



Shenandoah
County

Historical
Society

Fall 2026

Newsletter

Shenandoah County Celebrates Our Nation's 250th Anniversary

AMERICA



Wow, did we ever celebrate the Revolutionary War era on June 20! The crowds showed up for the opening ceremony and appeared to stay all day. Everyone involved in Shenandoah County Celebrates 1776 has received many compliments ranging from well-organized and magical to too-many-things-to-do!

Visitors enjoyed our historical interpreters, who wandered all around the festival. What could be more fun than bumping into George Washington, Peter Muhlenberg, the Marquis de Lafayette? Or Billy Lee, Daniel Morgan, Betsy Ross or Patrick Henry? The Regimental soldiers and their counterparts on horseback, the Dragoons, were a wonderful addition to the day.

Music and dance added to the festivities. And the scavenger hunt took everyone, children and adults alike, to almost every location on Court St., Main St. and Lawyer's Row.

18th century artisans were located throughout the festival. Distinguished authors and researchers offered lectures that were well-attended at our three churches, Emanuel Lutheran Church, Woodstock Presbyterian Church and Emmanuel Episcopal Church, all nearby. Popular lectures were also held at Bonfire Bookstore.

We were very pleased that so many visitors were able to step into our museums – Shenandoah County Historic Courthouse, Marshall House, Wickham House, and the rarely opened Ott-Grabill-Magruder Museum on Lawyer's Row.

We know that the day was successful because of the hard work and vision of our co-chairs, Suzanne McIlwee and Kim Yeck. And, of course, to the SC Celebrates 1776 committee, Hank Zimmerman, Dennis Atwood, Mary Redmon,

Anne Dellinger and Barbara Adamson. We couldn't have held this event without our many, many volunteers. Thanks to all of them!

Our sincere thanks go to our Gold Level sponsors Valley Health, City National Bank, Shentel; Silver Level sponsors First Bank, Edward Jones Affiliates, Narrow Passage Chapter DAR, Shenandoah Community Foundation, Holtzman Oil Corp., F&M Bank, the Grabill Family; and other important sponsors Ortt's Electric Inc., Wholesome Foods, Woodstock Brewhouse.

It was great fun to be able to close Court St. to accommodate the festival and for that we thank the Town of Woodstock, Woodstock Police Dept., VDOT, Town of Edinburg and local businesses, churches and individuals.

More photos appear elsewhere in this newsletter as well as on the SCHS Facebook page: www.ShenandoahHistory.org

New Life Members

Robert J. Cline
Fort Valley Museum

New Members

Don & Carmen Conard
Neil Clark Fadely
Michael & Nancy Gochenour
Juanita Leisch
Les Jensen
John & Becky Cooper
Barbara Leiter-Arnold

Historian Byron Smith to Speak at November 17th Program Meeting

Mr. Smith, Executive Director and Curator of the Newtown History Center of the Stone House Foundation in Stephens City, VA, will talk about "Natives of the Woods of America' The Military Costume of National Identity and Rebellion in the Lower Valley of Virginia During the American Revolution."

This presentation will address the clothing and accoutrements worn by the men of the lower Valley of Virginia during the Revolutionary War. It will particularly focus on how the hunting shirt (a uniquely American garment) became a fashion statement of the rebellion, a part of the early war fatigue uniform worn by soldiers of the Continental Line from all states, and a symbol of American national identity.

Mr. Smith has an impressive background in teaching and documentation of historic properties and American decorative arts.

The program will begin at 7:00 PM at the St. Paul Heritage Center at 106 High St. in Edinburg. Refreshments will follow.

ATTENTION

ARE YOUR DUES DUE??

The date beside the name on your mailing label is the month and year your membership is due. Thank you for staying current. Rates on Page 6.

Please note new amounts.





From the: Shenandoah County Archives

By Zach Hottel, Archivist

Triplett High School Fair 1950

This photograph shows Kenneth Hawkins on a John Deere Tractor behind Triplett School in Mount Jackson Virginia.

The image was taken during the Triplett School Fair hosted on October 19 and 20, 1950. It featured a series of competitions, exhibits, and activities, many related to local agriculture. This included ones related to tractor driving skills. Kenneth has a ribbon pinned on his shirt indicating he was awarded a prize for participating in one of the events. Events such as this one were popular in Shenandoah County during the 19th and 20th centuries as ways for individuals to demonstrate their skills, socialize, and form stronger community relationships.

Kenneth Hawkins was a 1952 graduate of Triplett High School. Born in Hawkinstown in 1933, he later lived in Edinburg with his wife Louise. He worked for Edinburg Motors and Johns-Manville before dying in 2013.

Learn more about this image and local history at the Shenandoah County Library's Truban Archives. Contact Archivist Zachary Hottel with questions or to schedule a time to conduct research. [540-984-8200]



25-0905-069 "Triplett School Fair 1950,"
Beverly Orndorff Collection, Truban Archives,
Shenandoah County Library, Edinburg, Virginia.

This Newsletter can be
sent to you
electronically.

Many photos will
appear in color, and it
saves postage !

Notify us at:

ShenandoahHistory.org

*The
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Janet Wagniere

Message from the President



Barbara Adamson

As I write this we're experiencing several lovely August days in a row; blue skies and comfortable temperatures. What does this tell us is coming this fall? One can only guess!

This issue's article about the Shenandoah County Celebrates 1776 event reminds me of how much I enjoyed having so many people come into the Historic Courthouse on June 20th. I had no expectation of keeping the doors open (it is air-conditioned!) but having both the front doors onto Main St. and the usual entrance on Court St. open all day is exactly what happened. Visitors streamed in and out the entire time. Many noted that they had never been in the building before. It was wonderful!

I also want to make sure folks know how important two of our professionals were to SC Celebrates 1776. Lynne Crumpacker, who designed our final event booklet, is incredibly creative. She packed a lot of information into a small, manageable, and very attractive document. We're still giving those booklets away to visitors. They're a great keepsake of the day. And Mark Grim, from Commercial Press, always has good advice and made every effort to help design and print our brochures and signs as we needed and when we needed. Many thanks to both Lynne and Mark.

It has been quite some time since I thanked our loyal Historic Courthouse volunteers. Without them we could not keep the Visitor Center and Museum open ten months of the year. They include Sallie Raynor, Kevin Frazier, Dennis Atwood, Susan Walls, Suzanne McIlwee, Robert Frye, Kent Womack, Bunnie Poyser, Karen Whetzel and Floyd Heater. Everyone's time is valuable and we appreciate their time and effort spent keeping the courthouse open for visitors. We welcome additional courthouse volunteers. We need more members on our team. Let us know if you're interested!

[Continued on Page 3]

Virginia Museum of the Civil War New Market Battlefield Historical Park

New Exhibit Opens Oct. 1st



This exhibit will include artifacts and information about the founding and early days of the museum, which was dedicated in 1970. The museum is administered by the Virginia Military Institute and focuses on the Civil War in Virginia with a special emphasis on the May 15, 1864 Battle of New Market, in which cadets from VMI fought. The park also includes the Bushong House which served as a hospital for both Confederate and Union troops during the battle.

The museum and park are located at 8895 George Collins Parkway in New Market VA and encompasses 300 acres of grounds and walking trails.

The exhibit will be on display until the end of the year.



SHENANDOAH VALLEY RADIO PROGRAM.COM



You can stream all episodes directly on your smartphone, tablet, or computer by visiting our podcast website at ShenandoahValley-RadioProgram.com. Or, search for "Shenandoah Valley" on many of the popular podcast streaming services.

President's Message -

[Continued from Page 1]

Of course, our WWII Veterans always deserve recognition. Clayton Will, who was honored at the SCHS sponsored D-Day Omaha Beach exhibit held in October 2024, had his 100th birthday on August 14, 2026. Congratulations Mr. Will! At the exhibit in 2024, we honored three WWII Veterans living in Shenandoah County. Two of them, Norman Joseph Peryea and Allen Johnson, sadly passed away in 2025. We're very happy that we can say a special Happy Birthday to Mr. Will.

✦ History in Shenandoah County ✦

The Marshall House — The Woodstock Museum

A collapsing stone wall has led historians to new information about one of Woodstock's oldest homes, helping point the way to a more authentic restoration.

Since 2005, the old stone house, commonly referred to as the Marshall House, has been the heart of the Woodstock Museum. But time and weather have taken its toll on the 1770s building, particularly on the limestone wall supporting its two-story front porch, and the building's front entrance on South Muhlenberg Street has long been considered unsafe and inaccessible.

More than a year ago, growing concern that the deteriorating wall would collapse onto the public sidewalk led the museum to contract for a series of braces to shore up the stone edifice. With further examination, it became obvious that the wall could not be saved, which meant the porches were also at risk. Subsequently, the museum worked with architects for a redesign of the building's façade and launched a Restore the Porch campaign to raise necessary funds.

Fast forward to this past August when the museum had sufficient funds to begin demolition of the stone wall and the double porches. Initial plans were to remove the upper porch and replicate it below. Accordingly, the demolition team was careful to salvage most of the porch pillars and a number of the stones for the museum's future use.

What the demolition discovered was evidence that, over the centuries, the building may have had three different porches, but, more importantly, that the original 18th century house didn't have a porch at all. Front porches weren't a feature of homes built in the 1700s when the dressed limestone structure was built. The recent removal of the existing porches revealed that the original entrance was much smaller than any of the wooden porches, probably extending only six feet or less from the house, and was more of a landing than a



Museum Building Before Renovation

place to sit.

With new information gained from the demolition, museum officials are now re-thinking what restoration of the building's façade will actually look like. Rather than erecting a new porch, as initially planned, the museum hopes to

replicate the much earlier 18th century entrance.

Along with grants, public and private donations to the museum's Restore the Porch campaign has raised roughly 75 percent of the funds needed, there is still a long way to go to bring this 18th century treasure back to its original design. As there is no porch presently envisioned, the cam-



How the building may look after the proposed 18th Century Restoration

paign may need to come up with a new name.

The Woodstock Museum is currently seeking funds, via grants and contributions, to support restoration of the Marshall House façade to its 18th century configuration. To date, the **Restore the Porch Campaign** has reached about 75 percent of its goal, but much more is needed. Donations are most welcome and may be mailed to the Woodstock Museum, P.O. Box 741, Woodstock VA 22664. Or, you may use the QR code to donate online through Zeffy.com. The platform assesses no fees, and 100 percent of your contribution will go to the museum.



What Americans Ate in 1776



Credit: Bettmann Archive/Getty

As America turns 250 years old, you'll hear plenty about the Declaration of Independence, the Founding Fathers, and the birth of a nation. But what was everyday life like for ordinary Americans? In 1776, the country looked, sounded, tasted, and felt very different from our own..

In 1776, the newly declared independent United States didn't have a national cuisine. In fact, it barely had a national identity. A farmer in Massachusetts, a merchant in Philadelphia, and a rice planter in South Carolina might all consider themselves Americans, but they were unlikely to eat the exact same foods.

What they did share was a diet shaped by a remarkable mix of influences. Indigenous peoples introduced colonists to crops that thrived in North America. European settlers brought livestock, cooking techniques, and recipes from their homelands. Enslaved Africans contributed ingredients, agricultural knowledge, and culinary traditions that became foundational to Southern cooking. And trade

routes connected the colonies to the Caribbean, Europe, and beyond, bringing sugar, spices, and other coveted goods.

The foods Americans ate in 1776 varied enormously from place to place and group to group, but many of the ingredients and traditions that would later define "American" cooking were already simmering the year the country was born.

A Melting Pot of Ingredients

The foods available to Americans in 1776 reflected nearly two centuries of cultural exchange. European colonists arrived with familiar ideas about what constituted a proper meal: bread, beer, meat, dairy products, and puddings. But adapting those traditions to North America required new ingredients and new techniques.

Perhaps no ingredient was more important than corn. Indigenous communities taught colonists how to cultivate the crop, which became a staple throughout much of the colonies. Cornmeal appeared in dishes such as hasty pudding — a thick porridge similar to polenta — and johnnycakes, simple griddle cakes that were popular from New England to the South.

Other Indigenous crops, including beans and squash, also became common ingredients. Together with corn, these foods helped sustain colonists and gradually worked their way into everyday cooking.

Meanwhile, enslaved Africans brought knowledge of ingredients that would leave a lasting mark on American foodways. In the South, cooks incorporated crops such as okra into soups and stews. Caribbean trade introduced sugar, molasses, rum, and spices, helping shape flavors that are still associated with American cuisine today.

Protein, Colonial Style

Most Americans in 1776 ate far less fresh meat than modern Americans do. Instead, preservation was essential. Salted pork, salted beef, and dried or salted fish provided reliable sources of protein throughout the year.

For many households, one of the most important dishes was pottage — a hearty stew that simmered for hours over the hearth. A pot might contain whatever ingredients were available: vegetables, grains, beans, and bits of meat or fish. Because ingredients could be added as supplies allowed, pottage was economical, filling, and adaptable.

Regional differences were significant. In New England, fish played a major role thanks to the region's abundant coastline and thriving fisheries. Salt cod was both a staple food and an important export. Coastal residents also ate shellfish, including oysters and lobsters. Lobster was so plentiful that it was often considered food for poorer households rather than the luxury it is today.

Elsewhere, wild game frequently appeared on the table. Deer, rabbits, squirrels, waterfowl, and even passenger pigeons — once among the most abundant birds in North America — could be hunted for food. Wealthier Americans sometimes enjoyed more elaborate dishes, including turtle soup, which became fashionable in some cities and taverns.

Spice Was Nice

Modern diners often imagine colonial food as bland, but cooks in 1776 had access to a surprisingly broad range of seasonings. Black pepper was widely used, along with herbs such as marjoram and savory. Nutmeg and mace appeared in both savory and sweet dishes. Imported spices were expensive, but they were common enough to find their way into many cookbooks and household recipes.

Some seasonings that seem unusual today were entirely ordinary at the time. Rosewater, introduced to Europe centuries earlier through cultural exchanges with the Middle East, was a popular baking ingredient. Colonial cooks used it much the way modern bakers use vanilla extract, adding it to cakes, pies, and stewed fruit.

Lemon juice and lemon peel also appeared frequently in recipes, such as one heavily seasoned preparation for venison favored by Martha Washington. And nearly every dish carried a flavor that modern kitchens rarely produce: wood smoke. Since most cooking took place over open hearths, smoke subtly flavored everything from breads to stews.

[Continued on Page 5]



Credit: Hulton Archive/Getty Images

Food in 1776 [Cont. from Page 4]

Daily Bread

If there was one food that connected nearly every table in 1776, it was bread. In wheat-growing regions of the mid-Atlantic and South, families baked loaves similar to those eaten in Europe. In New England, however, wheat was harder to grow, so many households relied on "rye-and-Indian" bread, a dense loaf made from rye flour and cornmeal. Some loaves weighed several pounds and were intended to last for days.

Many meals were accompanied by beans, which stored well through the winter. In some regions, slow-cooked bean dishes became household staples, providing an inexpensive source of calories and protein.

What's for Dessert?

Dessert in 1776 was often less sugary than modern Americans might expect, but it could still be elaborate. Pies were common, especially when seasonal fruits such as apples were available. Puddings — a broad category that included everything from boiled grain dishes to rich desserts — appeared regularly on colonial tables. One favorite was syllabub, a frothy mixture of cream and alcohol that was often served at celebrations in special glasses.

Wealthier households sometimes prepared what was known as great cake, a predecessor to modern fruitcake. These dense cakes were packed with dried fruit, sugar, spices, and alcohol, which helped preserve them for long periods. Special occasions called for particularly extravagant versions that used dozens of eggs and pounds of butter.

Even as Americans fought for independence, they maintained a fondness for sweets whenever ingredients were available. Sugar, molasses, dried fruit, and imported spices transformed simple ingredients into festive treats for holidays, elections, weddings, and other celebrations.



Credit: ClassicStock - Archive Photos/Getty Images

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www.HistoryFacts.com [June 25, 2026
 article by Author: Bess Lovejoy]

More Upcoming Events

Are posted on the website:
www.ShenandoahHistory.org



Annual Craft & Heritage Festival

Saturday, Oct. 31st -

10:00am-4:00pm.

Museum and Church will be open.

Old Time Farm Demonstrations -
 Food - Vendors - Music and
 Children's Activities

Website: fortvalley-museum1830@gmail.com



Hupps Hill

Museum & Visitor Center
 33229 Old Valley Pike
 Strasburg, VA

Saturday, Dec. 19th 10:00am - 4:00pm

Visit & take photos with
 Father Christmas

Displays will highlight holiday
 traditions from the
 18th & 19th centuries.

the strasburg museum

Saturday, October 24, 2026
 10:30AM

Strasburg Museum
 440 East King Street
 Strasburg VA

Mike Kehoe, Archaeologist, will report on a dig in the Winchester area where Revolutionary War Hessian and British Prisoners of War were housed. FREE

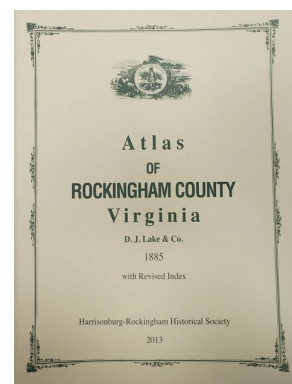
Haunted Historic Ghost Tours

October 23rd - 24th

Clarke County Historical Museum
 32 East Main Street, Berryville, VA
 \$20 per person - Age 8+

The popular haunted history tours are back! The walking tour begins at the CCHA Museum and then travels to locations throughout Downtown Berryville. Arrive early to look around the Museum exhibits. Comfortable shoes and flashlights recommended. Sign up soon as tours fill up quickly. Maximum of 30 people per time slot. Info: 540-955-2600

Book List Addition



This Atlas was first published in 1885 and is still a favorite resource for historians. It is of particular interest since Rockingham neighbors on the South end of Shenandoah County. It is a large book and very similar in layout to our Shenandoah County Atlas. It includes 68 pages; maps and index. This copy was republished by the Harrisonburg-Rockingham Historical Society and is priced at \$32 Member Price is \$31.



Holiday Homes Tour

December
12th

10 am-4 pm

The Strasburg Heritage Association will present their popular Holiday Homes Tour. Four beautiful homes including the 18th Century Academy Hall and the 1933 home at the corner of Queen and Holliday Streets will be featured.

At the refreshment stop at St. Paul Lutheran Church tour goers can nibble Christmas cookies, sip cider, and view artifacts preserved by the Church from the earliest days of Strasburg. In addition, Laura Ellen and Bill Wade will be presenting a display of their vast collection of antique dolls in the Fellowship Hall.

Tickets are \$15 and can be purchased after Thanksgiving at Clementine Vintage, Sager Real Estate, and Hupp's Hill Visitors Center. It will be a great way to get in the Holiday Spirit! Mark your calendars.



Shenandoah County Celebrates 1776







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Join the SCHS

New Yearly Dues:

Member: \$15 (Newsletter by E-mail)

Member: \$20 (Mailed newsletter)

Lifetime \$250

Send Fee to address above.

Renewal Date is beside name on
mailing label →

Events	Events	Bulletin Board.....
<u>Saturday, October 10 - 9 AM - 4 PM</u> Adventure in Fort Valley Belle Grove Plantation is planning a car caravan tour in Fort Valley, the 23-mile-long secluded "valley within a valley" bordered by the Massanutten Mountain Range. The fall day will start with a morning history hike at Elizabeth Furnace then go to our host's cabin for a picnic lunch from the Fort Valley Market. After lunch, there will be options to go to the Woodstock Tower, Fort Valley Museum, and a local goat farm, Mountain Meritage. The caravan will begin at Belle Grove, 336 Belle Grove Road, Middletown, VA Ticket price is \$75. Hiking attire is required. For questions, go to 540-869-2028 and also info@bellegrove.org  Visit our Facebook page: www.facebook.com/SCHSVA SCHS COMPLETE BOOK LIST Is available on web site: www.ShenandoahHistory.org	<u>Thursday, October 14 - 1 AM to 1 PM</u> Shenandoah Valley Archives Fair This event will feature archivists from around the region sharing information about their collection and research. It will be held at James Madison University's newly renovated Carrier Library at 1251 Carrier Drive on the JMU campus in Harrisonburg VA. <u>Friday, October 30 - 6 - 8 PM</u> Archives Month Program This event will be held at Union Church in Mount Jackson VA. This special event will feature living history interpreters representing real individuals buried in the Union Church Cemetery whose lives were researched utilizing materials from the Truban Archives at the Shenandoah County Library in Edinburg VA. +++++ Museums Closing for season at end of October 2026 Strasburg, Woodstock Fort Valley	<u>Saturday, November 4 - 2-5 PM</u> First Ladies Tea Will take place at Belle Grove Manor House, 336 Belle Grove Road, Middletown, VA to celebrate the Nation's 250th anniversary. The tea will feature favorite deserts by our First Ladies. Recipes are provided by Coleen Dixon, author of "<i>The Historical Homemaker Cookbook</i>" and she will mingle with guests answering your questions and sharing her insights! Tickets are \$65 MENU: Dainty Savories Dolly Madison's Tea Cakes Mrs. Lincoln's Almond Flour Cake Mrs. Eisenhower's Sugar Cookies Lady Bird Johnson's Lemon Cake Laura Bush's Cowboy Cookies Tea from Regency Tea Trading Co. Attire: Fancy Hats & Period Dress, if you wish! Info and tix: info@bellegrove.org, 540-869-2028 and www.bellegrove.org (Events)