Clean Up Day is
Saturday, April 16th

Please join us at 9:30 a.m. in front of the General Store ready to spruce up our Village and surrounding roads!

You provide the muscle & time and we provide the bags, gloves and vests. Bring a broom, and/or a shovel and your work gloves. Wheelbarrows are always most welcome!

Choose a road to walk with friends as you help clean up your neighborhood or come ready to help clean the Square. It only takes 3 to 4 hours if lots of people show up. There’ll be a sign-up sheet in the General Store if you have a favorite place you want to clean; otherwise we’ll assign you or your group where to pick up trash in our lovely village.

Grill fare will be served afterwards next to the store for all participants!

Show how much YOU love Carversville by helping us with this Spring Cleaning!

Carversville Day
Saturday May 21, 2016
10 a.m. to 3 p.m.

Yes, it’s here already! The Spring flowers are blooming so let’s talk Carversville Day!

Put your order in now for a beautiful sunny day!

We have artists and crafters who are excited to show you all their new work so come by early when the event opens at 10am to greet them and catch up when you grab your morning joe at Max’s Grocery. It’s a wonderful way to buy gifts for yourself or your relatives and loved ones while supporting our local community.

It’s our 23rd Annual Carversville Cookie Contest! I’m glad to report that Dr. Howard Barsky, our village dentist, is at the helm again this year. Prepare 4 dozen of the same cookie (all categories welcome!) for the contest and deliver to the Cookie Contest booth by 9:30am. You don’t need to limit yourself to one entry! The Best Cookie by popular vote wins a coveted hand crafted Cookie Jar. It’s the pride of all bakers! The 2015 winner was Lisa Gladden Keyes with her Lemon Lavender Shortbread cookies!

Congratulations Lisa! See her recipe and commentary in this newsletter.

HCS Wine Tasting

On January 16 we were fortunate to be able to hold the second wine tasting in the history of HCS. Wayne Yetter guided us through the sampling of red and white Burgundies that he generously donated from his own collection. The wines were beautifully paired by chef Will Mathias of the Carversville Inn with appropriate food courses. Tickets for the event were in high demand as the 35 seats went on sale the night of the General Membership Meeting and were sold out by the end of that night. Thanks to Wayne, Will, and the staff of the Inn it was a fun and educational time as well as a successful fund raiser.

The White Elephant was a success last year and it’s lumbering with pride into town again this year! We will have tables set up next to the Secret Garden waiting for your gently used items (excluding clothing) that you are ready to recycle to benefit the HCS mission of preservation, community and scholarship. It’s a great way to recycle and clean out your closets. Like last year, bring

(continued on p.3)
As I look back at my letter from one year ago, I had just gotten back from a bike ride and a walk, coming up Fleecydale Road which was still closed….well, it still is! But they are working on it, and progress has been made. Fortunately the weather has been so variable that we have been able to be outside off and on through much of the winter.

I was very much surprised at the Annual HCS Meeting this year by my “Friend of the Village” award. I thank everyone for acknowledging me. Although I can’t remember when I wasn’t doing something in and for Carversville, at the same time, it does not take much. Anyone can do a little something and believe me all those little things add up to make Carversville what it is. So if you have not been involved, consider offering your time to help with just one event. Enclosed in this newsletter is information regarding our upcoming Carversville Day. Any and all ideas and help for this day are always appreciated.

This year has been another active one for HCS, in addition to the usual events and we were most fortunate to break up our January with another wine tasting thanks to Wayne Yetter. Again the fabulous food was provided by Will. Although I am very comfortable with routine, it is nice to add new and different things to our yearly events. Anyone with ideas and the interest in helping putting something into place, please contact one of us to discuss it.

Susan Hollander Whitman

From our Archives
April 2, 1861

Exciting Incident: On the morning of the 22nd, an exciting incident occurred in front of the Carversville Normal School. The winter term had closed the day before, and the pupils were all eager for an early start to their respective homes, notwithstanding the temporary embargo that the snow had placed upon almost all modes of travel. A large sled, to which were attached four prancing steeds, was fitted up to convey a number of the pupils to the railroad depot opposite Lumberville. The coach was driven to the school door, and in less than two minutes somewhere about twenty persons had stowed themselves inside of it—Professor Brooks, of Lancaster county, among the number—and away went the chargers down the hill, like a streak of greased lightning. Before the sled was half way down the steep hill leading from the school building to the main road, the man having hold of the reins discovered that the lead horses were running away in good earnest, and that they were beyond his control. Fortunately, the bolt of the swingle trees came loose and the lead horses were thus detached from the rear span, and they suddenly seceded from the sled and driver. The rear horses and the sled went down the hill at a fearful speed, and they came near being all tossed over a precipice into a creek, after striking the main road. It was a miraculous escape, and made the hair stand on the heads of all who witnessed or had part in the fearful descent. It was a little more fun than the school boys and their teachers had bargained for; at least they did not manifest the slightest inclination to repeat the experiment.
your items between 8 and 10 a.m. on the morning of Carversville Day. We will price them to sell! If you find they are still on the table at 3 p.m. you are welcome to pick them up; otherwise we will do our best to recycle if we can.

Next up is the Prestigious Pet Parade commencing at 11am. We want you to enjoy all the events and not miss a thing. Dress up your pet and practice your tricks because you could win cash prizes! The Baum-Baicker's are leading the way again, thank you...Cindy and Mark! See details in Mark’s article.

We are honored to have Michelle Wiley Band featuring the Hazelrigg Brothers with our own David Stier on drums starting at noon again! What a treat for all!!

We have a new Magician coming to town this year to stroll with magic and balloon animals! He will perform a show after the Pet Parade at noon too. His name is Ari Paul Felber. We are excited to welcome him join to our festival. You can check him out at www.felbermagic.com.

Visit the Face Painting, Hair Wrapping and other game activities to be found in the Secret Garden along with the moon bounce! It was a great addition last year so we are bringing it back. Look for it next to the Point Pleasant Fire Engine in the field behind the Secret Garden. Bryce hopes to bring the brand new Fire Engine if it’s available with the possibility of cooling the kids down with an end-of-day spitz! We heard one young person exclaim after last year impromptu spray, “That was the best fun I’ve ever had in my whole life!”

Of course, what would a nice day be without some “Good Eats” during all this fun? Savor one (or more!) of Chef Will’s Crab Cake & fresh Lemonade, devour Max Hansen’s delicious Tacos el Pastor and fill your belly with our beef & garden burgers and hot dogs sizzling on the grill. Save room for the Watermelon Eating Contest at 2:30 too! All ages are welcome!

What about those Raffle Jars you ask? Each year we depend on very generous patrons to donate funds and items so that we can provide the best raffle jars around to you. Each jar has at least $500 worth of goods in various forms that go to one winning ticket holder. Start buying those winning raffle tickets when you see the HCS table in front of Max’s Carversville Grocery. We will be there for a couple of weeks leading up to Carversville Day to give you plenty of opportunity to buy the winning ticket. We start selling before the event in case you cannot make the day. This may be your lucky year! So plan your strategy of multiple purchases to increase your chances of winning any of the following jars: Stay tuned for the Jar items. The winning tickets will be drawn at 3 p.m. when the Cookie Contest Winners are announced in the Village Square. Just write your name and phone number so we can read it and we will call you! You do not need to be present at the event to win a Raffle Jar.

Even though your presence is not required to win the Raffle it is essential for our Annual Live Auction at 1:00 p.m. Here’s the list of what we know so far will be up for auction:

1. Local Artist, Susan Roseman, is creating a one-of-kind Animal Mask & Scepter made especially for the 2016 Pet Parade this year that Cindy Baum-Baicker will wear for all to see and will be donated to the Live Auction.
2. Local Resident and Artist, Sam Bellucci is creating a Village Birdhouse
3. Our framed Carversville Day 2016 Poster by Sam Bellucci
4. Wine Connoisseur’s Basket

The Historic Carversville Society is always eager to share the long history of our village...so stop by the Historic Society Booth and see what’s new and share stories and buy some Village merchandise to show your civic pride. We are happy to report that the Carversville Church will have a booth next to ours to exhibit some interesting memorabilia and share little known historical facts and information about all their interesting monthly events.

Plan to spend the entire day with us enjoying your friends and neighbors as we celebrate and support our lovely community. All proceeds support the HCS vision of preservation, scholarship and community events.

You can volunteer too! Offer to work a couple of hours in the booth of your choice. The day is not complete without the whole village getting involved. If you are interested in a particular activity or booth then email us at events@carversville.com and tell us about it. We will take it from there.

Parking is available courtesy of the Carversville Church. The more the merrier….tell your friends! Email me at events@carversville.org to discuss…Thanks! Kathy Stein, Chairperson

See you in the Square!
Carversville Day, May 21st
**Historic Carversville Society Scholarship**

Each year, the Historic Society presents at least one scholarship to a graduating senior from the New Hope-Solebury High School. Last spring we presented three, totaling $2000. This award is presented to a student or students going on for further education, who have shown civic involvement, historic concern and/or have been involved in community volunteer work. Applications are submitted through the New Hope-Solebury High School Guidance Department, and are reviewed by the Historic Society each May. We are about to begin the process for this year.

This is one of the many areas that we as a Historic Society are proud to be able to sponsor. You can directly support this at any time by giving a donation to be used specifically for this scholarship.

**Films in the Field – Summer 2016**

How does one define Carversville? Why did many of us settle here? What draws people to our village day in and day out? There is an indescribable vibe that resonates on a deep level with most who reside here and with those who visit. It is indeed a special place, and there are a few events that make it so. Films in the Field is one of them.

Each summer on the last Monday evening of June, July, and August we host our Films In the Field. We gather as a community for a free viewing of a great classic film projected on the side of Max Hansen's Carversville Grocery. Think drive-in movie... but you WALK in (parking available locally) carry your chairs, and spend an hour or so prior to the movie socializing! We offer a grill stand with hamburgers, hotdogs, vegetarian patties, as well as beverages, fresh popcorn and sweet treats. BYOB. More importantly we offer an experience that you cannot find anymore..."It’s so wonderful to be connected with our community without being on our phones or IPADS”..."Such a simple night to enjoy with family and friends.” “It’s like the good old days!” “Old fashioned fun!” “#UNPLUGGED!” “When I moved here, this is how I met my new best friends!” All of these are recent quotes from Film in the Field attendees.

Please mark your calendars and join us!! * June 27, * July 25, and * August 22. Grill stand usually opens around *7:00, with the film starting at dusk. The last film is earlier in the month because the school calendar has changed. We decided to make this a family night and show ET... a kids classic, but beloved by all of us who often want to “phone home.” Carversville IS home. Please join us!!

**High hopes surrounding Pet Parade prizes**

The 2016 Carversville Day Pet Parade will be unleashed at 11:00 a.m. All entrants are eligible to win any of the three prizes—for Most Original Costume, Best Pet Trick, and a “Wild Card” winner to be named by the judges. The “Wild Card” prize will be awarded to an entrant who is not the winner of one of the 2 “traditional” prizes, but whom the judges deem “a winner in its own right.”

In recent years, the Pet parade has experienced a resurgence in costuming. Rumor has it that many of the dogs, goats, rabbits, and their brethren have been hiring Hollywood-based consultants in choosing their attire for this year's event. To be sure, the competition for Most Original Costume will be intense.

Animal trainers have been seen in and around Carversville for months. So the time is now to get your entrant into his or her training routine to have the best shot at the Best Trick prize. And (unless you’re a cat) be sure to think outside the box, since the Wild Card prize is within your reach.

But remember: everyone is a winner at the Carversville Pet Parade!

Registration for the Pet Parade begins at 10:45 at the Historic Carversville Society booth in the Town Square.

**Enter the Cookie Contest**

If you are going to Carversville Day (and who isn’t!) you will want to enter the cookie contest! This is our chance as Carversvillians to showcase our considerable creativity and even skill and at the same time do our part to help the Historic Society. You’ll also be doing a service by providing needed sustenance for your fellow attendees. We always sell out of cookies before the day ends so please don’t be shy. Everyone’s effort counts!

This year we are emphasizing creativity. There will be a special prize for the most outrageous entry! The winner of the popular vote will be awarded the coveted one of a kind cookie jar, which will be made by our own Nan Kirstein.

Here are the rules: Bring four dozen cookies to the booth between 8 and 10 a.m. on the morning of Carversville Day.
Male a cappella group Cordus Mundi celebrates the group’s Tenth Anniversary Season with a concert and post-concert reception at Carversville CC on Sunday afternoon, March 20, 2016, beginning @ 4:00 p.m. The Bucks County-based group will sing a variety of music from their wide-ranging repertoire, introduce some new additions, and will feature the world premiere of “The Universal”, written by composer Eric William Barnum, and commissioned specifically for Cordus Mundi.

Since it’s Bucks County beginnings in 2015, Cordus Mundi has been dedicated to an exploration of the male vocal repertoire, and the group’s repertoire is widely varied and eclectic, encompassing music from the 12th to 21st centuries. The group numbers sixteen singers, including two conductors, two composers, and three arrangers.

Tickets for the March 20 concert are $20, and can be purchased at the door, or online at www.cordusmundi.com. For additional information, contact Cordus Mundi at 650.219.2748, on the website, or on Facebook.

List of 2016 Events at The Carversville Church:
(located at 3736 Aquetong Rd, Carversville, PA 18913)
Sunday, March 20, 4 p.m.  Cordus Mundi, Male A Capella Group*  
\$20

Friday, April 1, 7:45 p.m.  Pennsbury Sonic Falcons Unplugged*  
\$10

Sunday, April 24, 4 p.m.  Milo Morris/Lee Milhous*  
\$10

Friday, May 20, 7:45 p.m.  Bobby Jo Valentine, California singer-songwriter*  
\$10

Sunday, June 5, 3 p.m.  New Hope-Solebury & Lambertville Community Choir*  
\$10

December 3 & 4, 11 a.m. to 4 p.m.  Holiday Food Market

*There is no advance or reserved seating. Tickets available at the door.

Concerts generally last from 1 ¼ to 1 ½ hrs.

For further information about any of the concerts call the church office at 215-297-5166. www.carversvilleucc.org

“Sonic Falcons Unplugged” at Carversville Christian Church: The Sonic Falcons, a loose aggregation of musicians from the Pennsbury High School class of 1969, have been making music together in various groups and combinations since their shared junior high school days many years ago. In a change of pace from their annual full-band engagements at John & Peter’s in New Hope, the Sonic Falcons will be presenting an all-acoustic “Sonic Falcons Unplugged” concert at Carversville Christian Church, 3736 Aquetong Rd. in Carversville, PA on Friday evening, April 1, 7:45 p.m.

“We’re looking to take the Sonic Falcons music – we usually make sixties songs, seventies songs, Beatles, Byrds, CS&N and all the rest – and play it all face-to-face for one night, without a lot of amplification or production,” says Mr. Rick Presents promoter and concert performer Rick Rosen. “We came up playing our guitars and learning harmonies in each other’s living rooms and basements, and we’re looking to re-create that kind of mood in concert.”

Sonic Falcons include band friend David Fox, former Yardley-area residents Bill Hunt, Rod Deck, Chris Kelton and Ralph Hershberger, Barbara Laino Carlin of R&M Music Studios in Langhome, and New Hope resident Rosen. Admission for “Sonic Falcons Unplugged” (a Mr. Rick Presents production) are only $10; tickets can be purchased at the door. For more information or to reserve tickets, please contact rbrtawk@comcast.net.
Chats on Fleecydale with Jane and Ian

Fleecydale Road is where I first met the McNeills. Ian first – he walked early. In the mid-1990s when Joe, my husband, and I were new to Carversville, I’d set out around 7:30 and soon found Ian walked at about the same time. It’s a beautiful walk, along the Paunacussing Creek; those days you could go all the way to Lamberville. It became a sort of challenge to see who would spot the next piece of trash first – we were quite good at it, so the road was an easy one each year for Carversville Cleanup Day. At that time Ian was finishing a master’s degree and working for a reinsurance company. I learned that he went each year to Windsor chair school in Vermont and wooden boat school in Maine. In fact, I was the overwhelmed recipient of one of his small Windsor armchairs on the occasion of my birthday in 2009 after Joe had died and Jane and Ian invited me to their house for dinner. Naudain Sellers made the cake – it was fabulous! Over the years Jane was always cooking or baking something to take to a friend or acquaintance. She must have loved cooking because she frequently talked about something she’d heard about on TV that she was going to try. And clearly she loved taking food to friends who now must sorely miss her visits and her culinary wonders. Moussaka, quiche, chicken soup (Ian made split pea), buche de noel and shortbread at Christmas.

In those early days Jane walked with Patti Stikeleather who lived up the hill on Stover’s Mill Road. They’d set out about 8:30, so our paths often crossed as Ian and I were returning to the village. After the Stikeleathers moved to New England, somehow I settled easily into walking an hour later with Jane. Soon she put me in touch with Ken Urion who made my kitchen cabinets; he put me in touch with John Gray who was the general contractor for my kitchen and bathroom makeovers. Jane also put me in touch with Jeremy Morris who’s been painting my house ever since. She told me where to get my copper pan relined. She told me how warm down blankets are (I now have three), which was the best dry cleaner, the best tailor. When I asked if she’d noticed that toilet paper rolls were getting narrower, off she went to the market with her measuring tape. Most recently she told me where to get the best bows for Christmas wreaths – at The Living Earth. She was always right.

Jane talked a lot about getting donations for silent auctions and sponsors, especially for the gala at Bowman’s Hill Wildflower Preserve, for events at Trinity Church – finding properties for their house tours, Ian’s work at Lobsterfest, and perhaps the biggest challenge of all – Cookie Bake! In the meantime, Ian had completed his degree and retired from reinsurance, so he had more time to devote to community projects. He became virtually a full-time resident at Bowman’s Hill. He didn’t talk about it much, but Jane told me about all the things he made for the sanctuary at Trinity. Every year he made a unique, much prized, cutting board for the silent auction at Carversville Day. Their basement was his haven, full of woodworking tools and equipment – decoys he’d carved, chairs, a settee or maybe a bed he was working on – often there was a boat-in-progress on his side of the garage, so the Volvo was mostly in the driveway.

More recently they both became involved in new projects: Jane joined the board of Primrose Creek Watershed, so I heard about the New Hope Crushed Stone challenge; and the Bucks County Audubon Society board was benefitting from Ian’s prodigious talents.

In addition to all the work they did for community organizations, they were extraordinary friends. They’ve driven me to and from Philadelphia airport, to Doylestown if I had to drop off or pick up a car. Ian has helped get snow out of my driveway, he repaired an old rocking chair that my brother picked up when someone had put it out with their trash. If they’ve done all this and so much more for me, how many kind things must they have done for other people! Such good friends and neighbors, they’ll be in our hearts forever.

Between them they knew everyone who lived and walked on Fleecydale, and Jane had to stop and pet every dog, so our walks always took longer than a straight walk would have, but what social affairs they were. She wasn’t a fan of bicyclists and people who slid through STOP signs, so anytime a police car drove by she waived it down and vented.

On our walks she sometimes mentioned what their boys, John and Kip, were doing. Occasionally Kip would drive by on his way to some project and stop for a quick chat on Fleecydale. Or we’d see him at the general store. Many times we’d pass Ian returning on our way out, and when we got back an hour later, his car would still be parked an inch in front of Jane’s, and he’d be in the store chatting and sharing gossip.

Every winter they loved going to an island in the Caribbean (most often Tortola, I think). A new bathing suit, maybe new Mephisto sandals, linen shirts, cotton tanks. A restorative getaway; gearing up for the BHWP gala on their return. Actually, this would be about the time they’d be away.

Good cook that she was, Jane and Ian dined out a couple of times a week. When Ian was away, at chair or boat school, or fishing or duck hunting, Jane preferred to dine out with one of her pals. She and I went most often to Porterhouse in Lahaska. We ate there last on Sunday night, December 6th. Ian got home from duck hunting on the 7th. On Tuesday, January 8, they died en route to Lambertville to meet Kip for dinner at Bell’s.

Suzanne Crilley
The Lizzie Bishop House

In December 1983, my husband and I purchased what we came to know as the Lizzie Bishop House. At the time we were living in Langhorne, Pennsylvania. Since we owned and ran two shops in Peddler’s Village (the Kneedle Knack and Knobs ‘n Knockers) we thought we would like to move closer to our work.

The Lizzie Bishop House is of Victorian Gothic design—we call it a primitive Victorian. It is the last historic house on that side of the road going east towards the Village of Carversville. In addition to the house, the property has a garage that was rebuilt over the stone foundation of a horse barn and a small one story frame shed. There are two cisterns, one under the house and one on the east side of the garage.

The M. Lizzie Bishop house has several features that make it significant to the Historic District of Carversville. It was built by Mark Hall— one of the premier builders in the area during the decades after the Civil War, the date of building, and having vertical plank walls. We discovered the plank walls when we removed the cedar siding prior to residing the house. The hemlock planks ran from the gable down to the ground. They had been cut from forests in north-east Pennsylvania and poled down the Delaware to the site where they were being used. Probably because of Quaker influence many of the houses in this area had the ownership title in the name of a woman. Also, there were many doctors and dentists that settled around Carversville.

The house was built on two pieces of land totaling 94 perches or a little more than a third of an acre. The initial parcel was given to Lizzie from her father, Thomas Smith and she purchased an additional lot for $25 in 1879. In 1879 “construction began in earnest” from the Bucks County Intelligencer And was influenced by the needs and limited income of the Bishops. By that time Dr. Bishop had been practicing dentistry for about 10 years but received his medical and surgical degree in 1884. He and Lizzie were married in 1870 and were finally able to begin building.

The rear addition was added a few years later—built by patients in repayment for services. It was a necessary addition as the couple went on to have 5 daughters.

When we moved in in 1983 the house was configured as it had been for the Bishops. We were lucky to find a carpenter, Bob Melcher— who had been trained by Luther Nash Builders. Over the years Bob totally changed the interior space from the doctor’s offices to living space by removing walls, combining rooms and adding a new kitchen. It is a charming home, simply designed and solidly built.

The Historic Record Survey is available in Dr. Barsky’s office, and it is soon to be on line.

Lisa’s Winning Cookie Recipe that captured the delight of the village for the 2015 Cookie Jar by Nan Kirstein!

Lavender Lemon Shortbread

Yields about 1 1/2 dozen

1/2 cup (113 grams) butter, room temperature

1/3 cup (45 grams) powdered sugar

Zest of 2 lemons, divided

1/2 teaspoon lavender buds, ground or chopped finely

1 teaspoon vanilla extract

Pinch of salt

1 cup (125 grams) all-purpose flour

2 tablespoons granulated sugar

Preheat oven to 350 degrees F (180 degrees C).

In a large mixing bowl, beat together the butter, powdered sugar, zest of 1 lemon, lavender, vanilla, and salt until the mixture looks like coarse sand. Mix in the flour until the dough comes together. In a small bowl, mix together the remaining lemon zest and granulated sugar with your fingers until fragrant. Set aside.

On a lightly floured surface, roll out shortbread until 1/4-inch thick. Sprinkle the lemon scented sugar and lightly press it into the shortbread with the rolling pin. Cut out shapes and transfer to a baking sheet. Bake for 8-10 minutes.

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Here are some of Lisa’s personal notes of her process as written to Dr. Barsky:

“I found the culinary Lavender at Max’s at 6 pm the night before delivering. John ran to the store for the powdered sugar and butter and then we worked together until midnight. I delivered the cookies and didn’t think at that time to let you know these were from both of us. I would not have been able to pull this off if it hadn’t been for him - his practical hands on skills and being a chemist helped enormously. Thank you for including his name as well. We share the Prize.

I don’t consider myself a baker but your low key plea has always made me relent as you have still got me in the chair :). I have always dropped off the cookies, hung around for a while and left. I had no idea there was all this wrapping up of the days winnings at the end! When I came back down to Carversville to pick up our cookie tin I am glad that I ran into you. I was curious about this part of the day I had no experience with. Thanks ! I am so glad I stayed !

We would like to thank The Cookery Ware Shop in Lahaska for the cookie cutters we used, also Carousel Farm for their organic culinary Lavender and Max Hansen Carversville General Store having the lavender in stock ! Last but not least Nan Kirsten. We have never had a cookie jar!”
Membership Form
Now accepting membership dues for 2016

Name: ________________________________

Address: ______________________________

Phone: ________________________________

Please make check payable to
HCS and mail to:
Historic Carversville Society
P. O. Box 41
Carversville, PA 18913

Annual Membership fee: $20.00 (per household)
Plus tax deductible contribution: ____
Total enclosed: ____