

Under the Hump

SOCIETY BUSINESS

NEWS AND UPCOMING EVENTS

- August 18: annual picnic.
- September 7: Let's Make a Deal Sale. Details to follow later.
- September 17: don't miss this regular meeting where Officers and Trustees for 2025 will be elected and the necessary Bylaws changes will be up for approval.

Our annual picnic will be held on Sunday, August 18th, at noon, at the South Duxbury Meeting House. Rain or shine! Since it will be potluck, please bring a hot dish, salad, or dessert to share. Please remember to bring your own lawn chair, if possible. Beverages and paper products will be provided. There is a port-o-let on site for your convenience. Come and enjoy the potluck lunch and take your turn at ringing the bell. We hope to see you there!

Spring Plant Sale Update

We worked with Claussen's Greenhouse to offer bedding plants, hanging flower baskets, herbs, and perennials for our spring plant sale. We raised about \$800 for our society which makes it more profitable than last year. Great job, everyone! We thank Claussen's Greenhouse, everyone who purchased plants in support of our society, and the folks who organized the fundraiser. We look forward to next year!

Upcoming Events

September 7: Our Let's Make a Deal Sale will be at the Sunshine Hall starting at 9 am with donation times set up before. Start collecting those non-clothing articles for us to offer in the sale. Details will follow closer to the event.

September 17: The program for this regular meeting has yet to be determined, but it is our most important business meeting under the new schedule. Officers and Trustees for 2025 will be elected and the necessary Bylaws changes will be up for approval.

SOCIETY BUSINESS

Archival/Preservation Committee Report

Members: Lori Morse, Bonnie Morse, Mark Morse

- Updated family files with new information regarding births, deaths, marriages, etc.

Donated Artifacts/Documents/Ephemera

- Kate Hill Kelley – Letters from Vermont Families 1850-1889, Authored by Grace Griffith Hoag & Hope Griffith Luedeke – donated by Nicholas A. Hoag.

Monetary Donations (as of 07/31/24)

* = Sponsorship donation for the “The Mob & Stonewall” presentation

** = Judy Douglas – Memory Donation

*** = Bill Morse – Memory Donation

The Alchemist *
Christa Bowdish *
Carol & Fred Collins ***
Jan Cote *
Linda Devlin ***
Docto Association Management *
Amy Douglas ***
Adrian Ferris, Jr. ***
Carol & Glenn Ferris ** & ***
Joyce & Jim Gingras ** & ***
Marge & Ed Gormel ***
Becky & Burt Green ** & ***

Breta & Steve Grace ***
Harriet & Charles Grenier *
Harold Grout ***
James Hanley ***
Grunberg Haus *
Maureen Harvey ***
Moose Meadow Lodge *
Bonnie & Mark Morse ***
Sang Gum & Alan Morse ***
Audrey & Alan Quakenbush *
Frederick Pond *
Peter Raspe ***

Joyce Rogan *
Patty & Rodney Sherman ***
Ben Smith & Ned Preston *
Jill Smith * & ***
Mary & Ken Spencer *
Laura & Greg Titus ***
Kelly Welch ** & ***
Mary & Don Welch ** & ***
Shari & George Welch ***
Randall Violette *
Bev & Al Young ***

Call for Submissions!



The newsletter committee is welcome to submissions and eager to hear from you!
We would love for you to submit a story, poem, historical piece, photos, etc, that we could place in the newsletter for everyone to enjoy. *This is your newsletter—what would you like to see in it?*
Do you have a story or poem about living in Duxbury or about a Duxbury resident who is special to you?
Did you write a poem or take photos when you made it to the top of Camel's Hump?
Do you have any historic photos of people, buildings, machinery, etc, that you would like to share?
Please share your materials with a newsletter member (see names on back page) and we will place it in the next available issue. Thank you in advance for your generosity!

SOCIETY BUSINESS

Building Committee Report

By Ken Spencer

We are very sad to note the sudden passing of Bill Morse this spring. Reliable from the beginning as a Trustee and committee member, Bill made important contributions even though he was not usually outspoken. We remember his help and shall dearly miss his friendship.

It has been a very successful spring fundraising season:

- The flower fundraiser in May filled the Sunshine Hall with significantly more blooms than last year and raised about \$800 for the Society. The team deserves a lot of credit for getting all those beautiful plants in and out without a hitch.
- The Mob and Stonewall talk in June was a very unique event for the Society and hopefully will prove to be a model for other presentations. A very interesting talk with refreshments after made for a most enjoyable and profitable time. It used the concept of local business and individual sponsorship for welcoming everyone to a free presentation. Donations were then welcome from the attendees. The approximate donation total was \$3,900. We thank the organizer, sponsors and donors.

The building season this year will see a few projects ongoing:

- Our ownership of the buildings will soon be properly visible. Wood and Wood Signs is making a new version of the sign over the Meeting House door.
- The complete set of storm windows for the Meeting House should be installed this summer by Portland Glass. Perhaps we'll be able to evaluate their effectiveness at dampening street noise at the September meeting.
- Repair of an electrical problem with the front lights along with rewiring of the Meeting House will be assessed.

Unfortunately, we found out in May that we were not awarded the grant of matching funds from the 1772 Foundation for the storm window installation. We had been optimistic since our \$3000 ask was a lot less than the maximum allowable. They did not say why we were among those grants not awarded. Geographic factors in Vermont or our ability to complete the job by ourselves may have been involved. To better assess our chances for future grants we told our story to workshops of the Vermont Arts Council and Preservation Trust of Vermont this spring. The representatives there help applicants but do not determine the actual funding themselves. From the feedback there it seems unlikely that we shall be able to get funding for the Sunshine Hall basement construction from either of these organizations, but many of our other projects should be eligible. It was interesting to hear the stories of the many other rural organizations in our situation.

Strategic planning for next year will be a major topic of our next Building Committee meetings. We feel that we have approximately 20% of the money we would need to proceed with all of our designated projects for both buildings by ourselves right now. Improving accessibility to the Meeting House has been an unmet priority and remains high on our list. The Society has enough money to move forward on several projects especially if our funds can be used in association with grants. However, at this point we are significantly short of the amount necessary to proceed with the basement construction by ourselves. Any suggestions about how members think we should proceed are very welcome.

SOCIETY BUSINESS

On May 21st, at the South Duxbury Meeting House, *"From the Parlor to the Polling Place: Stories and Songs from the Suffragists"* was presented by local singer and historian Linda Radtke, accompanied by David Gibson. We thank Linda, David, and Vermont Humanities for their support.



Linda Radtke and David Gibson in front of the attendees.



Linda Radtke.

Shawn Perry photos.



On June 19th, at the Waterbury Congregational Church, *"THE MOB & STONEWALL: Unraveling the Mafia's Influence in the 1969 Uprising"* was presented by author Alex Hortis. Thank you to everyone who made this presentation possible and a successful fundraising event, including all of the sponsors, volunteers, and audience members.



DHS President Ken Spencer welcomes the audience and tells them about the restoration project.



Alex Hortis describes the powerful Genoveses who owned many of the bars in NYC.

Shawn Perry photos.

ADA ALGER

Ada (Lewis) Alger
1922-2024

By Donnie Welch

For many years leading up to the 1920s, the hamlet of North Duxbury was the most populous and active area of Duxbury. With a vast area of high ridge timber, a tremendous volume of fast dropping watershed in Ridley Brook (that produced an enormous headwater for sawmills) plus the Central Vermont railway and the North Duxbury Depot produced a simple yet promising lifestyle for many families.

It was during the following slowing of the economy of this lifestyle that Ada was born to Harold and Ila (Russell) Lewis. She grew up and later worked in the "Old Hotel" building working for Fred LeClair who owned the hotel and the sawmill that was located near the outlet of the Ridley Brook to the Winooski River.

She related to me that a great time was had by the neighborhood children when, on a moonlit night, they would haul a traverse sled all the way up the Camel's Hump road and slide all the way down to the River Road, only to turn around and repeat it again. Ada, while at the North Duxbury School, loved learning and looked forward to attending Waterbury High School, only to find out her parents could not afford the daily fare of ten cents, so she did not forward her education.

She later married Russell Alger, also from North Duxbury. As Russell was a warrant officer while serving his country, they had three children, some who were born while they were stationed in Japan and also in Germany. Ada found the cultural differences in these countries to be very interesting.

In later years they lived in their home on Church Road in Middlesex. Here she was involved with local organizations that fulfilled her many interests. Ada was a quiet lady, very opinionated and remarkably aware in her later years, and enjoyable, but she would often keep her opinions to herself to not hurt anyone's feelings. Our community will miss her as she was certainly a "pillar in our society."

RECIPES TO SHARE

The recipes below are from *My Joy of Baking* by Helen B. Davis.

Baked Pork Chops

Oven: 350° (1 hour). Wipe four one inch thick pork chops. Blend: 1/4c. flour, 1/8 tsp. pepper, 1/2 tsp. salt and 1/4 tsp. paprika. Dip chops into this mixture. Dip into 1 egg, beaten with 1 Tbsp. water, and then into 1/2 c. bread crumbs. Brown in 1/3c. hot fat. Remove chops. Add 2 Tbsp. flour and 1 1/4 c. water, 1/4 tsp. Worcestershire sauce, 1/3c. ketchup, 1/16 tsp. garlic sauce, 1/4 tsp. salt seasonings. Blend well and simmer for 2 minutes. Pour half of sauce into greased 2qt. casserole. Place chops in sauce and pour remaining sauce over chops. Bake (1hour).

Green Beans with Herbs

Ingredients: 1c.water, 1 1/2 lbs. fresh green beans, trimmed and cut into 1" pieces, 1 medium onion, cut into thin wedges, 1celery rib, chopped, 1/2tsp.dried basil, 1/4tsp.dried rosemary, crushed, salt and pepper to taste. In large saucepan, bring water to a boil. Add the beans, onion and celery. Reduce heat; cover and cook for (8-19minutes) or until crisp-tender. Drain. Sprinkle with basil, rosemary, salt and pepper. Serves: 8-10

REMEMBER WHEN?

Soup's On — Soon

by Linda Prescott 10-19-1978

Trish Feld and Jennie Nelson, both of Duxbury, will soon open their new luncheon restaurant, "Soup's On" in the Keller and Lowe building in Waterbury.

The 20-seat restaurant will feature daily a homemade soup, and will also serve homemade sandwiches, salad and desert. Initially, "Soup's On" will be open from 10:30 a.m. to 2:30 p.m., but the two women hope to open eventually at 10 a.m. for homebaked pastries and coffee.

All the food served will be freshly homemade and home baked in the "Soup's On" kitchen, and the restaurant's decor will also be "homey," Trish says.

Ideally, the "Soup's On" owners would like to serve beer and wine, but are awaiting

approval for a first class liquor license from the Waterbury Board of Selectmen. Under state liquor law, an establishment serving liquor may not be located within 200 feet of a church, and selectmen have questioned the restaurant's proximity to the Wesley Methodist Church on the corner of Foundry Street and South Main. However, Trish says she believes the restaurant site is located some 50 feet outside the 200 foot cut-off, and expects she will be permitted a liquor license.

A kitchen and restrooms are now being built in the restaurant space, formerly occupied by The Alchemist. Renovations and obtaining the necessary permits may delay the anticipated November 1 opening, but Trish and Jennie hope to see soup on the table sometime in early November.

October 19, 1978

New Luncheonette: SOUP'S ON

WATERBURY—The newest luncheonette in town opened Monday and did a brisk business all week, according to the proprietors of Soup's On, Trish Field and Jennie Nelson.

They agreed Wednesday that the restaurant, located in one room of the Keller & Lowe building on Foundry Street, kept them hopping.

"Really good," replied Field when asked how business had been running. She added: "I hope it doesn't get too good because we have to learn how to handle business."

The restaurant features sandwiches, soups, salads and desserts, including specially priced combinations of the first

three. It seats up to 20 people at five tables, and, since it offers quickly prepared food, Soup's On can accommodate large numbers of diners from the office complex at the nearby State Hospital.

"Eventually," said Field, "we'll do fun dinners once a week, like Italian or Greek night, but that won't be for awhile."

A counter separates about a third of the floor space, partitioned off for food preparation. A stereo system was pumping out good eating music Wednesday: "Brandenburg Concerto No. 1 in F Major," by the Vienna State Orchestra.

With the influx of state workers, business is not likely to lag. And even if it picks up, "we're having a good time," Nelson noted.

November 16, 1978

THE FEEDBAG

Seafood Steaks Broasted Chicken

Daily Specials 5am — 9pm 7 days
Eat in or take out — 244-8987
Jct. 2 & 100, Waterbury

November 29, 1983

THE HERITAGE INN

HOMECOOKING

Specializing in steaks, fresh seafood, veal, chops, salad bar. Delicious lunches from \$1.95, dinners from \$6.95.

Open 7 days, a week, with lunch and dinner served from 11 a.m. Reservations for holiday parties are welcome.

New owners: Nick and Voula Zontanos

244-7261; exit 10 south from I-89, then west on Rte. 2, 3 tenths of a mile.

November 29, 1983

SOUP'S ON For Dinner!
WEDNESDAYS, 5 to 9PM

Soup's On Luncheonette (open 10:30 to 2:30, Mon-Fri) will also serve gourmet dinners from 5-8 on Wednesday evenings beginning February 13th. Call now!

02-07-1980
Reservations: 244-8183
SOUP'S ON
Foundry St., Waterbury

February 7, 1980

P O T P O U R R I

Vermont Homespun ~ As broadcast by "Old Squier" WDEV ~ Copyright Lloyd Squier

On Haying

The smells that come from newmown hay
Declaring summer's on its way
Are pleasant to the passers-by.
Yet every farmer wonders why
Some think of haying as a sport
Much as they find at some resort.
Vacationers will never know
The work that's rolled in each windrow.

Perhaps it's 'cause there's not the race
A generation back took place
When hay was rushed in loose and dry
Quick cured beneath a copper sky
Today we mow five times the ground
That Dad would ever dare lay down—
We haul and get it in so fast
That hayin's not like in the past.

Things happen to reduce his pay.
The growing season turns out dry—
In spite of all the things he'll try
If there should be a lack of rain
He's sure to lose his Cap'tol Gain.
When heavy hay is standin' up
The rain will lodge it—'fore it's cut.
The year he trusts his lot to corn
Could leave him more'n a bit forlorn.
That year the weather's likely wet,
Which never grew no tall corn yet—
Or there will be an early frost
So half the goodness will be lost
Before the fodder's in the barn—
And so it goes there on the farm.
When crops are big the price is low
If price is up—the crop's below
What's called the average yearly yield—
He might as well have grazed the field.
The "Extra Cash Crop," he allows,
May not pay off so well as cows,
But always he'll give it a try
'f—the season's wet or if it's dry.
He knows he'll sure improve his lot
If he can catch a bumper crop.

He'll take the seed he gets for free
And raise beans for the factory—
Or put in berries—'praps with luck
He'll sell a lot of garden truck—
These things help out—he's often heard,

When something seems to all the herd.
He's always a forehanded man,
This fella' livin' on the land—
He gambles markets will be brisk
And takes a calculated risk.
If one crop don't do like it should
Another'll, likely, do real good
And though he doesn't always win
He's healthy, 'cause he works like sin.
He's held in mighty high regard
By those who never work so hard—
He has no time to analyze
What keeps him always "on the drive,"
But hope keeps surgin' in his breast
His next crop's sure to be the best
He's ever raised—and you can bet
The fella's going to get it, yet!
The tourists who may drive for miles
And scan our fields while summer smiles
Can never know a farmer's pride.
Each time he takes a country ride
He's watching every stand of hay
That right soon will be put away—
And calculatin', by the ton,
The increase that his work has won.

The farming man who works the soil
Knows hot dry days are filled with toil—
He works to get a bigger yield—
Enough good hay in every field
To feed the stock when they can't graze.
He studies other crops to raise
For winter months he's bound to dread
If he can't cut his overhead.

So when it's hot and really dry
He'll work his hardest, and just try
To beat the rain. He hopes to get
A hundred tons in, 'fore it's wet.
He'll mow and ted and rake and haul
'N-not spare himself, nor help, at all—
He never lets himself relax
'Till every bent he finally packs.

Dad's hay was trod and mowed away
As if there might not be a day
When cows would see green grass again.
He set the pace for all the men,
And ton by ton the hay went in—
He filled each corner space and bin,
And last, the high drive, to the roof,

And knew his mows were winter proof.
Back then the kids would ride the load
Along the narrow country road;
They'd reach the barn—forsake the team—
And scramble up to some high beam,
But they'd pop up there on the ground
When Gramp would turn the team around,
And perched up on the old hay rack
Be ready, quite, to start right back.

His family long had had a flair
For racing at the County Fair—
But not a heat would he see won
Until he saw that haying done.
He'd get fatigued with all the work,
But never would he ever shirk,
When days were hot and sun shone bright
He'd hay 'till dark—each week-day night.
It's likely when he got to bed
A real short prayer was quickly said
In gratefulness for crops and friends,
'N-I'll bet his summer prayer would end:
"We need the rain, oh, sure, we do
But not before my hayin's through—
And Lord, if you have rain to spare
Just keep it from the County Fair."

**D U X B U R Y H I S T O R I C A L S O C I E T Y , I N C .
C O N T A C T I N F O R M A T I O N**

President: Ken Spencer

Phone: 802-279-2575

E-mail: kenspencer197@gmail.com

Vice President: Christian Magnani

Phone: 802-244-1915

E-mail: c.magnani@outlook.com

Treasurer: Mark Morse

Phone: 802-244-7080

E-mail: markmorsevt@myfairpoint.net

Secretary: Laura Titus

Phone: 802-496-6328

E-mail: lmtitus3030@gmail.com

Membership

Mark Morse, Treasurer

804 VT Route 100

South Duxbury, VT 05660

Newsletter

Kelly Welch

Alison Magnani

Skip Flanders

If you have any comments or contributions for the newsletter we would love to hear from you.

Phone: 802-244-1915

Phone: 802-244-5529

E-mail: welchkelly2014@yahoo.com

E-mail: a.magnani@outlook.com

E-mail: wtbskip@comcast.net

Webmaster

Ken Spencer

Phone: 802-279-2575

E-mail: kenspencer197@gmail.com

www.DuxburyVT.com

**DON'T FORGET THE ANNUAL PICNIC - AUG. 18
SOUTH DUXBURY MEETING HOUSE - NOON**

**D U X B U R Y H I S T O R I C A L
S O C I E T Y , I N C .
8 0 4 V T R O U T E 1 0 0
S O U T H D U X B U R Y , V T
0 5 6 6 0**