Coatesville, Pa. Phone 215-431-6415

FROM THE TAVERN ...

Happy New Year.. It's time to change hats and give you a little bit of what's been happening at the Tavern. We all made it through another Christmas. Josh and Abi are more interested than ever in Santa Claus. They were fascinated that he could make it down our chimney without getting his suit dirty. As with most children ages 3 and 4 they tried their hardest to stay awake Christmas Eve to see the jolly old elf himself, but as usual they were well asleep when he finally arrived. I found myself this year being one of those faithful parents standing in line for hours waiting to buy a Cabbage Patch Doll. And, as most of the country, I too came away empty handed. But all in all everyone had a very good Christmas.

1984 plans on being a very active one for all of us. The children are in Day Care School at Augustus Lutheran Church. Josh attends 3 days a week and Abi attends 2 days a week. Linda has become very active with the Trappe Ambulance and has plans on attending Paramedic classes in the fall. I recently made a career move which I feel will benefit our entire family. I also have been recently elected to the Vestry at Augustus Lutheran Church as well as having been elected a Trustee of the Trappe Fire Company. Busy, busy, busy..., one and all. As you can see 1984 plans on being a very busy one for us all.

If anyone has any questions concerning the Society please feel free to give us a call at 489-1797. If you get our answering machine, please do not feel intimidated, just leave your name and phone number and Linda or I will call you back shortly.

Well until next time, take care.

BEST WISHES ---

The Bullards,
Mark, Linda, Josh, Abi

RECIPE OF THE MONTH :PEACH MERINGUE PIE

INGREDIENTS: 5-6 ripe peaches
 1-2 tbsp sugar
 Few drops of lemon juice
 2 egg whites
 4 tbsp confectioners' sugar or granulated sugar
 1 7-inch pie shell

Prepare the pie shell. Peel and slice the fresh peaches; sprinkle a little sugar and the lemon juice over them. Whip the egg whites until stiff, then beat in the sugar, carefully adding only $\frac{1}{2}$ teaspoon at a time. Continue beating until the mixture is very heavy and stands in peaks. Place the peaches in the shell and cover them with meringue. Bake in a slow oven (300 degrees) for 15 minutes or a little longer, until the top of the meringue is browned.

ENJOY !!!!!