

# LA GAZETTE HELVETIQUE

THE NEWSLETTER OF MUSEE DE VENOGÉ, INC.

Vol.9

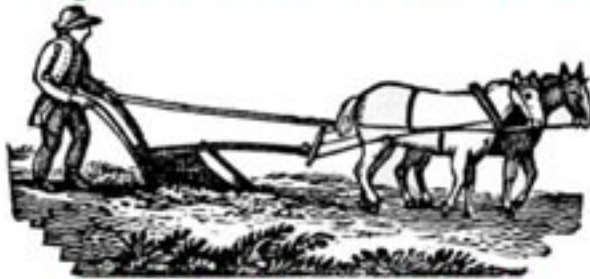
Vevay, Indiana September 2018

No.2

## RURAL HERITAGE TOUR



Hearth Cooking  
Heirloom Gardens  
Period Music  
Early Trades  
Cider Making at Venoge  
Hay Press demo at Thiebaud



**October 6-7**  
Saturday 10-5 Sunday 12-5

Visit two  
National Historic Register Sites  
in Switzerland County, IN



**Thiebaud Farmstead**  
5147 E. St. Road 56, Vevay, IN 47043  
812-427-3560 [www.switzmuseums.org](http://www.switzmuseums.org)



**Musee de Venoge**  
175 Hwy. 129, W of Vevay, IN 47043  
812-59305726 [www.venoge.org](http://www.venoge.org)

We have stories to tell! Come visit awhile and wander the grounds of two welcoming sites in the countryside near Vevay, Indiana that reflect the rural nature of the area and its history.

Meet some folks and hear their stories about the early life, music and trades of the French-Swiss settlers who made Switzerland County their home.

Taste fresh made cider



Music to enjoy and homemade pies to taste.



Sample seasonal pies; sweet potato, green tomato, mince.



Games of the past for everyone in the barn.



## 'The Tale of Two Barns' Update

The Switzerland County Historical Society and Musée de Venoge have been partnering on events since 2012, resulting in better events made stronger by collaboration. When the Switzerland County Tourism Commission shared information about grants and developing destination-based tourism, they became a third partner in pursuing a grant from Indiana Office of Tourism Development..



The barn from the site that was burned by the previous owners. The new barn is very close in size but not in the same location.

A Destination Development grant from the Indiana Office of Tourism Development (IOTD) in the amount of \$75,000 was awarded to the Switzerland County Historical Society. Musée de Venoge is a partner. The two organizations each had a farmstead property in need of a barn.

The Switzerland County Historical Society operates the Thiebaud Farmstead, also on the tour. It focuses on the second generation of a Swiss immigrant family and the economic impact of the haypress barn on the agriculture of the region. Their reconstructed hay Press barn is complete and functional.



The barn is a multi-use space. It served as a dance floor and game location at our event celebrating the 4th of July. It also has a small shop, a kitchen and a restroom. We have held two of our summer classes there, the chalkware painting class and a talk on early furniture construction.

The second floor is for storage and office use. We anticipate many more activities in the future. In addition a second storage-only building has been constructed.



We can now display our informative panels that tell the history of the Venoge cottage and briefly the history of the county.





## Hearth Cookery

Musee de Venoge has a 'sister' site, *Hearth Cookery, Early 19th century cooking at Venoge*. It was begun in order to share some of the recipes that we use at Venoge...and it was just plain fun to get together and try out the old recipes or receipts as they were called.

Lily Richer, Laura Willyard and Donna Weaver were the cooks who put the site together. Lily did all of the site construction and all three cooked, photographed and researched. They all taste tested the results! Sign up for new postings as they happen and get ready to try out some delicious receipts from the past. <https://hearthcookery.org/>

Try a Moonshine, bet you can't eat just one!



### Moonshines

The name says it all, little bright spots of dough floating in a sea of dark oil. They fry nicely and taste lovely. We serve them as fast as they come out of the kettle.

Our recipe comes from *The Williamsburg Art of Cookery Book*, 6th printing. It was from Mrs. Cole's recipe c. 1837.

#### Ingredients

- 1 egg beaten
- 1/2 cup milk
- 1/3 cup sugar
- 1 1/3 cup flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 teaspoon melted butter

#### Instructions

Heat oil to about 375°F. We fill our kettle half full with oil and heat it on the hearth.



Mix together egg, milk and sugar. Sift dry ingredients and mix into the wet ingredients. Mix in butter. Add spice

Carefully drop teaspoons of batter into hot oil. The batter should sink to the bottom then quickly float to the top as it cooks. Drop into hot oil.



Gently flip the fritters in the oil so that both sides cook. These will cook quickly. Since oil temperatures will vary, cut one open to see if it is done and adjust cooking time accordingly.



While still warm, roll in confectioner's sugar or a cinnamon sugar mix.



Moonshine filled with Huckleberry jam



# a Country Christmas

December 8  
10-4



*Celebrate with us, a truly special day  
at the Thiebaud Farmstead  
& Musee de Venoge,  
where Christmases of the past  
are warmly celebrated.*



**Musee de Venoge**

175 Hwy. 129, of Vevay, IN 47043

**Thiebaud Farmstead**

5147 E. St. Road 56, Vevay, IN 47043

*Music, treats  
& holiday amusements  
at both homes*

**Free Admission  
Donations Appreciated**



## Looking forward to a **Country Christmas**

Enjoy a delightful old-fashioned holiday experience with a visit to Switzerland County, Indiana for "A Country Christmas". Visit two historic farm houses celebrating Christmases of the past one day only, Saturday, December 8th from 10:00 am to 4:00 pm.

Have a simple country Christmas at 1820's Venoge and also enjoy the beginnings of modern Christmas celebrations at the 1860's Thiebaud farmstead. The pleasures of hearth cooking and entertaining of the times as celebrated in rural southern Indiana come to life in these two beautifully restored National Historic Register properties.

At Venoge you can sample traditional Swiss Christmas cookies, including the very special Springerle cookies, made with wooden molds. Sample doughnuts and sweet potato puffs made on the hearth and listen to music of the period played by Michael Thompson.

### **WANT TO VOLUNTEER?**

Email [www.venoge.org](http://www.venoge.org) or call 812-593-5726 for more information on opportunities.

### **THANK YOU, VOLUNTEERS!**

Erica Colter, Happy Smith, Susan Ash, Mike McHugh, Geri Emmelman and Sonny Ash. Extraordinary volunteers.

### **CONTACT VENOGÉ**

Contact Venoge with comments or questions or to volunteer. We are open by appointment for you or your group to visit.

Call 812-593-5726 or  
email [info@venoge.org](mailto:info@venoge.org)

## **IN EXPLANATION**

LA GAZETTE HELVETIQUE (the Helvetian or Swiss Newspaper), is the official newsletter of Musee de Venoge (Museum of Venoge). The French adjective "helvetique" refers to the Latin name for Switzerland (Helvetia) in use for more than 2000 years. Rhyming with "antique" it is easier for English speakers to pronounce than its synonym "Suisse". In 1802 the settlers of New Switzerland in the south eastern corner of Indiana territory, renamed Indian Creek "Venoge" after a small river in the grape growing region of European Switzerland.