Carversville Day - Saturday May 20, 2017

10 a.m. to 3:30 p.m.

After a mild winter, it is already time to look forward to a great Carversville 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 10 a.m. to greet them and catch up when you grab your morning coffee. It’s a wonderful way to buy gifts for yourself and loved ones while supporting our local community.

Hot off the presses! Inspired to offer fresh and compelling designs, Amy Ragsdale will reveal her newest collection of hand-crafted, artisan jewelry entitled “Community is Essential” on Carversville Day. Amy has generously offered to donate 10% of the sales of this fresh collection of pendants, earrings, bracelets and rings, to HCS during the day!

It’s our 24th Annual Carversville Cookie Contest! I’m glad to report that Dr. Howard Barsky, our village dentist, is ready to twist your arm to get you to bake. Contest Rules: Prepare 4 dozen of the same cookie (all categories welcome!) for the contest and deliver to the Cookie Contest booth by 9:30 a.m. You don’t need to limit yourself to one entry! The Best Cookie by popular vote wins a coveted hand crafted Cookie Jar by local Artist Nan Kirstein. It’s the pride of all bakers! The 2016 winner was Beth Howard with her Lemon Ricotta cookies! Congratulations Beth!

New this year!

We have a photo booth that will be set up and ready to accommodate all your silly antics. Bring your smiles and preserve the fun. Also, come to the event with a Carversville story to tell. We are hoping to put together a DIY Carversville StoryCorps and record your memorable Carversville moments.

Our Annual Live Auction will commence at 3pm before the Raffle drawing and Cookie Contest Winners. We have it on good authority that Noel Barrett is officiating!

The White Elephant is coming back! 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. Bring your items between 8 and 10am on the morning of Carversville Day. We will price them to sell!

Next up is the Prestigious Pet Parade commencing at 11 a.m. 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!

We are honored to have 2 live music acts that are the best! Michael Arenella and the Dreamland Orchestra at 10 a.m. until 12:30 p.m. and Michelle Wiley Quartet, featuring Steve Rice on Piano, Alex Hiele on Bass and David Stier on Drums begins at 12:30 until 3 p.m. What a treat for all!

Our Magician, Ari Paul Felber, is coming back this year to stroll with magic and balloon animals! He will perform a magic show after the Pet Parade at noon. We are excited to welcome him back to our festival.

Visit the Face Painting, Hair Wrapping and other game activities to be found in the Secret Garden all day along with the moon bounce (weather permitting). Look for it next to the Point Pleasant Fire Engine in the field behind the Secret Garden. Bryce hopes to bring one or maybe two of the Fire Engines for the day.

Of course, what would a nice day be without some “Good Eats” during all this fun? Savor one of Chef Will’s Carversville Inn Crab Cake & fresh Lemonade, devour Max Hansen’s delicious Tacos el Pastor and top it off with our beef & garden burgers and hot dogs sizzling on the HCS grill. Save room for the Watermelon Eating Contest at 2:00 too! With the Cookie Contest and cotton candy…we’ve got you covered!

(continued on p.3)
As I sit down to write yet another “From the President,” I struggle with what to say to everyone that might be new and different. I clearly have been in this position for way too long! So if anyone wants to get more involved and be on the board and become president, I will gladly show you the way. But my thoughts seems to jump around a bit and this is the best I can do for now.

Fortunately though, in some ways, things never change here. No matter what happens all around, weather wise, politically, growth and development wise, the Village of Carversville remains this beloved, isolated bubble of peace and calm for me. I can always just look out my back window to the fields, or go for a walk on Fleecydale by the creek, or just sit and look out the window. There is beauty all around me. Despite the strange weather this winter, I have been able to be outdoors more, walking, biking and enjoying my surroundings. But in some ways, it is too easy to become complacent about the world around me when I am here, and I have to push myself to get involved in the broader community, since that is important to me as well.

I have been watching my neighbors’ children grow up, and I get a little nostalgic for when my girls were little and growing up here. Yet they have moved on and out, although they still come back from “the city” to enjoy Carversville and home when they need a break! I cannot help but feel that this is a wonderful community to raise children in.

We can now look forward to our spring and summer activities: Clean-up Day, Carversville Day, and Films in the Field. As always, none of these activities can be done without volunteers, especially Carversville Day. Some of us have been volunteering and on the board for so long, that we are eager to have younger, fresher and more enthusiastic people join us to help plan for the future. If you are interested in helping with anything or want to know more, please email events@carversville.org. We will find ways for you to help and become a part of things.

As always, Carversville remains a unique and special place to live. Help us to keep it that way.

Susan Hollander Whitman

Enter the Carversville Day Cookie Contest!

This year on Carversville Day we will again feature our famous cookie contest. We all look forward to having a full table of sumptuous confections from which to choose. This is where we need your help! Dust off an old favorite recipe or come up with something innovative and fun. Awards will be given for the most original, best tasting, best presentation, most chocolatey, and possibly other categories, as determined by our independent, non-partisan panel of judge (or possibly judges). The grand prize will be a one of a kind, hand-made cookie jar donated by our own famous potter, Nan Kirstein.

To enter, bake four dozen cookies and bring them to the cookie booth between 8 and 10 a.m. on the morning of Carversville Day. We are all looking forward to YOUR entry!

If you have any questions, please contact the cookie master, Dr. Howard Barsky at 215-297-8681.
Carversville Day (continued from front page)
What about those Raffle Jars you ask? We are excited! 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 after the Live Auction at 3 p.m. along with Cookie Contest winner announcement. You do not need to be present at the event to win the Raffle but it sure is fun if you are!

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 buy some Village merchandise to show your civic pride. All proceeds support the HCS vision of preservation, scholarship and community.

What’s that? You want to volunteer or you have an idea? Email me! You can work a couple of hours in the booth or help in other ways. The day is not complete without the whole village getting involved. Email me at events@carversville.com. See you in the square…save the date…tell your friends!

Kathy Stein, Chairperson

New beginnings from our own

Howard Perloff, a longtime resident of Carversville, has founded the Bucks County Center of the Performing Arts, Inc. Howard and his wife Susan, owner of Stone Creek Landscaping, have lived in Carversville for over forty years. Howard and Susan have two sons, Michael, a Neurologist at Boston Medical Center, and Jonathan, a biotech engineer with Globus Medical.

A Juilliard School of Music graduate, Howard was the owner and producer of the South Hampton Cabaret Theatre in South Hampton, Long Island, which presented Chita Rivera in Irma La Louse and Dick Shawn in a Funny Thing Happened on the Way to the Forum. Howard co-produced Legs Diamond on Broadway starring Peter Allen and was Associate Producer on Harvey Fierstein’s Torch Song Trilogy on Broadway. Howard created and produced Bernie’s Bar Mitzvah Off-Broadway in New York, Star Spangled Rhythm at the Society Hill Playhouse in Philadelphia and has produced Tony n’ Tina’s Wedding in San Francisco, Los Angeles, Baltimore, Atlantic City and for 24 years in Philadelphia. Howard produced Parenting 101, The Big Bang, The Fantasticks, The Odd Couple, Frank McCourt’s The Irish and How They Got that Way and Give My Regards to Broadway at the Kimmel Center in Philadelphia.

The Bucks County Center for the Performing Arts is proud to present Frank McCourt’s the Irish and How They Got That Way, May 24-June 4, Give My Regards to Broadway, June 28-July 9 and My Fair Lady, August 3-13, each for a two week run in 2017 at Delaware Valley University. A portion of the proceeds from one evening’s performance from each show, will be donated to a local charity for children with special needs.

The Bucks County Center for the Performing Arts is a 501(c)3 non-profit organization. Its mission is to develop a permanent, professional theatre in the Doylestown area of Bucks County and provide quality productions and entertainment for public enjoyment and children’s theatre. Finding new composers and cultivating new playwrights while educating young actors and singers are part of their core values. They hire local talent as well as performers from the surrounding area to perform in plays. Educational programs will be introduced, including classes in acting, dancing, singing, set design, lighting design, costume design and various musical instruments. For more information visit www.buckscountycenterfortheproformingarts.org/.

Pet Parade Announces Bigger Prizes for 2017

After the notable increase in training and costume preparation over the past few years, the Carversville Day Pet Parade has announced an increase in the prizes to be paid to the winners in all three award categories for 2017. The winners of the Most Original Costume, Best Trick, and Judge’s Special Award will each receive a $35 pet store gift certificate, a 40% increase over last year. In addition to those three prizes, all entrants in the Parade will automatically be entered in a raffle for a gift basket.

There is still time to get your pet up to snuff on its best trick and to design an award-winning costume. Pet Parade Grand Marshall Cindy Baum-Baicker said she expects “intense competition” in both categories when the Parade steps off at 11:00 a.m. on May 20th, “We had so many great costumes and outstanding tricks last year, but 2017 is shaping up to be even better.” Local artist Susan Roseman will again be making masks for the Pet Parade, and they will be up for bid at the Live Auction later in the day. The Parade should provide both sights and sounds to behold this year, as arrangements have been made for professional musical accompaniment as the procession winds its way through the Town Square to the stage.

Registration for the Pet Parade begins at 10:45 next to the Historic Carversville Society booth in the Square.
From Our Archives

A Spring, A Homestead

Ned Harrington was a long-time resident of Carversville and an amateur historian. He wrote three volumes of history about the beginnings of our village. HCS has recently acquired several more manuscripts by Mr. Harrington through the generosity of the Solebury Township Historical Society. The following is a somewhat condensed version of one of those manuscripts.

When a patentee or grantee from the British Isles, Philadelphia or lower Bucks County acquired a tract of land in Solebury Township, the first concern for homesteading was a source of water. This usually meant that the homesite needed to be located near a stream, or headwaters of a stream. Fortunately, there are numerous streams that flow toward the Delaware River, and a few that flow toward Mill Creek and thence to the Neshaminy Creek.

Such a water source would usually be a boggy place in the undergrowth, or possibly a free flowing spring at a stream’s origin. Nearby, most likely on a knoll or other stretch of higher ground, would be the suitable location for a cabin built of logs, or perhaps a simple home made of fieldstone. Everything needed had to come from nearby, because there were no roads for transport.

A barn was necessary to shelter horses and other farm animals, and to store hay and feed. Feed had to be carried on horseback or in a rugged wagon capable of negotiating narrow trails from the nearest grist mill. Every step required hard work and long hours, and suitable shelters needed to be completed before winter.

Hay, laboriously scythed from few grassy areas, was packed into the upper regions of the new barn. As trees were cut for building and firewood, with axe and crosscut saw, the stumps remained and had to be dug out before crop land could be developed; then, a trip back to that distant mill to obtain seed for corn, wheat, oats and barley. Cash was scrimped from earlier days of hard work at one of the trades of those times, such as blacksmithing, wagon-wheeling, tailoring, bar-tending and school teaching.

Back to the spring—a space had to be cleared to make the water source flow freely, and trenches laid to retain the water and make it possible to bucket it out, and for placing milk cans and butter pans—products of cows that had been walked all the way from the old farm. A springhouse of fieldstone walls and a thatched or shingled roof protected the water supply and foodstuffs. That was their refrigeration.

The site of the stream origin might not be well defined and it would be necessary to dig a well as much as twenty feet deep to reach a respectable volume of water. It would have to be walled with stone and sweeps provided to bail up the water and lower groceries and milk cans. Water quality? No one asked such a question at that time.

What did those folks eat during the first few years before corn and grain could be harvested? An occasional hog would be butchered, perhaps lambs were being born, or a male calf made it to the table (females would be saved for dairy production). Perhaps there was a flock of chickens to provide meat and eggs, which would require building a chicken house, too. Endless work from sunup to dark, then dinner by firelight or candlelight, cooked over a smoky log fire that provided some heat in cold weather. Off to bed on laced branches and leaves, or more fortunately, on a mattress brought from a previous home. Children would climb to the attic and bed down as best they could, often half frozen.

In early morning a trip was made to the spring house for drinking and cooking water, perhaps a small amount for a chilly bath. One would also bring in milk, butter, eggs, bacon or other gleaned edibles. Out there were deer, pheasant, grouse, quail, rabbits, squirrels. There were no game laws, no hunting season. The faithful spring house or well would be used to store the meat, at least for a limited time. Nothing was wasted and deerskin clothing was made long before there were spinning wheels and looms.

Drilled wells didn’t come along until around the middle of the nineteenth century and the first ones were only extensions of shallow wells. A hand pump was limited to lifting only about twenty feet and was a luxury. Deeper wells were not drilled until the arrival of electricity. Early electric pumps were inefficient and unreliable even after power reached the area around the beginning of the twentieth century. Municipal water distribution is a fairly recent development, and still does not reach rural areas. We are mostly yet dependent on natural waters which are being rapidly depleted. Many springs have dried up, spring houses have been abandoned or just prettified, and our streams do not carry as much water as in olden days, when milling was a way of life along the banks.
Carversville Farm Foundation Serves Our Community

Feed Your Neighbor

Carversville Farm Foundation (CFF) is a nonprofit farm based in Carversville whose mission is: Feed, Teach, Nurture. Founded in 2014, our certified organic farm grows food for donation to soup kitchens, food pantries, and senior centers in Bucks County and the greater Philadelphia area. The farm produces vegetables, fruit, eggs, dairy, meat, mushrooms and herbs and offers seasonal apprenticeships, internships, and workshops to farmers, prospective farmers and members of the community. CFF also works with other local farmers to provide organic feed, seed, and fertilizer at a reduced cost and strives to implement farming practices that regenerate the environment and protect our soil and water.

Feed Your Soul

During the growing season, CFF hosts open volunteer hours on Wednesdays and Saturdays from 9-11 a.m. Beginning in May, we invite the public to join in planting, weeding and harvesting fresh produce for donation to those in need. They are also able to host larger groups by appointment. Please note that anyone under the age of 16 must be accompanied by a parent or guardian. Sign up for their mailing list at carversvillefarm.org, or follow them on Facebook to receive weekly updates on events and happenings at the farm.

Feed Your Family

CFF has received an outpouring of support from the community including a strong interest in accessing the bounty of the farm. This year they will be partnering with Max Hansen Carversville Grocery to host a pop-up farm stand on Saturday mornings in downtown Carversville. One-hundred percent of all proceeds will be applied to producing food for donation to those in need. Keep an eye out for more information as the season progresses — including our annual Thanksgiving turkey sale.

For more information, please contact Stephanie DeLucia at Stephanie@carversvillefarm.org or 215 680-5487.

Films in the Field

It’s not summer in Carversville without our annual Films in the Field movie series!

Each month at the end of June, July, and August we gather in the village to watch classic movies projected onto the side of the Max Hansen Carversville Grocery. Last summer Mother Nature did not cooperate well and we only were able to show our final film in August. As a result, we are bringing back the two movies missed last year because so many were looking forward to them.

The first film will be Charlie Chaplin’s “The Gold Rush”. The Gold Rush (1925) is the quintessential Chaplin/Little Tramp film, with a balance of slapstick comedy and pantomime, social satire, and emotional and dramatic moments of tenderness. It was Chaplin’s own personal favorite film, showcasing his classic Tramp character. (This is a silent film with music) June 26.

The second film will be Jacques Tati’s “Hulot’s Holiday” - Les Vacances De M.Hulot (1953). Jacques Tati’s Monsieur Hulot (introduced in this film) was as great a comic creation as Chaplin’s tramp. From the NYT review the film is in “the same visual satire that we used to get in the ‘silent’ days from the pictures of Charlie Chaplin, and Buster Keaton” Basically a silent film but for sound effects and music, the barely essential and minimal dialogue is in French with subtitles. July 31.

The final film is a family favorite, “Chitty Chitty Bang Bang” - 1968. A down-on-his-luck inventor turns a broken-down Grand Prix car into a fancy vehicle for his children, and then they go off on a magical fantasy adventure to save their grandfather in a far-off land. Roger Ebert: “Chitty Chitty Bang Bang contains about the best two-hour children’s movie you could hope for, with a marvelous magical auto and lots of adventure and a nutty old grandpa and a mean Baron and some funny dances and a couple of [scary] moments.” We will be raffling off this special movie that evening.....every purchase of a delicious grilled burger or hot dog will earn you a chance to take home this fun classic!! August 28.

Please bring your family and friends to share in this wonderful village tradition. It’s a great time to mingle with your neighbors, make new friends, and to enjoy a simple evening under the stars. Our famous grill stand will be open at 7:30 for the first film, serving grilled picnic fare, cold beverages, and of course popcorn! Remember this is a BYOS event.....Bring Your Own Seat! Bug spray is highly recommended. We hope to see you there!
The Bucks County Women’s History Month Award has been presented for 36 years to a Bucks County woman who best exemplifies the social, intellectual, and creative contributions women have made to the future and quality of life for Bucks County residents. This year, the committee is proud to celebrate Marne Kies Dietterich, founder of Wrapping Presence®, as its honoree. We know Marne for her extraordinary dedication to support HCS each year! She consistently sells the highest number of raffle tickets and loves doing it. We are honored to call her a friend of Carversville.

Marne Kies Dietterich began her life of service serving as an international adoption case worker with Pearl Buck’s Welcome House. A resident of Solebury, Marne has served many community benefit organizations in Bucks County.

The idea for Wrapping Presence® came from Marne’s parents when they were residing in a nursing home in Illinois. Both her mother and father remarked that they wished they could choose their own Christmas presents for each other rather than giving gifts their daughter had purchased.

Back at home, Marne took this idea to a Doylestown nursing home, bringing a small selection of presents she had purchased for residents to select and gift to loved ones, regaining their sense of independence, dignity, and joy. Twenty years later, Wrapping Presence® now serves over 1,000 residents living in 20 Delaware Valley nursing homes and VA facilities, and utilizes over 700 caring volunteers. Thousands of gifts are donated annually with no cost to any resident or facility.

The Bucks County Women’s History Award is sponsored by 14 agencies and organizations that promote community dialogue on issues impacting women in Bucks County. Kathleen Lewis Horwatt, Chair of this year’s Award Committee, had this to say about Marne Kies Dietterich’s selection, “It is rare that three separate organizations nominate the same person for the Bucks County Women’s History Award, but that’s exactly what happened this year. We’re thrilled to be honoring Marne as a fantastic community volunteer and founder of such an impactful nonprofit.”

The Women’s History Month ceremony marks an evening of community celebration and inspiration for all of Bucks County during National Women’s History Month. The ceremony and reception will be held Thursday, March 23, 2017 at the James-Lorah Memorial Home Auditorium, 132 Main Street, Doylestown, PA. Refreshments will be served at 5:45 p.m.; the program will begin at 6:30 p.m., and a tour of the James-Lorah House will be provided prior to the ceremony at 5:15 p.m.

For more information on the Women’s History Month Award, the ceremony, or Marne Kies Dietterich, please contact Heather S. Giampapa at 215.343.9241 x120 or hgiampapa@awomansplace.org.

Carversville Christian Church Book Sale

The church will once again participate in Carversville Day with a used book sale in the social hall of the church. We will be selling used books for $5.00/paperback; $1.00/hardback. If you have books you would like to donate, please contact the church office at 215.297.5166 to make arrangements for drop off. Office hours are Tuesday and Friday from 8:30 a.m. - 3:00 p.m. We will begin accepting book donations on Tuesday, May 9th. We are looking forward to another successful Carversville Day!
The Aaron Overpeck Tinsmith Shop

The Tinsmith Shop (presently imploded and beyond restoration) is located on the south-west side of Aquetong Road-the third structure up from the Square. It was formerly situated on the Hunsberger property on the corner of the Square in what is now the driveway/parking area. Its gable-end faced Aquetong Road providing an attractive entrance to an ice-cream parlor. It was possibly built at the same time as the Hunsberger House was “up-dated” in the 1880’s.

In the first quarter of the 20th century, Aaron Overpeck, who owned the stone house (formerly known as the Ellicott House) with the gable end facing the street up from the Hunsberger property, purchased the ice-cream parlor and moved it to its present location. It was placed broadside to the street and served as his tinsmith shop. The sheetmetal siding was added at this time. The garage ell was added about 1950. It was then used as Clarence Overpeck’s workshop where a lot of his fine furniture was made.

In the last issue of the Carversvillian, Bob Kling helped me with the history of the Early Post Office. In this issue, Bob Kling, with some input from Stella Hunsberger Fagan, came to my assistance again.

Phyllis Haldeman

The Winning Cookie Recipe for 2016!

“I have the beautiful cookie jar displayed prominently on my living room window sill among some favorite family photos. I love the beautiful piece, made by Nan Kirstein, not only for its craftsmanship, but because it is a reminder of a very fun day in Carversville!”…Beth

Lemon Ricotta Cookie by Beth Howard

2 1/2 cups flour
1 tsp baking powder
1 tsp salt
1 stick unsalted butter (softened)
2 cups sugar
2 eggs
1 15 oz container Ricotta
3 Tbsp fresh lemon juice
1 lemon zested

Glaze
1 1/2 cups powdered sugar
3 Tbsp fresh lemon juice
1 lemon zested

Combine flour, baking powder, and salt. Set aside. In large bowl combine butter and sugar. Beat until fluffy, about three minutes. Add eggs, one at a time and beat until incorporated. Add Ricotta, lemon juice, and zest. Beat to combine. Stir in dry ingredients.


Mix powdered sugar, lemon juice, and zest until smooth. Use back of a spoon to spread on cookies. Let harden for two hours and store in airtight containers.
Carversville Cleanup Day is April 22

On the Saturday of Earth Day weekend a hearty and dedicated crew of community minded Carversvillians will again gather to spruce up our village for Spring. Some will fan out to pick up debris from surrounding roads. Others will wake up the Secret Garden, while some will spruce up the Square itself. Your help is welcome and needed! Meet in front of Max's at 9:30. Afterwards we will wind down with burgers and dogs in the Garden. (Bring your favorite beverage or purchase it at Max's.) If you can, bring garden tools, shovels, rakes, and/or push brooms. Gloves, reflective vests, and trash bags will be provided. For questions call Dr. Howard Barsky at 215-297-8881.

Membership Form

Now accepting membership dues for 2017

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: $30.00

Plus tax deductible contribution: ______

Total enclosed: ______