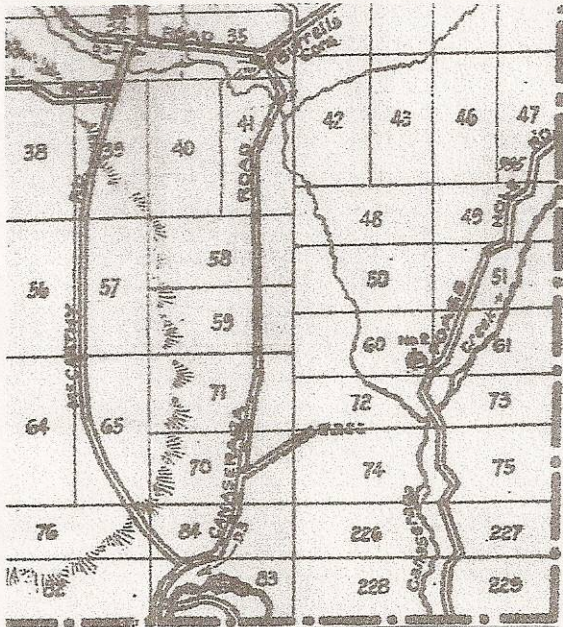


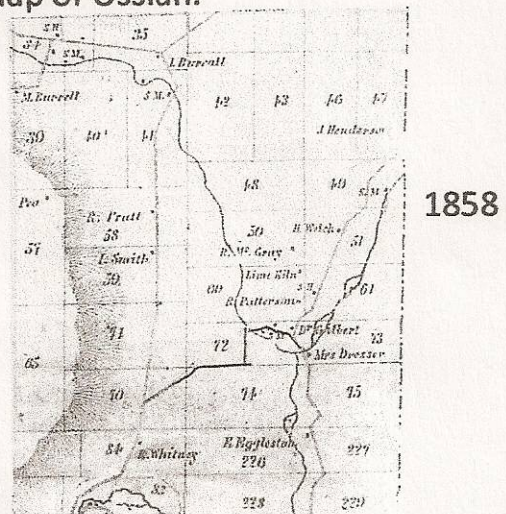
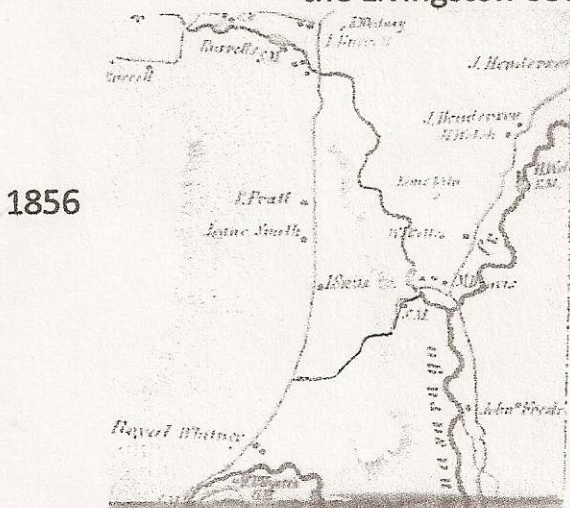
Road from Canaseraga Road to Poags Hole Road

While preparing documents for storage a plan dated 1916 was found that purposed that a road be constructed that would lead from the Canaseraga Road to the Poags Hole Road. The road would follow the boundary line between Lots 71 and 70 (between property owned by Charles Wilson and S.B. Whitney) and then follow the line between lots 72 and 74 (between F. Freiner and Whitney), across Lot 61 (L. Heckman) and across the Canaseraga Creek ending at the Poags Hole Road, near Schoolhouse #2. The 1916 Map shows part of a road in this area.



Town of Ossian 1916 Map – southeast corner of Ossian

Since this road is not there now it was decided that other maps of Ossian should be looked at and minutes of Town of Ossian Board minutes should be searched for information. The road appears on the Allegany County 1856 map of Ossian and the Livingston County 1858 map of Ossian.



Election Day Dinners

As another election day approaches, the Ladies Aide of the Presbyterian Church will be preparing for their annual election day dinner. The dinners are an Ossian tradition and are looked forward to by the community and people in the surrounding areas. The money raised by the dinners was and still is used by the ladies to help with church projects. Profits from past dinners were as followed: 1942 - \$40, 1943 - \$73.43, 1944 - \$89.82, 1945 - \$102.42, 1946 - \$117.14, 1947 - \$90, 1948 - \$167.50, 1949 - \$166.05, 1950 - \$185.50 and 1951 - \$155.19.

Hotdogs, weiners, fried cakes, coffee and pie were served at the 1942 Election Day Dinner which was put on by Eva Fries, Irene Bonner, Rachel Day, Rev. Day and Carrie Denton.

The 1946 dinner and supper was roast beef and there were two servings, one at 11:30 a.m. and one at 5:30 p.m. with lunches served all day. The cost was \$1 for adults and 50 cents for children. In 1950 and 1951 they had ham dinners because the price of beef was too high.

People of the community always donated food to the dinners and some of the people donating in 1946 were, Jessie Powell, Esther Gibson, Irene Bonner, Carrie Denton, Julian Nichols, Doris Denton, Ethel McTarnaghan, Eva Fries,

Carol Luce, Jennie McNinch, Aldene Luce, Dorothy Knapp, Jane Knapp, Frank Linzy, Bessie, Mae and Bea Shay, Anna Vroman, Bessie Allen, Mildred Tracy and Linda Knapp.

They started a candy counter at the Election Day Dinner on Nov. 7, 1950. They sold candy at 60 cents per pound and made \$5.71 on candy.

Besides Election Day Dinners, the Ladies Aide also held Ice Cream Socials. The Ice Cream Social in August 1948 was held at Floyd Shay's house, inside because it was a very cool evening. Doris and Carrie Denton were the co-chairmen. They used ten gallons of ice cream, about 20 – 25 cakes and a number of ice cream cones. They made \$9.71 in the serving corner. Items sold were a picnic basket, six towels, three aprons, nine dish cloths and cards. Also they took four orders for towels. Proceeds from the Ice Cream Social were \$38.60.

In 1952 the Ice Cream Social was held on the Presbyterian Church lawn.

Rhea Walker, Historian

Source: Treasured Memories of the Ossian Ladies Aid 1936-1986

Linda Knapp

Upcoming Events



Fall Walk Sat., October 15, 2016

Meet at the Ossian Town Hall at 10:00 A.M. The walk will be on the old McCarthy Road. Hope to see you there and all are welcome.

Ossian Historical Society Meeting

will be held Friday, October 21, 2016 at 10:30 A.M. at the Ossian Town Hall.

Variety Booth

Our variety booth will be set-up at the Ladies Aide Election Day Dinner on November 8, 2016. Time to think about Christmas shopping.

Chili and Soup Luncheon and Cookie Sale

Saturday, December 10, 2016
11:30 to 1:30 P.M. at the Ossian Community Center, 4760 Ossian Hill Road. Menu: Chili or soup, crackers, corn bread, cookies, and beverage.
Cost: \$6.00
Cookies \$4.00 a dozen



Sorry no cider this year, reason is lack of local apples.

Community Yard Sale - 2017

Watch for upcoming announcement for a community yard sale to take place toward the beginning of the month of June 2017 in which you will set-up your own table for a donation to the Ossian Historical Society and sell your own treasures. You will be able to purchase a light breakfast and lunch. Also we will be taking items for our own booth.

July 2016 Ossian Summer Recreation Program

It was a hit and we are not referring to the baseball game either. The group started off with learning embroidery and making it into a pillow. We did a talk on tea followed by a tea party, hats included. Our week was filled with making a mosaic, light up bracelets, talk on women's fashion way back when, mad scientist fun, tie dye t-shirts, and a daily Ossian history lesson in 25 words or less. It was great fun having a talk on birds followed by building bird houses.

We plan on again next July 2017 doing the Ossian Summer Recreation Program and expanding on fun and learning for the week.

Nancy Smith

Here's Ma's Applesauce Cookies recipe.
from Mary Ann Scharmberg

Frosted Applesauce Cookies

2 C. flour, sifted
1/2 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt, if desired
1/4 tsp. ground cloves
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 C. shortening
1 C. sugar
1 egg
1 C. thick applesauce
1/2 C. nuts, chopped
1/2 C. dates, chopped, if desired

1. Preheat oven to 350 F.
2. Grease baking sheet lightly.
3. Mix dry ingredients together in a small bowl.
4. Cream shortening and sugar in large mixing bowl.
5. Add egg. Mix well.
6. Add applesauce.
7. Add dry ingredients and mix well.
8. Add nuts and dates.
9. Chill dough for an hour or so.
10. Drop by tablespoonfuls onto greased pan.
11. Bake at 350F for 12-15 minutes.
12. Remove to cooling rack.

Beatrice Derrenbacher Mark

My brothers and I knew we were in for a treat when we smelled these spicy cookies baking. They are so delicious hot

out of the oven! Ma usually made them without the nuts and dates but I love nuts so I always add them. This was Ma's signature recipe which her grandchildren clamored for when they came through the door!

Cranberry Relish

From the kitchen of Ruth Linzy Walker

Grind together:

2 C. Cranberries (3/4 lb.)
1 large peeled apple
1 orange

Put over the above and let stand in the refrigerator for 2 hours:

1/2 C. Sugar

Add together:

1 box lemon jell-o
1-1/2 C. Boiling water

Let jell-o and water stand to set. Add to above mixture along with:

1/2 C. diced celery

Chopped nuts

Refrigerate overnight.