

## UPCOMING PROGRAMS AND EVENTS

- OCTOBER 30 *A HISTORY OF SCRANTON*  
LECTURE BY CHERYL A. KASHUBA, GUEST CURATOR  
ROOM 509, BRENNAN HALL, UNIVERSITY OF SCRANTON, 1:00 P.M.
- A HISTORY OF SCRANTON: SELECTIONS FROM THE LHS COLLECTIONS*  
EXHIBITION OPENING, HOPE HORN GALLERY (EXHIBIT RUNS THROUGH DECEMBER 16TH)  
4TH FLOOR, HYLAND HALL, UNIVERSITY OF SCRANTON, 2:00 P.M.
- NOVEMBER 6 *SCRANTON*  
BOOK SIGNING  
CATLIN HOUSE, 2:00 P.M.
- NOVEMBER 13 *2005 REGIONAL BOOK FAIR*  
COSPONSORED WITH THE LUZERNE COUNTY HISTORICAL SOCIETY  
LUZERNE COUNTY COURT HOUSE, NORTH RIVER ST., WILKES BARRE, 11:00 A.M.
- NOVEMBER 16 *TOUR OF THE SCRANTON ESTATE*  
CONDUCTED BY DARLENE MILLER-LANNING  
SCRANTON ESTATE, UNIVERSITY OF SCRANTON, 7:00 P.M.
- DECEMBER 1 *MEMBERS-ONLY HOLIDAY OPEN HOUSE*  
CATLIN HOUSE, 7:00 P.M. (TRUSTEE ELECTIONS AT 7:30 P.M.)
- DECEMBER 2 *HOLIDAY OPEN HOUSE*  
CATLIN HOUSE, 7:00 P.M. (RAFFLE WINNERS ANNOUNCED AT 8:00 P.M.)
- DECEMBER 7 *TOUR OF THE HERITAGE ROOM AND SOUTHEY MURAL*  
CONDUCTED BY DARLENE MILLER-LANNING  
5TH FLOOR, WEINBERG MEMORIAL LIBRARY, UNIVERSITY OF SCRANTON, 7:00 P.M.

LACKAWANNA HISTORICAL SOCIETY  
232 MONROE AVENUE  
SCRANTON, PA 18510

NON-PROFIT  
ORGANIZATION  
U.S. POSTAGE  
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SCRANTON, PA



## Gone but not Forgotten by Alan Sweeney

Does the name Thomas W. Hoffman mean anything to you? Possibly not, since he died in Scranton on April 18, 1905. Thanks to fellow LHS member Judy Keller, we now know about this Civil War hero, with local ties, who should be remembered.

Thomas W. Hoffman was born in Berrysville, Pennsylvania on July 21, 1839. Not much is known of his early background. At the outbreak of the Civil War, he enlisted in Company E, Seventy Second Pennsylvania Regiment, Pennsylvania Volunteers Fire Zauves.

Each of the companies were raised from fire companies throughout Philadelphia. I suspect that Hoffman knew someone who was already enlisted in the Regiment.

Soon after his enlistment, Hoffman's regiment moved to Virginia. His career included many battles, among them Ball's Bluff, Winchester, Fair Oaks and Savage Station, Antietam, Fredericksburg, and Chancellorsville. Hoffman moved up in rank from private to Captain by the time he left the service in August 1864.

After returning home, he helped raise and recruit another regiment, the Two Hundred and Eighth Pennsylvania Volunteers, which served its country under General Butler's Army, and then General Hartranft's division. It is here that Colonel Thomas W. Hoffman succeeded to his country's highest medal.

Hoffman's account of the battle of Petersburg, April 2, 1865, appears in a surviving newspaper account, standing testament to his initiative and his bravery:

*During the week that we were stationed at Steadham, our division was ordered to capture Lee's works. I was detailed on General Hartranft's staff as engineer officer of the division. The troops were ordered out in the middle of the night and deployed inside our picket lines. When daylight began to show on the eastern horizon, a signal gun fired. This was the signal for the attack, and our troops advanced into the fray. They rushed across space between two lines, tore down the obstructions, jumped into the moat from whence they scaled the walls of the fort, capturing four forts with twenty-five guns in a space of five minutes. We also captured a large number of prisoners.*

*The rebels made a great effort to retake the forts, making numerous charges, but we succeeded in holding them back during the entire day. Sometime during the afternoon, I was sent out by General Hartranft to the commanding officer of the second brigade to ascertain if it were possible for him to hold the forts captured. Just as I came to the forts, it happened that my own regiment, the Two Hundred and Eighth, was deployed at this place. When I was but a short distance away, I heard the lieutenant-colonel of my regiment call to the men to retreat, and that they were being surrounded. Presently he and the major of the regiment started on the run for the rear, expecting the regiment to follow. I took in the situation at a glance and, drawing my sword, called to the men at the top of my voice: "Don't a man of you run, they can't drive you out of here."*

*When the line officers discovered that there was someone to take charge of the regiment, they immediately rallied the men and kept them in position. After a while, the lieutenant-*

*Continued on page 10*

## New Members



### Individual

Kristian Bjornstad	Scranton
Beverly Bright	Olyphant
Arnine Cumsky Weiss	Scranton
Doreen Greenwald	Michigan
Theresa Johnson	Moscow
Atty. Bill Jones	Scranton
Diane Philbin	Waverly
Terry Pidgeon	Scranton

### Family

Robert and Paige Balitski	Scranton
Mr. and Mrs. Edward Dougherty	Scranton
Charles and Mary Locker	Maryland
Dr. and Mrs. Richard Lonsdorf	Gladwyne
Patricia Meola	New Jersey

## Memorial Contributions

For Francis Moran  
From Leni Piasky, Mrs. John O'Hara,  
Mr. & Mrs. Alan Sweeney,  
and Richard Hames re. East Scranton Business Association

For Jeanne Kane Hennemuth  
From Mr. and Mrs. Len Pocius

## In Honor of

Alan and Judy Sweeney  
From Dr. and Mrs. Edward Boehm Jr.  
John A. Quinn

**About Membership...** Membership privileges include unlimited access to the Society library, 10% discount in our bookstore, advance notice and invitations to all Society activities, special members-only programs and the quarterly newsletter. Attached is a membership form you can use to renew your membership or give to a friend or neighbor who is interested in joining. Please return it to: The Lackawanna Historical Society at 232 Monroe Avenue, Scranton, PA 18510

### LACKAWANNA HISTORICAL SOCIETY MEMBERSHIP FORM

<input type="checkbox"/> Student	\$10	NAME _____
<input type="checkbox"/> Individual	\$25	
<input type="checkbox"/> Family	\$35	ADDRESS _____
<input type="checkbox"/> Contributing	\$75	
<input type="checkbox"/> Sustaining	\$150	
<input type="checkbox"/> Silver Corporate	\$250	TELEPHONE _____
<input type="checkbox"/> Gold Corporate	\$500	

## The Lackawanna Historical Society 2005-06

### OFFICERS

Alan Sweeney	President
Richard Bovard	1st Vice President
Eileen Pocius	2nd Vice President
Douglas Forrer	Treasurer
Mark Cruciani	Assistant Treasurer
Arlene Devereaux O'Hara	Secretary

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Edward Miller

### STAFF

Mary Ann Moran	Executive Director
Mary Ann Gavern	Museum Assistant
Marian Yevics	Receptionist
Dwane and Meredith Reese	Caretakers
Cheryl Kashuba	Editor

The Lackawanna Historical Society is a 501(C)(3) non-profit organization which is dedicated to keeping vital the history of Lackawanna County. It is supported in part by the Catlin Memorial Trust, Lackawanna County, the Pennsylvania Historical and Museum Commission and membership dues.

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Members of the Society receive this publication. Membership contributions are \$25 and up for individuals, \$35 for Families, and \$125 for organizations. Special Silver and Gold Corporate memberships are available.

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Circus story continued from page 6

a group of fervent enthusiasts who enjoyed playing with electric trains.

He was hopelessly bitten and smitten by the circus bug. That unexpected nibble caused him a lifetime fascination with lions, tigers, elephants, clowns, big tops, and sawdust. So great was his magnetic attraction for both circuses and carnivals that rarely, if ever, did he miss any of the local shows. He rubbed elbows with other over-zealous fans, owners, and an assortment of ring masters, barkers, fat ladies, thin men, fire eaters, and lion tamers. In fact, he was on a first-name basis with many of them. He was well acquainted with the major outfits that criss-crossed the country: the Ringling Brothers – Barnum and Bailey, the Clyde Brothers, the King Brothers, and the Hoxie Brothers circuses.

Whenever the circus rolled into town, George was one of the first ones to greet it, and when it departed, he made sure that he was present to bid it adieu. Acting in the capacity of a self-appointed side walk superintendent, he relished observing the

meticulous and orderly fashion in which it was set up, and likewise, how skillfully it was torn down. Then came the fateful day when he brought his own circus to town. To many, it was one of the greatest shows in town.

As he grew older, the scope and size of his once-grand display diminished for the sake of portability, but his high intensity and keen interest remained. Eventually, the Savage Brothers' Circus had to strike its tent, to pull up stakes, and to retire. Every piece, every fragment, and every shred, no matter how large or miniscule, was vividly alive in his memory, along with the distinctive sounds of a distant calliope, the roar of a tiger, the cheers of the crowd, and the booming voice of a ringmaster.

Today, the true-to-life Savage Brothers' Circus lies in a temporary state of dormancy in a local refuge, awaiting its revival under the management of some inspired family member or trusted circus buff. The day will dawn again when the Savage Brothers' Circus will come back to town to spread its magic into the hearts of children of all ages.

## Restoration Work Progresses at the Catlin House

Have you been  
to the Catlin House lately?  
If not, then you should stop by.

Restoration work, funded by the City of Scranton's Office of Economic and Community Development, has been progressing nicely.

In August, new front and back porch ceilings were installed, using poplar which was then stained. In September, installation began on a new, historically-accurate fence on the property. Awnings were also added to the front porch. Historic photographs of the Catlin House were used to determine the style of the awnings, which make quite a difference to the overall appearance of the house. Work will continue through the Fall to also replace front and back aluminum storm doors with more appropriate wooden doors. Be sure to stop by and see these remarkable improvements!



*Hoffman article continued from page 1*

colonel and major came back rather sheepishly. I said nothing to them concerning their actions.

The facts of the above incident were afterwards reported to Secretary of War Stanton and, after due consideration, Congress awarded me a medal of honor.

Hoffman came to Scranton after the war and joined the Lieutenant Ezra S. Griffin GAR Post. His obituary states: "When the Jonas Long and Sons' Department Store opened, Colonel Hoffman had charge of the Grocery department. He also worked as a book keeper for William Connell and Company, Meadow Brook store. A Methodist, he was one of six brothers who fought in the Civil War.

Hoffman died on April 18, 1905 at his home at 1326 Pittston Avenue of pneumonia. Survived by his wife and two daughters, he was laid to rest at Pomfert Manor Cemetery, Sunbury, Pennsylvania, Lot 173, section B. This spring, a new Medal of Honor headstone was placed on his grave.

*Cheesecake recipe continued from page 7*

To make the crust:

Combine the flour, sugar, lemon rind, egg yolk, vanilla, and butter in a bowl. With your fingers, work the ingredients together until they are thoroughly mixed and can be gathered into a ball. Dust with flour and refrigerate for one hour. Preheat oven to 400 degrees. With your hands, spread the dough evenly over the bottom of a 9-inch springform pan and bring the dough up to a height of 2 inches at the sides. Bake for 15 minutes and cool to room temperature.

To make the filling:

Reset oven to 250 degrees. Beat the cream cheese in a large bowl with a wooden spoon. Mix in the sugar, flour, orange and lemon rinds, vanilla, eggs, and egg yolk. Stir in the cream. Pour the mixture into the crust and bake in the center of the oven for 1 hour. Remove and cool in the pan. Refrigerate for 2 hours before serving. Serves 8 to 10 people.

## 2005 REGIONAL BOOK FAIR

Sunday, November 13th  
11:00 a.m. to 3:00 p.m.

Luzerne County Court House  
North River Street  
Wilkes Barre

Cosponsored by the  
Luzerne County and  
Lackawanna  
Historical Societies

*Don't miss this excellent opportunity for one-stop shopping for local history. Nineteen authors will be selling and signing their publications in the beautiful rotunda of the Luzerne County Courthouse. In addition, authors will participate in a Question and Answer session at the beginning of the Fair.*

### PARTICIPATING AUTHORS :

Thomas Barrett  
Steve Varonka  
Patrick Campbell  
Christine Goldbeck  
Richard Clark  
Jack Smiles  
John E. McGuigan  
William C. Kashatus  
Darlene Miller-Lanning  
Cheryl A. Kashuba  
Lucia Dailey  
Jennifer Hill-Kaucher  
Harriet Clyde Kipps  
Lance E. Metz  
Arnine Cumsky Weiss  
James Stevens  
Mary Liz Donato  
Aileen S. Freeman  
Alan and Judy Sweeney



## Thanksgiving

The tradition of declaring a special time for giving thanks goes far back in time. The thanksgiving celebrations of the ancient Greeks took the form of an annual fall festival, during which offerings were made to Demeter, the goddess of corn. Every October the Romans held a harvest festival honoring Ceres, goddess of grain and harvest, which included games, parades, and a feast. The Jewish harvest festival Sukkoth is still celebrated every autumn as it has been for 3000 years.

One of the most well-known symbols of Thanksgiving, the cornucopia or "horn of plenty," emphasizes the earth's bounty. It comes from the myth in which Zeus gave Amalthea a goat's horn as a gesture of thanks for feeding him with goat's milk when he was an infant. The gift included a promise that it would bring an abundance of anything she wished for.

When the European settlers first came to the New World, the Indians introduced them to the pumpkin, a food still associated with the Thanksgiving feast. The settlers used the new fruit in both sweet and savory dishes, adapting their recipes for sweet pies from the thick pulp of boiled spiced fruit.

Thanksgiving was not uniformly celebrated until major efforts to nationalize it were undertaken late in the nineteenth century. The holiday was vigorously promoted by Sarah Josepha Hale, the tireless abolitionist and editor of the influential mid-nineteenth-century magazine *Godey's Lady's Book*.

For years, she campaigned for that holiday, and her 1863 letter and editorial helped persuade Abraham Lincoln to make it a national holiday to be celebrated on the fourth Thursday of November.

### Overbrook Town Shop Recipes Pumpkin Pie

- 2 cups pumpkin
- 1 3/4 cups milk, scalded
- 3 eggs
- 2/3 cups sugar
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/4 tsp. nutmeg
- 1 Tbl. flour



Beat the eggs and add the thoroughly mixed sugar, salt, spices, and flour. Stir all into the pumpkin and pour in the hot milk. Fill the unbaked pie shell and bake for 10 minutes at 450 degrees Fahrenheit. Then reduce the oven to 350 degrees and bake until the filling is set or until a knife blade inserted comes out clean.



## IN THE BOOKSTORE



### Much-Anticipated Book Celebrates City's History

The Historical Society's own Alan Sweeney, University Gallery Director and Art History professor Darlene Miller-Lanning, and LHS *Journal* editor Cheryl A. Kashuba have produced a long-awaited photographic history of Scranton.

Part of Arcadia Publishing's *Images of America* series, the book features over 200 images, most from the LHS collections. Beginning with the early settlement of Slccum Hollow, the book records our city's development, with chapters on the Early Settlement, Industrial Development, Urban Growth, Business Ventures, and Community Life. Get your copy, available for \$19.99 plus tax, at the Society or other local venues.

A series of events is planned in conjunction with the book's premier (see sidebar).

### Cobwebs

By Harriet Gertrude Watres, aka Stella of Lackawanna Wallenpaupack Historical Society, 2005  
\$18.95

Under the name *Stella of Lackawanna*, Harriet G. Watres became a local legend. Her poetry appeared regularly, and in 1886, she published a book of her work entitled *Cobwebs*.

A reprinting of the collection is now available through the Historical Society. With a forward by Julie Snell-Esty, a preface by Gertrude Lovell Price, and Hollister and Watres family history research by Christine Yarns Shaefer, the book is an enjoyable part of local history.

### Other titles to consider for holiday shopping:

*The Houses That Sears Built*  
by Rosemary Thornton

(Prices, including tax: members, \$19.10; non-members, \$21.20)

*The Northern Electric* by Norm Brauer

(Prices, including tax: members, \$30.05; non-members, \$33.39)

*Overbrook Town Shop* cookbook. Some of their holiday recipes are featured in this newsletter  
(Prices, including tax: members, \$11.45; non-members, \$12.75)

## THIS DAY IN HISTORY

### 1892

- 20 Oct. Electric light introduced into Olyphant  
21 Oct. 400<sup>th</sup> anniversary of the discovery of America by Columbus celebrated with monstrous parade and presentation of statue  
1 Nov. Moses Taylor Hospital open to patients  
26 Dec. Temperature 3° below zero

### 1893

- 7 Oct. Courts grant over 300 naturalization papers  
11 Nov. Casey brothers purchase hotel property at corner of Lackawanna Avenue for \$13,500  
20 Nov. Judge Archbald refuses the petition to incorporate Throop as a borough  
23 Nov. Judge Archbald signs the decree making Taylor a borough  
29 Nov. Fifty children given Thanksgiving dinner at the free kindergarten, Washington Avenue; Zeidler baker distributes one thousand loaves of bread to the poor

- 7 Dec. Formal opening of Elm Park Church

### 1894

- 8 Oct. Kelley and Casey Brewery barn and sheds destroyed by fire  
10 Oct. Jermyn badly flooded by an overflow of the Rushbrook Creek  
30 Nov. Judge Gunster decides that a bicycle has the same rights as any other conveyance on the streets

### 1895

- 2 Oct. Law School opened in St. Thomas College; addressed by Judge Alfred Hand

### 1896

- 26 Nov. Thanksgiving bright and warm; business suspended, and churches well attended  
7 Dec. Name of People's Street Railway Company of Luzerne County changed to that of Scranton Railway Company by order of Judge Gunster  
23 Dec. First sleighing of the season; 3° above zero

### 1898

- 28 Oct. Notice given of abandonment of Gravity Railroad between Carbondale and Honesdale, effective Jan. 1, 1899  
23 Nov. City school children donated \$1,600 worth of provisions for families of soldiers  
13 Dec. Mixing mill of Moosic Powder Company at Moosic blown up; no one injured

### 1899

- 14 Nov. Strike at the Jermyn colliery in Old Forge settled; first snowfall of the season  
27 Nov. Minooka shaken by disastrous cave in  
5 Dec. Harrison Granite Company of Barre, Vermont awarded contract to erect soldiers and sailors monument on Court House Square

### 1900

- 5 Oct. Epidemic of typhoid fever appears in Peckville

### 1902

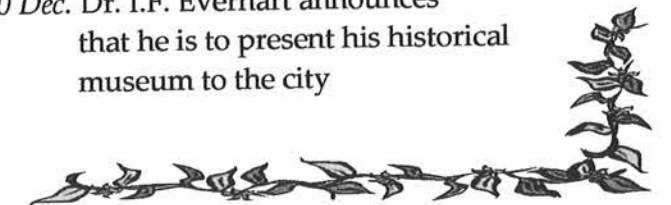
- 2 Nov. UMWU President Mitchell sends his report to the Anthracite Strike Commission

### 1903

- 9 Oct. Heavy rain brings worst flooding in their history to Carbondale and Scranton  
21 Oct. 200 men suspended by Delaware and Hudson Company  
10 Oct. 1000 men and boys temporarily out of employment owing to floods  
2 Nov. 20 cases of typhoid fever appear in Carbondale

### 1905

- 7 Oct. Hahnemann Hospital Cornerstone laid  
14 Nov. Plans for Luna Park to be constructed  
14 Dec. Bishop Hoban bars female voices from Catholic choirs  
20 Dec. Dr. I.F. Everhart announces that he is to present his historical museum to the city



## Information Sought:

Joe Riccardo is looking for additional information about his family. He writes:

My grandfather, Harry "Enrico" Cimini, was a well-known restaurant and coal operator in Scranton, PA. A close friend of Mr. Bob Moffat, the owner of the Moffat Coal Company, my grandfather operated mines that were located in Hyde Park on Luzerne Street and on land which is now K-mart on the Scranton-Carbondale Highway. Before becoming a mine operator, he owned a bar and restaurant, called "Cimini's" in South Scranton on Prospect Avenue, one of the most popular dining establishments in the City of Scranton. He married the former Olga Pezzuti and had two children, James, now deceased, and Mary Louise. He built a house on Gibbons Street, directly across from Connell Park. He died in 1971.

I am trying to gather information on my grandfather's life and would love to talk with anyone who knew him well. I can be reached at (570) 961-7833 or at riccardo@lackawanna.edu.

### *Members Only Holiday Open House*

On December 1st at 7:00 p.m.  
the Lackawanna Historical Society  
will host its annual Members Only Open House.  
Don't miss this wonderful chance  
to see the Catlin House shine.  
Please note that we will also conduct the  
Election of 2006 Officers and Trustees  
at 7:30 p.m. during the Open House.

#### **2006 SLATE**

##### **Officers:**

Alan Sweeney, President  
Richard Bovard, 1st Vice President  
Eileen Pocius, 2nd Vice President  
Douglas Forrer, Treasurer  
Mark Cruciani, Assistant Treasurer  
Arlene Devereaux O'Hara, Secretary

##### **Class of 2008:**

Ellie Axford  
Donald Frederickson  
Thomas Horlacher  
Kathleen Keating  
Eileen Pocius

*There is one opening for an additional nomination.*

## Remembering 50 Years Ago: The Aftermath of Diane

By Alan Sweeney

Thursday, August 18, 1955 is known as "Black Thursday," the day the Lackawanna Railroad suffered the worst disaster in their 104 year history. The remnants of Hurricane Diane brought torrential rains to the Pocono's, arriving at around 6 p.m. Creeks and rivers rose over 30 feet in less than one hour. The railroad across the Pocono Mountains was heavily damaged by the storm, from Stroudsburg to Scranton, washing out and destroying bridges and tracks. Over one hundred locations along the line were affected, including passenger and freight traffic. Stranded passengers remained on the trains overnight and were rescued the following day.

In Lackawanna County, the Elmhurst reservoir overflowed its retaining wall and undercut the adjacent track. East of Scranton, the west portal of the Nay Aug tunnel was washed out by Roaring Brook, which gouged out a hole 1000 feet long and sixty feet deep.

Loss of life and property damage in the storm's wake was of paramount concern. In the last month, we have seen that history does repeat itself in natural disasters.

Where were you fifty years ago, August 19th? Drop me a line with your experience so we can add this piece of national history to our files for future generations to study.



### **Pennsylvania Partners in the Arts Grant**

The LHS is happy to announce that we are the recipients of a Pennsylvania Partners in the Arts (PPA) grant, in the amount of \$4,477, to support arts programming. PPA is the regional arts funding partnership of the Pennsylvania Council on the Arts, a state agency. State government funding comes through an annual appropriation by Pennsylvania's General Assembly and from the National Endowment for the Arts, a federal agency. PPA is administered in this region by the Scranton Area Foundation.

## Blakely and Geisinger By Alan Sweeney

If you live in Northeastern Pennsylvania, you are sure to recognize two prominent names. *Blakely* is familiar to everyone in the Lackawanna Valley as a borough that has claimed prominence as a football powerhouse for many years. *Geisinger* is a well-known medical facility in Danville with satellite operations throughout the area. These two names can be traced to the War of 1812.

In the Winter 2004 issue of the Lackawanna Historical Society *Journal*, I wrote a historical brief on Capt. Johnston Blakely, national naval hero of the war of 1812, recalling how Blakely Borough paid tribute to him by using his name. A new book on Blakely tells of his exploits, and mentions a young naval officer assigned to his charge. His name was Midshipman David Geisinger. After serving under Blakely for a few years, David continued his United State Navy career until his retirement in 1855, retiring as a Commander. David Geisinger died on March 5, 1860. His second son, George Francis Geisinger, grew up to become a very wealthy man and philanthropist. Through his generosity, the Geisinger Medical center was founded.

*Captain Blakely and the WASP: The Cruise of 1814* by Stephen W.H. Duffy, 349 pgs, is available at the Society for \$20.00 plus shipping. The book is a great read, with an interesting connection to regional history.

### **Windsor Chair Raffle**



The Society is once again offering its members a chance to win a handcrafted Windsor Rocking Chair. Winners will be announced at the December 2nd Holiday Open House. 2nd prize is an 1886 Morgan Silver Dollar (*donated by last year's winner Bob Savakinus*); 3rd prize is a Magnavox DVD player, and 4th Prize is a gift certificate for Patsel's Restaurant (*donated by Pat Atkins*). Each LHS member has received a ticket in the mail. Please contact us if you would like to purchase additional tickets.

**Our Apologies to Patsel's:** We misspelled Patsel's name in the last news letter and on the raffle tickets. Our sincere apologies!

## *Fund For the Future*

*The 2005 Fund for the Future Drive  
will begin in November.  
Thanks to Trustee Kathy Keating for  
starting the drive with a donation in the  
Silk Throwers category.*

## **Volunteer Honored**

Congratulations to Mark Cruciani, 2005 Lackawanna Historical Society Volunteer of the Year. Mark is recognized for his service to the Society, and most recently for his success in planning the annual dinner, featuring guest speaker Rosemary Thornton, nationally-known Sears Homes expert. Over 130 people attended the dinner at the Radisson at Lackawanna Station Hotel.

## **An LHS Welcome**

The Society is pleased to welcome new caretakers Meredith and Dwane Reese to the Catlin House. The Reese's began work in July and have been doing a great job. The Society has also been very fortunate to have the skills of volunteer handyman of John Bilski. John has been extremely helpful in making general repairs around the house.

Welcome also to Marywood intern Maura Hedmen and Yellowwood Student Tom Connolly. Maura, who volunteered for the Society when she was in high school, has returned to work with Bridget Conlogue to organize the Scranton Lace Records held by the Society. Tom, a South Scranton resident began his work at the Catlin House in September and has been assisting with library research and general office work.

## When the Circus Came to Town

by Daniel J. Glodek

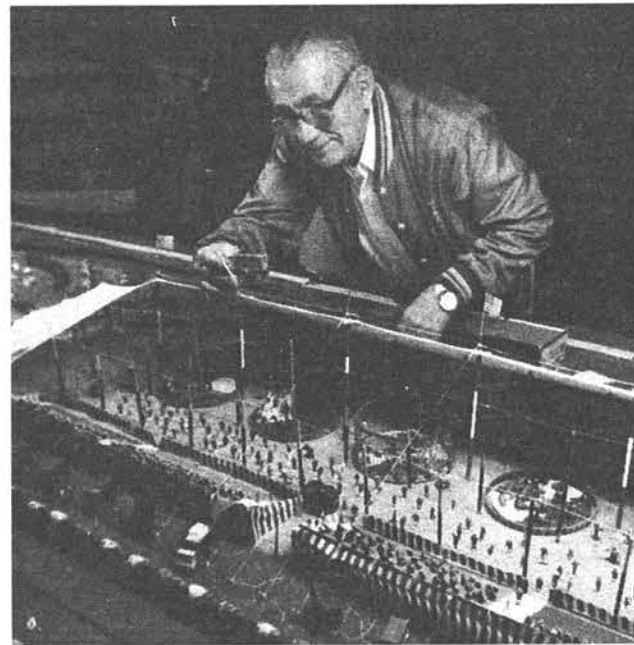
George Savage was never tempted to run away from home to join the circus. Instead, he became well known throughout the area for his animated Lilliputian three-ring circus. With the Savage Brothers' Circus, he traveled near and far to bring his miniature trapeze artists, tumbling acrobats, and prancing elephants to a variety of audiences. To Mr. Savage, this circus became both a satisfying hobby and an expanding obsession.

In the spell-binding spirit of the circus, he artfully crafted the many parts and pieces that became the detailed array of that three-ring circus. With exacting patience and care-taking precision, he proved to be adept at sculpting and molding together his scaled-down adaptations of a wide assortment of colorful wagons, an elaborate bandstand replete with rhythmic musicians, an appetizing mess area, and a potpourri of other circus trappings.

Meticulously George Savage fabricated his pet project with moving parts, and the realistic animation was truly poetry in motion. He became a skillful architect, and the challenge for perfection never became a bore or a burden. He built all aspects of the circus according to the HO scale. Some of the wagons he built from kits; others he designed and built, even using arts and crafts remnants. Accuracy was his primary goal in piecing together his version of the Greatest Show on Earth.

For many years, the traveling Savage Brothers' Circus was proudly exhibited in several locations throughout Northeastern Pennsylvania, including Oppenheim's, Steamtown, and the Gertrude Hawk Company in Dunmore, among others. He took his own circus on the road to cities such as Allentown, Pennsylvania, Baraboo, Wisconsin, and St. Thomas, Ontario, Canada.

George Savage was not the only one to be enamored of the lure of the big top. He shared his love of the circus with a family of friends throughout the country. His hobby proved to have a national appeal that attracted an appreciable number of devoted fans. A prominent member of the Circus Model Builders of America, the Circus Fans Association of America, and the National Circus



Preservation Society, locally he was a member of the Walter L. Main Ring No. 40, which was affiliated with a large number of other circus clubs that were established throughout the country.

Like so many other young and ambitious men of his generation, he was a typical product of the Great Depression. Like the others, economic necessity and family needs enabled him to be inducted into the Civilian Conservation Corps, part of a recovery program designed by the Roosevelt administration to give unemployed young men the opportunity to engage in useful and productive work. George Savage was trained as a cook. A perforated ear drum kept him out of World War II, a disappointment that he never got over.

Following his work with the Corps, Savage returned to civilian life and put his training to use as a short-order cook at the Buttered Toast Restaurant in Scranton. Later, he found more lucrative work at the Superior Door and Sash Company. During the interim, he was married and had a family. After a while, it became apparent to him that he needed a diversion. Upon someone's recommendation, he joined the Lackawanna Central Modern Rail Road Club, located in the old Bull's Head Theatre building near the intersection of North Main Avenue and Providence Road. This was

*Continued on page 11*

## Holiday Delectables

Cakes and cookies of all shapes and sizes have graced festive holiday tables since ancient cooks prepared them to celebrate significant occasions. Ingredients such as cinnamon, ginger, black pepper, almonds, and dried fruits were introduced to Europe in the Middle ages, bringing holiday sweets to a new culinary level.

Christmas cookies as we know them today trace their roots to these Medieval European recipes. Lebkuchen, or gingerbread, was probably the first cake traditionally associated with Christmas.

By the 1500s, Christmas cookies had caught on all over Europe. German families baked pans of Lebkuchen and buttery Spritz cookies. Papparkakor (spicy ginger and black-pepper delights) were favorites in Sweden. Norwegians made krumkake, thin lemon and cardamom-scented wafers.

The earliest Christmas cookies in America arrived with the Dutch in the early 1600s. The 1930s introduced inexpensive, fanciful cookie cutters made of tin, and the Christmas cookies became immensely popular.

The traditional Jewish holiday of Chanukah is rooted in history, celebrating the miracle of lights associated with the eight-day cleansing and rededication. This holiday, too, calls for celebration with special foods. Many recipe books include cheesecake on their lists of Chanukah meals.

Our immigrant ancestors brought traditional holiday recipes with them from all over the world, adding to the bounty of the American kitchen. Many of those family recipes keep us connected to our roots and help to make the holidays special today.



### Holiday Gingerbread

½ cup shortening	1 tsp. baking soda
½ cup sugar	1 tsp. ginger
½ cup dark molasses	1 tsp. cinnamon
2 eggs	¼ tsp. nutmeg
2 cups cake flour	½ cup boiling water
¾ tsp. salt	

Cream the shortening and sugar. Beat in the eggs one at a time and add the molasses. In a separate bowl, sift the dry ingredients together two or three times, then add them to the egg mixture. Add the boiling water and stir until smooth. Pour into an 8 or 9 inch square pan and bake at 350 Fahrenheit for about 45 minutes.

*Courtesy of Overbrook Town Shop Recipes*

### Lindy's Cheesecake

#### Crust

1 c. sifted all purpose flour
¼ c. sugar
1 tsp. Grated lemon rind
1 egg yolk
¼ tsp. Vanilla

¼ pound unsalted butter, cut into small pieces

#### Filling

1 ½ pounds cream cheese, at room temp.
¾ c. sugar
2 Tbls. All-purpose flour
1 ½ tsp. Grated orange rind
1 ½ tsp. Grated lemon rind
¼ tsp. Vanilla
3 eggs
1 egg yolk
¼ c. heavy cream

*Recipe continued on page 10*