

21.12
20.68
41.80



GRANT COUNTY HISTORICAL SOCIETY NEWSLETTER FEBRUARY 2012

FEBRUARY 15, 2012
Marion Public Library
Room B, 7 p.m.

BOARD MEETING
6:15 p.m.

If you are a member of the GCHS Board, please plan to attend this meeting. Dave Homer will be with us to present information about buildings in the city of Marion that are in danger of being torn down. The question is, how should the historical society get involved in this concern OR should we? We need all board member's input.

Program For Meeting

Elise Kordis
Curator/Director
Peru Museum

Coming Event
GCHS Annual Dinner Meeting
April 18, 2012

KEVIN STONEROCK
"A Visit With A Fur Trader"
A Living History Presentation

Here is a "Sweet Way" to remember Lincoln during the month of his birthday. This recipe appeared in the Indianapolis Star.

Just like Lincoln's

By Jolene Ketzenberger

jolene.ketzenberger@indystar.com

According to "Lincoln's Table" (Lincoln Presentations, \$28.95) by Donna McCreary, President Abraham Lincoln was "a steady customer" for this pie at a Washington bakery.

Molasses Pecan Pie

Makes an 8-inch pie

3 eggs
2 tablespoons melted butter
 $\frac{3}{4}$ cup unsulphured molasses
 $\frac{3}{4}$ cup white corn syrup
 $\frac{1}{8}$ teaspoon salt
1 teaspoon vanilla extract
1 cup chopped pecans
1 tablespoon flour
1 unbaked 8-inch pie shell



JOLENE KETZENBERGER / The Star

1. Preheat oven to 375 degrees.
2. Beat eggs until light and frothy. Add melted butter; mix well. Add molasses, white corn syrup, salt and vanilla. Mix well.
3. Coat the pecans with the flour; add floured nuts to the egg-butter mixture. Mix thoroughly and pour into pie shell. Bake for 40 minutes or until the filling sets and becomes firm.