

NORTH SALEM

Celebrating

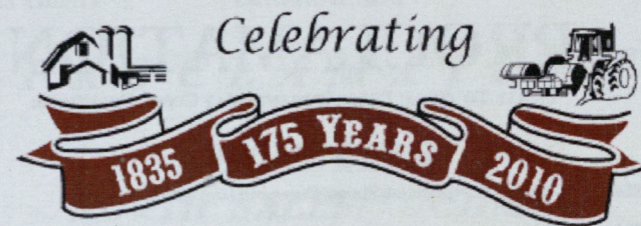


Souvenir Edition

with Pictures & Recipes

It's **MORE** than
just a cookbook!

NORTH SALEM



Robert Fishback

STATE OF INDIANA
EXECUTIVE DEPARTMENT
INDIANAPOLIS

Executive Order
PROCLAMATION

TO ALL TO WHOM THESE PRESENTS MAY COME, GREETINGS:

WHEREAS, North Salem was established December 10, 1835; and
WHEREAS, North Salem was incorporated as a town in May, 1899; and
WHEREAS, in the celebration of North Salem's 175th birthday, which will occur on December 10, 2010, they are celebrating this milestone in conjunction with Old Fashion Days on September 4-6, 2010;

NOW, THEREFORE, I, Mitchell E. Daniels, Jr., Governor of the State of Indiana, do hereby proclaim September 4-6, 2010 as

**NORTH SALEM CELEBRATING 175 YEARS
1835-2010**

in the State of Indiana, and invite all citizens to duly note this occasion.

*In Testimony Whereof, I hereto
set my hand and cause to be affixed the
Great Seal of State. Done at the
City of Indianapolis, this 18th
day of August in the year of our
Lord 2010 and of the Independence
of the United States 234.*



BY THE GOVERNOR:

M. E. Daniels, Jr.

STATE OF INDIANA)
HENDRICKS COUNTY) BOARD OF COMMISSIONERS

PROCLAMATION

**HONORING
NORTH SALEM, INDIANA
175TH BIRTHDAY**

Whereas: North Salem, Indiana is located in Eel River Township, Hendricks County Indiana at the intersection of SR 75 and SR 236;

Whereas: North Salem, Indiana was established on December 10, 1835 and incorporated as a town in May 1899;

Whereas: the North Salem, Indiana area is recognized as a family friendly rural community consisting of many farms and homes, a small town with an elementary school, five churches and several business establishments;

Whereas: the residents of the North Salem area consider this as a safe and healthy community to live and raise their families;

Whereas: the annual Old Fashion Days festival on Labor Day weekend captures the numerous volunteers of the area with a spirit of cooperation to work together to support a special event to bring many people together in a hometown atmosphere of family fun, food and fellowship;

Therefore: In witness whereof the Hendricks County Board of Commissioners recognize and honor the town of North Salem, Indiana and its residents on this celebration of their 175th Birthday during the Labor Day week-end festivities of Old Fashion Days, September 4, 5, and 6, 2010.

Dated this 17th day of August 2010.

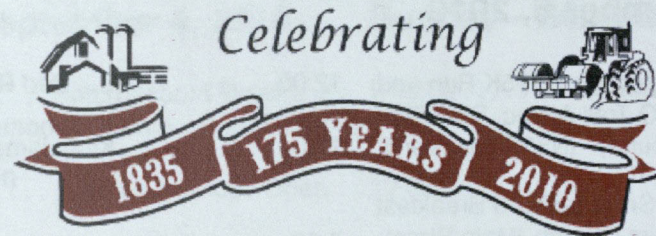


David A. Whicker
David A. Whicker, President

Eric L. Wathen
Eric L. Wathen, Vice President

Phyllis A. Palmer
Phyllis A. Palmer, Member

NORTH SALEM



Mission Statement

Uniting North Salem and Eel River Township residents to care about the common concerns in their community with a vision for the future.

We thank the

Hendricks County Community Foundation

for their support and for providing grant monies to the North Salem/Eel River 175 Committee for set up costs.

The Community Foundation has also provided matching grants for the North Salem, Eel River Community Fund, an endowment fund that will serve the North Salem/Eel River community long into the future.



Hendricks County
COMMUNITY FOUNDATION

THE TOWN AT THE TOP OF THE HILL.

A Drawing by Frederick Polley.

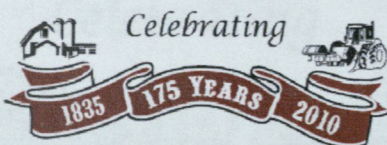


The sun was several hours high when we rounded the bend in the road leading up the hill to the village of North Salem. The leaves were still wet with dew on the shadow side of trees and shrubs and the cool morning air hovered in the low places. The energetic farmer refreshed with a peaceful night was early afield. I wonder if he realizes fully what real happiness in this life means? Few of us appreciate the value of hard work, the kind of work that keeps the muscles and joints of the body in working order. Swinging a golf club or swinging a scythe may bring into play the same muscular action, but one is hard work and the other a game. We stopped at the base of the hill to stretch the little church with the unusual looking tower. What the farmer thought of us, loafing

there in the shade so early in the day, would not look well printed. There is a value in these church towers and belltowers, it is, the ones that take odd and uncommon shapes which far exceed the money spent for their construction. This value is the force of eye attraction. If you want to know all about eye attraction ask your advertising man. North Salem is a peaceful little town Hendricks county, and it is, I believe, the only village in Eel River ship. It is not a new town by any means; it was settled in 18 soon after the county was organized. It makes no rash claims superiority, seeks nothing in the way of notoriety, and pursues no false prophets. It is a pretty town of shady streets and big homes, situated in a rich farming community, and probably of self-sustained in its neighborhood friendships and its fertile ne

Denny M. Woodrum found this in a Library at St. Petersburg, FL 1990 and sent to Woody Woodrum

NORTH SALEM



wishes to express
our sincere appreciation and thanks

to all those individuals
who donated recipes, helped with the compiling
and selling or in any other way contributed to
the publication of this
2010 souvenir edition of recipes and pictures.

Also appreciated is the donation of

UP LADOGA AVENUE
(for sale)

Author: Mary Ann Clark Moore, NSHS 1942

Handmade Afghan
(for silent auction)

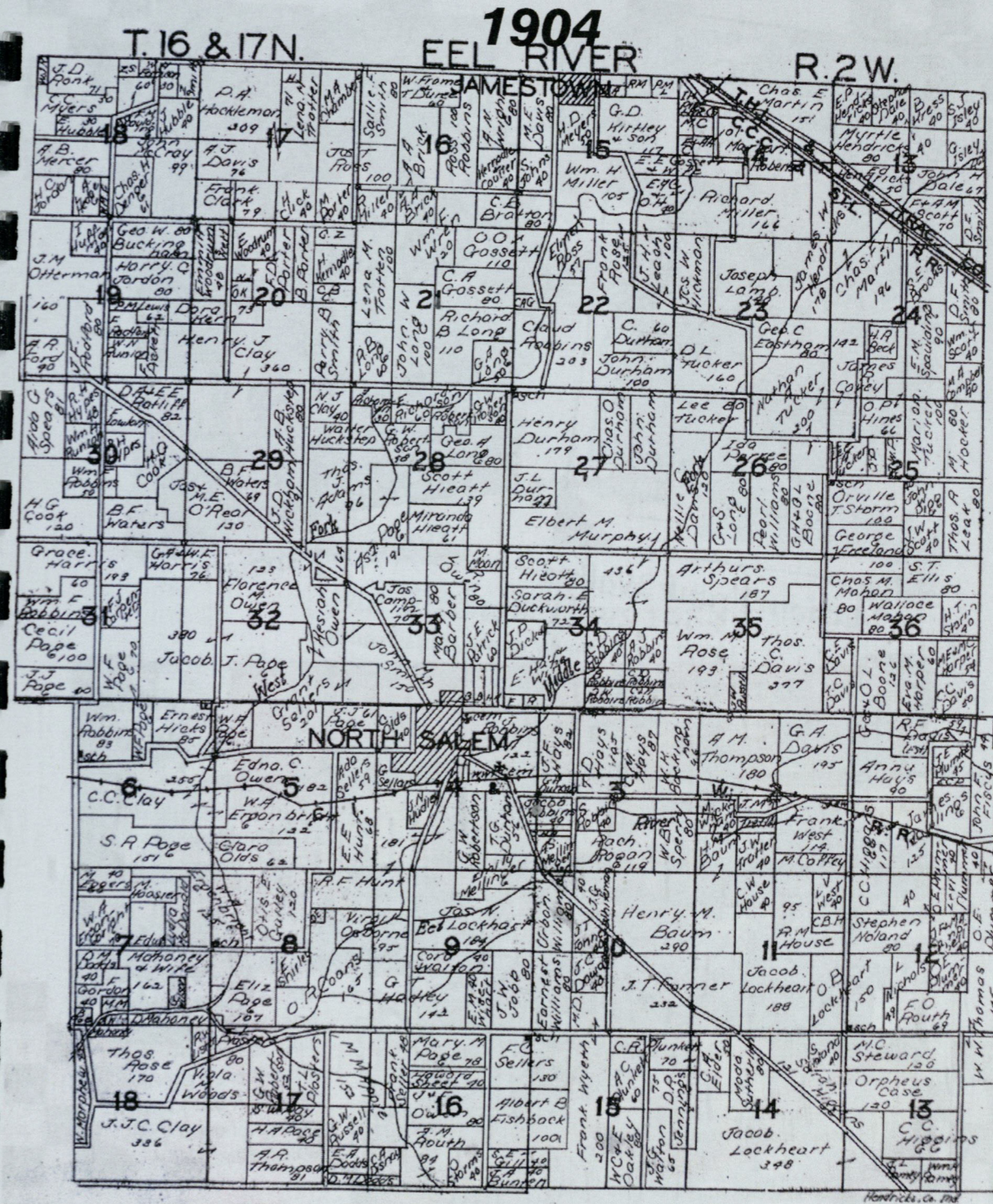
Craftswoman: Betty Wing

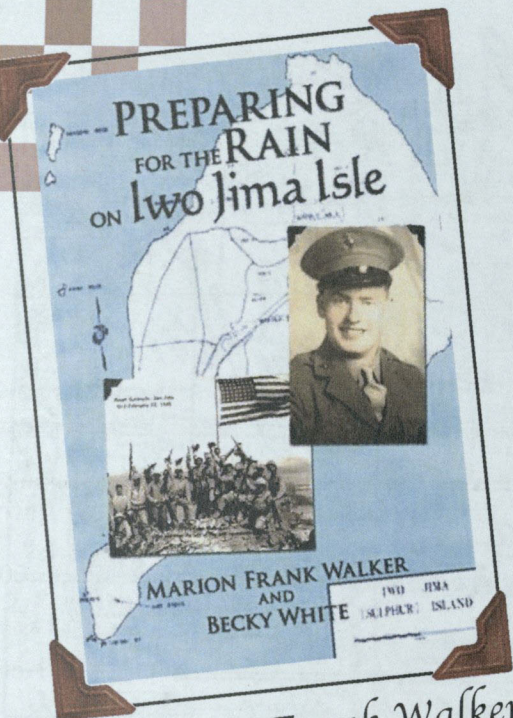
North Salem 175th Anniversary Watercolor
(for silent auction)

Artist: Robert Fishback, NSHS 1963



Our gratitude goes to the
Old Fashion Days
Committee for their assistance and
cooperation in this joint venture.





Marion Frank Walker



Howard Barnett



Bed Race



Old Fashion Days 1983

Norma Bishop, Irene Wyeth, Mark Dodd, Charlotte Barnett, Barbara Porters, Becky Compton

The men of the community restored this threshing machine. It was in the parade and was also used for demonstrations at the Machinery Field for many years. Joe Wyeth, driver, and Russell Sewell, waving from the top of the machine, were long time participants.





McCloud Park

In 2002 there were 235 acres of land purchased in Hendricks County along the Big Walnut Creek from two property owners. McCloud was opened and dedicated in 2003. The park purchased and moved a 1913 iron bridge from Pulaski County to relocate over a portion of Big Walnut that runs through the park. The bridge was dedicated May 21, 2010. McCloud Park is located on Hughes Road, just east of the Hendricks County Putnam County Road, and southwest of North Salem. McCloud Park is the first County Park in Hendricks County.



Smith Trucking
 7543 N St. Rd. 75, North Salem, IN 46165
 Leroy: (317) 695-1180 Leroy II: (317) 341-3476



Detach, Dump, Flat-Moffit Available, Grain, Log,
 Open Top, Van and Walking Floor.

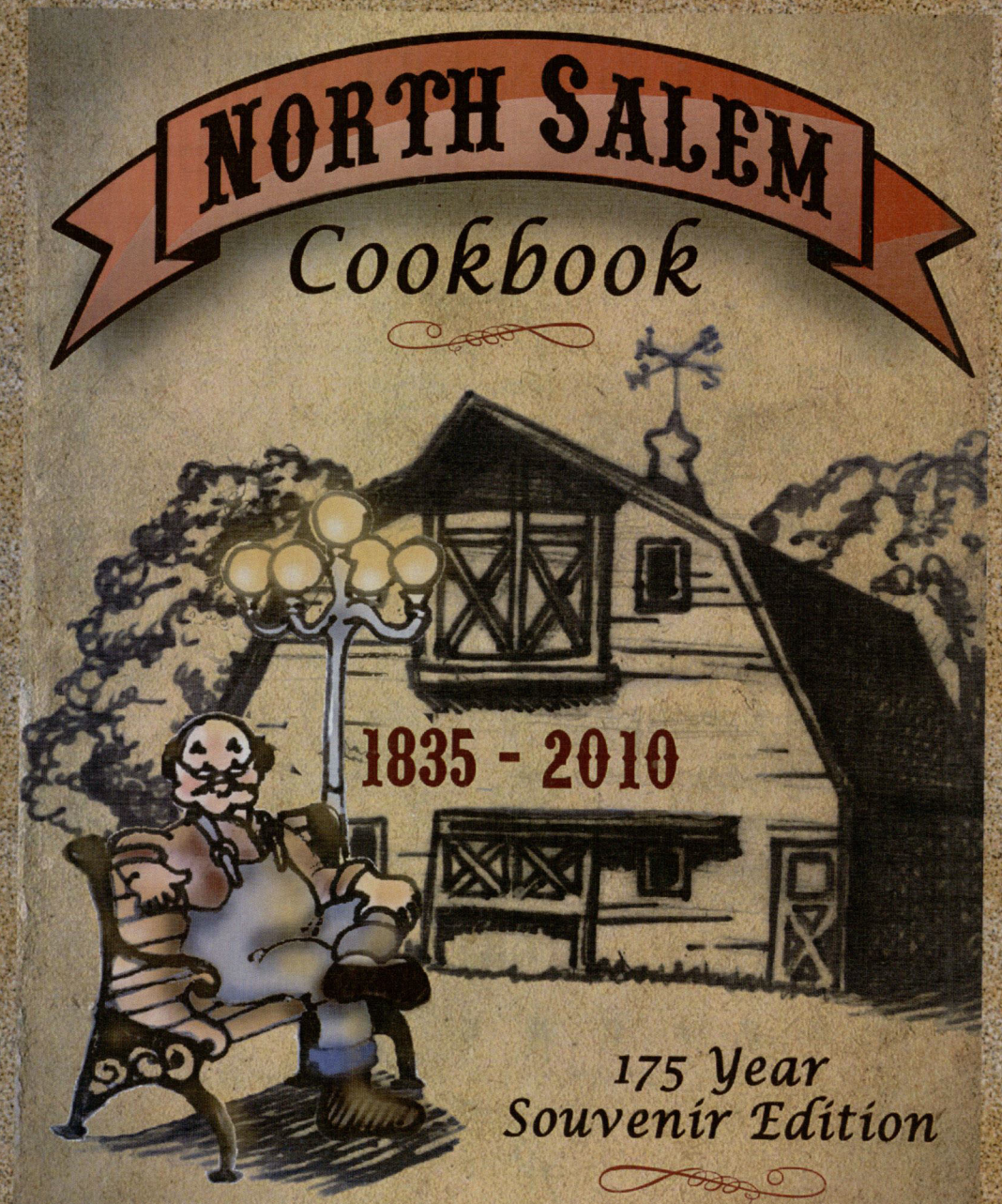
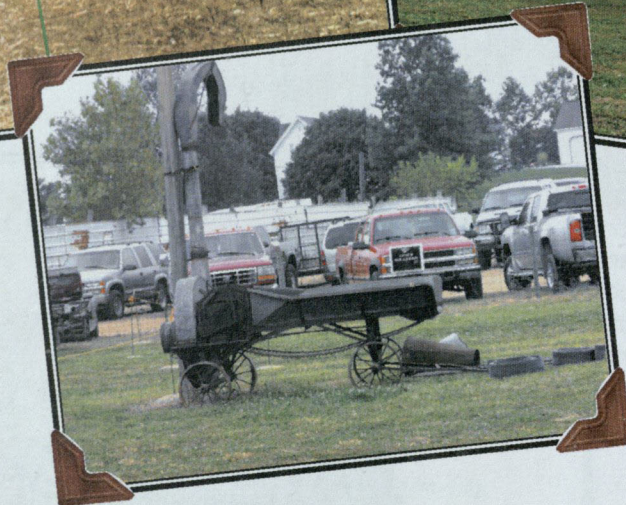


1935 Centennial
 First church in North Salem was a log building. James A. Frazier was the driver.

Singing Daughters of James A. Frazier

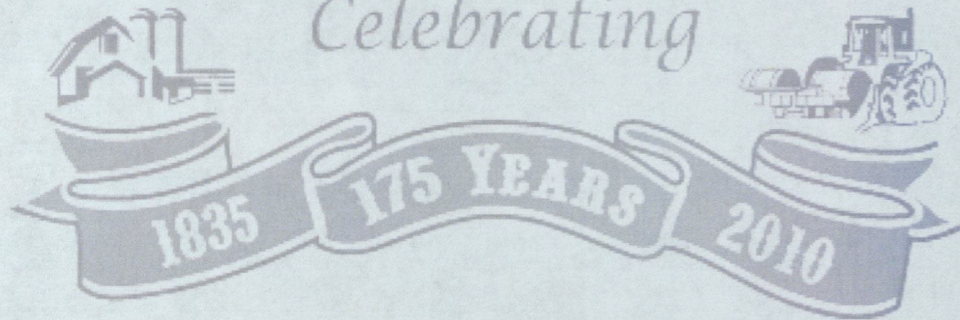
Marjorie Frazier Stultz, NHS '53
 Joyce Frazier Thomas, NHS '64
 Patricia Frazier Woodrum, NHS '51
 This trio sang for many community functions including the 1985 Sesquicentennial and the 175 Celebration.





NORTH SALEM

Celebrating



Appetizers/Beverages



Keeney CPA, PC



Red Dog Saloon



Methodist Church



SMOOTHIES

1 frozen banana
 1/4 pkg. instant sugar free vanilla pudding

1 cup skim milk

Cut banana into chunks into blender. Add 1/4 pkg. pudding and milk and blend until smooth. May need to add more milk to get to desired smoothness. Serve immediately.

Variation:

Add blueberries or other frozen fruit
 Use different flavors of pudding like chocolate or pistachio

Rhonda Halcomb

This is sugar free and fat free. Great use for overripe bananas – peel and freeze in zip lock baggies.



*Centennial
 Parade 1935*

FROZEN FRUIT SLUSH

3 medium firm bananas sliced
 1/2 cup lemonade
 6 medium ripe peaches – peeled and cubed
 3 cups water

1 can (20 ounces) crushed pineapple un-drained
 2 cups sugar
 1 1/3 cups seedless grapes - halved
 1 cup orange juice concentrate

In a large bowl stir the bananas and lemonade concentrate until coated. Stir in the remaining ingredients cover and freeze for 8 hours or until firm. Remove from the freezer 1 to 1 1/4 hours before serving so mixture becomes slushy. (Yield 12 servings)

Brenda Fleece

Breads



Basham's



*Fire
 Station*



*Covenant
 Grace*



CORN - OATMEAL MUFFINS

Heat oven to 400 degrees

1 cup flour
1 teaspoon baking powder
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ cup each of corn meal and oats

1 cup buttermilk
1 egg
 $\frac{1}{3}$ cup light brown sugar
 $\frac{1}{2}$ cup melted butter or margarine

Mix flour, salt, baking powder, baking soda, salt and set aside. In medium bowl stir together corn meal, oats and buttermilk. Add egg, sugar and melted butter/margarine. Stir well with a wooden spoon until well blended. Add flour mixture and blend well. Pour into greased muffin tins or use paper baking cups and bake 23 minutes (Makes 12 - 2 $\frac{1}{4}$ muffins)

Patty Woodrum

This recipe is from Wilma Selma Hedges, Mother of Anna Woodrum and Grandmother of Woody Woodrum.



REUNION 51ST REGT INDIANA VOLUNTEERS

At Ft. Straight, October 6, 1886

Regiment of John W. Hunt (wife, Nancy Davis Hunt) six months after enlistment took ill and was Honorably Discharged - dated October 6, 1886

CRANBERRY BREAD

- | | |
|------------------------------|---|
| 1/2 cup margarine | 1/2 teaspoon soda |
| 1 1/4 teaspoon baking powder | 3/4 cup orange juice frozen concentrate, thawed |
| 1 1/2 cup sugar | 12 ounces fresh cranberries thinly sliced |
| 2 teaspoon salt | 4 1/4 cups flour |
| 2 whole eggs | 1 1/4 cups pecans chopped |

In mixing bowl mix margarine and sugar with electric mixer until light and fluffy. Add eggs one at a time and then mix in orange juice concentrate. Combine the next four ingredients. Add flour mixture to the liquid ingredients and mix until moistened. Fold in cranberries and pecans. Divide mixture into two greased 8-inch x 4-inch by 2-inch loaf pans. Bake at 350 degrees approximately one hour or until toothpick comes out clean. (Makes 2 loaves)

Judy Wyeth

This recipe originally came from Marshall Field's Gourmet A Taste of Tradition. It is a family favorite and a very colorful addition to any meal, especially holiday meals

GLORIOUS MORNING MUFFINS

- | | |
|-----------------------------------|---|
| 2 eggs | 2 teaspoon cinnamon |
| 3/4 cups vegetable oil | 1/2 teaspoon salt |
| 1/4 cup milk | 1 1/2 cup shredded carrots (2-3 medium) |
| 2 teaspoon vanilla | 1/2 cup raisins |
| 2 cup Gold Medal unbleached flour | 1 cup shredded peeled apple |
| 1 cup packed brown sugar | 1/2 cup coconut |
| 2 teaspoon baking soda | 3/4 cup sliced almonds |

Heat oven to 350 degrees. Place paper muffin cups in 18 regular size muffin pan or grease/spray regular muffin pan. In large bowl beat eggs, milk, oil and vanilla with a wire whisk until well blended. Add flour, baking soda, brown sugar, cinnamon and salt and stir until dry ingredients are moistened. Stir in carrots, apple, raisins, coconut and 1/2 cup of almonds. Divide batter filling each muffin tin 3/4 full and sprinkle remaining almonds on top of batter. Bake 20 - 25 minutes or until toothpick inserted in center of toothpick comes out clean. Cool 5 minutes and remove from pan. (18 moist muffins)

Patty Woodrum

Celebrations of Life



*Wedding of
David &
Lisa Wyeth
in 1997*



*Funeral of
Louise Sewell,
September 2008:
Family and
care givers
accompany
the casket from
Porter's to
Fairview*

Cookies



NORTH SALEM



Crockpot Cooking



Moreland



Hendricks
Power

NORTH SALEM
Celebrating
1835 175 YEARS 2010

CROCK POT BEEF STEW

2 lbs beef stew meat, chunked
6 potatoes, chunked
6 carrots, sliced thick
1 cup celery, chunked
1 medium onion, chunked

1½ teaspoon salt and pepper
1 Tablespoon sugar
3 tablespoon corn starch
24 oz V-8 vegetable juice

Layer meat in bottom of crock pot. Layer vegetables. Then sprinkle with seasonings and cornstarch. Pour juice over all ingredients. Cook for five hours on high setting. Can be baked in oven on 250 degrees for five hours.

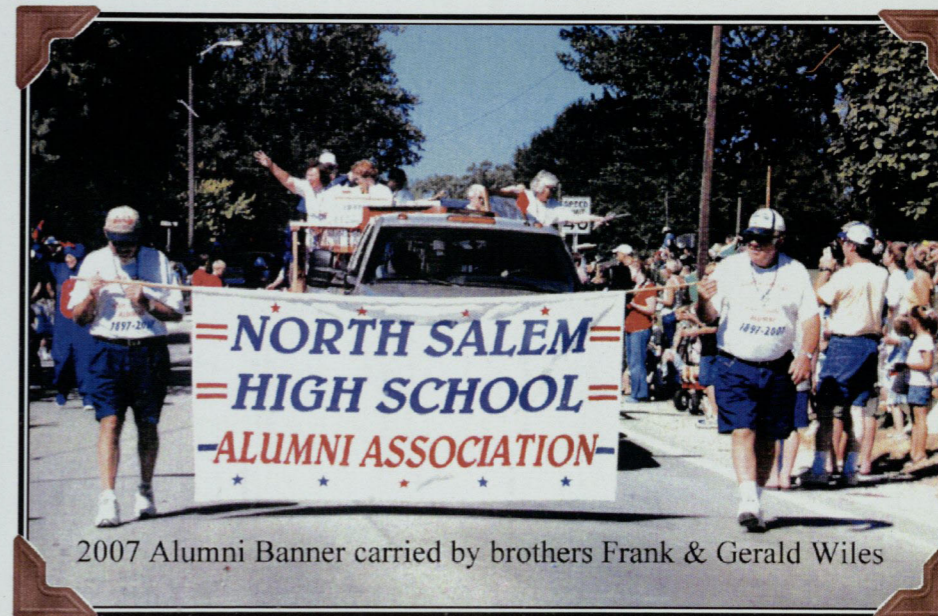
Teresa Russell

NICKNAMES FROM THE PAST

Compiled by **“Woody”** Woodrum

| | |
|--------------------------------|----------------------------------|
| Louis “Louie” Owen | “Skinny” Adams |
| Emmons “Slug” Clay | Ivan “Sprout” Hunt |
| “Quart” Gibson | Harry “Spud” Durham |
| Russell “Wynie” Wynkoop | Charles “Chigger” Keating |
| Frank “Cotton” Blaydes | Earl “Tude” Vansickle |
| Jesse “Cut” Ralston | Earl “Bonnie” Hicks |
| Glenn “Dirty” Durham | William “Willie” Smith |
| Charlie “Cocky” Robbins | Robert “Bean” Vansickle |
| Harold “Farmer” Dean | “Bull Dog” Thompson |
| Glen “Dunk” Duncan | “Ding” Smith |
| Herbert “Hode” Livesay | Marion “Bo” Walker |
| Charlie “Hoss” Reed | Glenn “Bottle” Smith |
| “Dude” Sheets | |

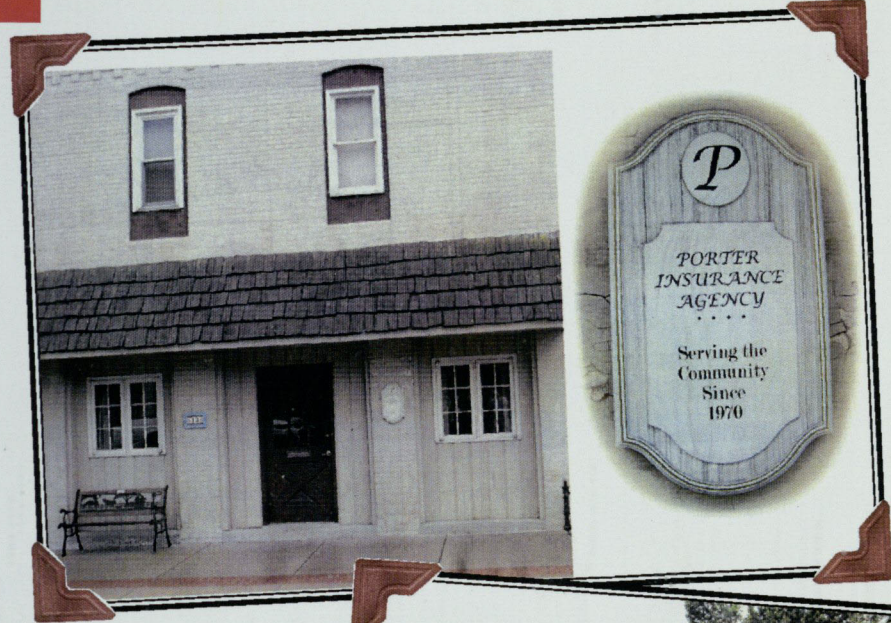
Desserts



2007 Alumni Banner carried by brothers Frank & Gerald Wiles



Healthy Choices



Porter
Insurance



Porter
Funeral
Home

NORTH SALEM
Celebrating
1835 175 YEARS 2010

OVEN FRIED CHICKEN

2 cups Progresso Panko crispy bread crumbs
 – plain
 1 cup grated Parmesan cheese
 2 teaspoon ground thyme
 4 Tablespoon olive oil
 1 teaspoon kosher salt
 1 teaspoon black pepper
 2 Tablespoon water
 1/4 cup Dijon mustard
 2 1/2 pounds uncooked boneless, skinless chicken breast, pounded to 1/4-inch thickness

Preheat oven to 400 degrees. Line a baking sheet with heavy duty aluminum foil. Place a cooking rack over pan and spray rack with non-stick cooking spray. In a shallow dish, combine bread crumbs, cheese, 2 Tablespoons olive oil, thyme, salt and pepper. In a separate shallow dish combine mustard, water, salt and pepper to taste and the remaining oil. Coat each chicken breast with mustard mixture. Dredge each in bread crumbs mixture. Place on prepared rack in pan. Bake for 25 to 30 minutes or until chicken is golden brown. (Serves 10)

LOW CALORIE HAMBURGER SOUP

1 lb ground beef
 1 – 16 oz can tomatoes cut up
 2 medium onions chopped
 2 medium carrots sliced
 2 stalks celery chopped
 1/3 cup pearl barley (optional)
 1/4 cup catsup
 1 Tablespoon beef bouillon or 3 cubes
 2 teaspoon seasoned salt
 1 teaspoon dried crushed basil - 1 basil leaf

Cook ground beef and drain well. Stir in 5 cups water, tomatoes, onions, carrots, celery, barley, catsup, bouillon, seasoned salt, basil, bay leaf and bring to a boil. Reduce heat, cover and simmer for 1 hour. Season to taste with salt and pepper. Remove basil leaf before serving. (6 servings - 206 calories per serving)

Joyce Thomas

HEART HEALTHY CAESAR SALAD

1 clove minced garlic
 2 Tablespoon extra virgin olive oil
 1 1/2 anchovy paste
 2 teaspoon red wine vinegar
 1 Tablespoon Worcestershire sauce
 1/4 cup grated parmesan cheese
 2 Tablespoon lemon juice
 dash of black pepper
 1 egg dipped in boiling water for 1 minute then discard yolk

Put garlic into oil over low heat and cook until it sizzles – DO NOT brown. Remove from heat and cool. Add anchovy paste and mix. Dip egg in boiling water less than 1 minute, separate and discard yolk. Add egg white to mixture and blend. Add pepper, lemon juice, Worcestershire sauce, vinegar and cheese. Refrigerate. Put Romaine lettuce, garlic croutons and some grated Parmesan cheese in a bowl. Add dressing as you like.

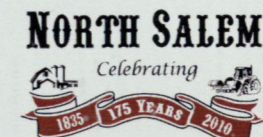
Wilma Ward

Main Courses



NAME OF DONORS

| | |
|------------------------------|---------------------------------|
| John & Jerri Colvin | Gene & Tinie Kisner Family |
| Nonie Delp | Bill & Joy Fleece Family |
| Jim & Peg Williams Family | Jenny Owen |
| Wilbur & Martha Sellers | Gene & Joann Lucas Family |
| Sellers Family | Gary & Sheila Owen Family |
| Matt – Julie - Delton Howrey | Zeke Alexander Family |
| In Memory Joey & Glen Bowden | Roger – Missy – Ben - Nick Call |
| David & Treva Himsel Family | Paul & Sandy Hardin Family |
| Imogene Owen | Rodger & June Ward |



SPICY SHRIMP CREOLE

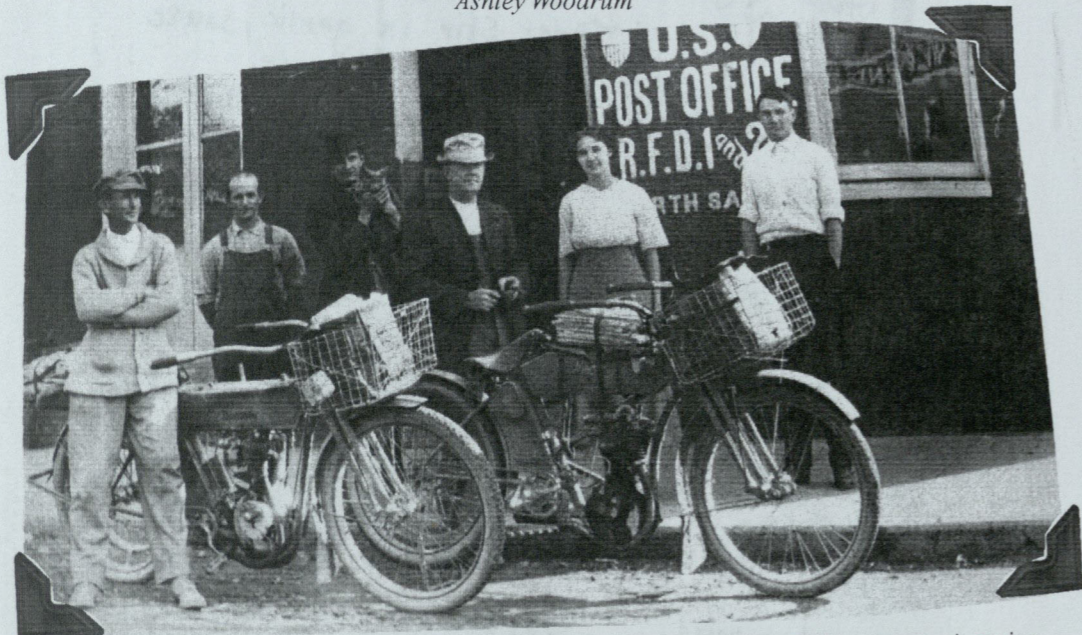
| | |
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| 1 can (14½ oz) diced tomatoes, un-drained | 1 teaspoon chili powder |
| 1 can (8 oz) tomato sauce | ½ teaspoon salt |
| ⅓ cup chopped green bell pepper | splash of Tabasco |
| ⅓ cup chopped onion | 1 teaspoon sugar |
| ⅓ cup chopped celery | ½ lb uncooked medium shrimp (deveined) |
| 1 garlic clove chopped and minced | hot cooked rice (optional) |
| 1 Tablespoon Worcestershire sauce | |

1. Sauté onion, celery, and pepper with hot oil until tender. Stir in garlic, sauté 2 minutes longer.
2. Stir in tomatoes, tomato sauce, Worcestershire sauce, sugar, salt, chili powder and Tabasco. Bring to a boil. Reduce heat; simmer uncovered for 20 – 25 minutes or until thick.
3. Add shrimp; cook 4-5 minutes longer or until pink. Serve with the rice if desired.

If using cooked shrimp, reduce time to 2 – 3 minutes or until warm.

Serves 2

Ashley Woodrum



Motorcycle mail delivery at North Salem Post Office in 1911. From left, Ed Hadley, rural carrier; Ed Elder, Postmaster Sherman Waters, John Adams, rural carrier; Vesta Gill, postal clerk, and Horace Waters, editor of North Salem Herald.

SAUSAGE CASSEROLE

| | |
|--------------------------------------|------------------------------|
| 1 bag egg noodles cooked and drained | 1 can cream of mushroom soup |
| 1 small green pepper chopped | 1 soup can of milk |
| 1 small onion chopped | 1 lb Velveeta cheese cubed |
| 1 lb sausage browned and drained | |

Mix all ingredients together and bake in a greased 9 x 13 pan for 30 minutes at 350 degrees.

Shannon Scrimager

STIR FRIED BEEF

| | |
|------------------------------|---------------------------------------|
| 1½ lb sirloin beef steak | 1 – 8 oz can tomato sauce |
| 1¼ cup vegetable oil | 1 teaspoon sugar |
| 1 small onion | ¼ teaspoon ground ginger |
| ¾ cup thinly sliced carrots | 1 small green pepper cut in strips |
| 1½ cup diagonally cut celery | 1 – 4 oz can sliced mushrooms drained |
| 1 Tablespoon corn starch | 3 cups hot cooked rice or noodles |
| ¼ cup soy sauce | |

Trim beef and cut in thin 2 inch strips. Brown in heated oil large skillet or wok over high heat. Add onion rings, carrots and celery. Stir fry until tender crisp. Combine corn starch, soy sauce, tomato sauce and seasonings in a small bowl. Add to skillet along with green peppers and mushrooms. Stir fry 3-4 minutes or until sauce thickens slightly and becomes shiny. Serve over hot rice or noodles. Yield: 6 servings

Charlotte Barnett

BIG OL' MESS

| | |
|---|------------------------------------|
| 1 lb smoked sausage, cut into chunks | ¼ cup Tabasco sauce |
| 3 jalapeno peppers, sliced | 1 – 10 oz jar sweet and sour sauce |
| 1 green pepper, cut into bite size chunks | 1 foil cooking bag |
| 1 sweet onion, cut into bite-size chunks | |

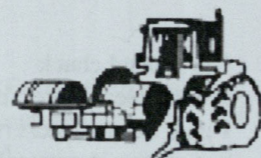
Place sausage, peppers and onion in foil bag. Mix Tabasco sauce with sweet and sour sauce in a small bowl and pour over the mixture in foil bag and seal edge tightly. Place foil bag on grill and cook for about 45 minutes, turning every 15 minutes. Slit open and serve right out of the bag. Makes 6 – 8 appetizer servings or 4 main course servings.

Donnie Barnhart, Jr.

"Absolutely Delicious"



I AM FROM



*I am from the center of one
cornfield sectioned into four,
a giant red barn filled with round bales
and mysterious farm creatures,
the fan blowing behind the big round bin
and the semi roaring
up the long gravel drive.*

*I am from the bare feet walking across
dirt, grass and rocks, calloused
hands which pull weeds from ripe
gardens full of fruits and vegetables,
sweat beads which drip
from the foreheads of my parents.*

*I am from the combine that shovels
the mixture of crops into its giant mouth,
giant trucks that work from early
morning until late at night, the family of
farmers who refuse to quit working until
the machinery is put away and the animals
are fed and put to rest for the night.*

*Victoria Ashley Wyeth
Printed in the Young Poets publication 2007*

Microwave Cooking



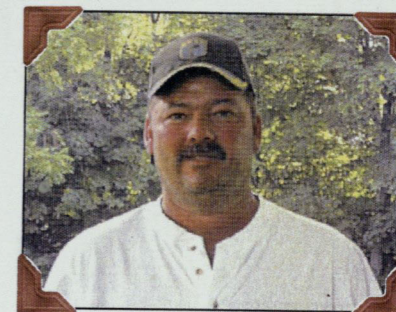
Robert & Ada Whiles



Gerald D. Wiles and Frank M. Wiles – Back Row
Delmer J. Wiles – Center
Phyllis (Whiles) Greeson - Front



Eric Wiles Excavating



Greg Wiles Masonry Contracting

The Whiles – Wiles Family on the 'Pat Murphy' Farm
Congratulations North Salem for 175 years



LEMON MERINGUE PIE

1½ cup sugar
½ cup cornstarch

1½ cup boiling water

Microwave on high until thick and clear.

3 egg yolks slightly beaten

Take small amount of hot mixture and mix with yolks then add to hot mixture. Microwave on high for 1 minute.

Add to hot mixture:
3 Tablespoons margarine

1 teaspoon lemon rind
3 - 4 Tablespoon lemon juice

Cool. Pour into baked pie shell and cool. Top with meringue.

Carol Ross

APPLE MICROWAVE CAKE

1 (18.2 oz) pkg. yellow cake mix
1 (21 oz) can apple pie filling
½ cup applesauce

3 eggs
2 teaspoon cinnamon

In large mixing bowl, combine cake mix, eggs, pie filling, applesauce and cinnamon. Mix until moist. Batter will be lumpy. Lightly spray microwave silicone bundt pan with non-stick spray. Pour cake into pan. Place the microwave cake pan in microwave and cook on high 13 minutes. Remove cake from oven, placing on cooling rack. Cover cake with dinner plate for 5 minutes. Turn cake onto dinner plate and remove pan.

Robby Stumph

I learned to make this cake while in the Tri-West Middle School FACS class

ZUCCHINI AND TOMATO CASSEROLE

1 medium zucchini thinly sliced
2 - 3 medium tomatoes sliced or chopped
1 small onion thinly julienne
Garlic salt to taste

Pepper to taste
6 - 8 oz mozzarella, cheddar or American
Cheese OR a combo of cheeses shredded

Layer vegetables in 9 x 9 baking pan. Sprinkle with garlic salt and pepper and top with shredded cheese. Cover with plastic wrap and puncture a few times to ventilate. Cook in microwave 10 - 15 minutes, turning ¼ turn every 5 minutes. Vegetables should be firm but cooked. *Variation: Top with grilled and diced chicken, turkey ham or mushrooms.*

Rhonda Halcomb

CARAMEL APPLE CRISP

6 cups sliced, peeled, tart apples
1 Tablespoon lemon juice
28 caramels
2 Tablespoons water

6 Tablespoons butter
¾ cup quick cooking oats
½ cup all purpose flour
1 teaspoon ground cinnamon

Place apples in a 2-quart microwave safe dish. Sprinkle with lemon juice and toss to coat then set aside. Place caramels and water in another microwave safe dish. Cover and microwave on high for 2 to 2½ minutes or until melted. Stir until blended. Pour over apples. Place butter in a microwave safe dish, cover and heat on high for 45 - 60 seconds or until melted. Stir in brown sugar, oats, flour and cinnamon until crumbly. Sprinkle over caramel mixture. Microwave uncovered on high for 14 - 15 minutes until apples are tender - turning a half turn once. (Yield 6 - 8)

Brenda Fleece

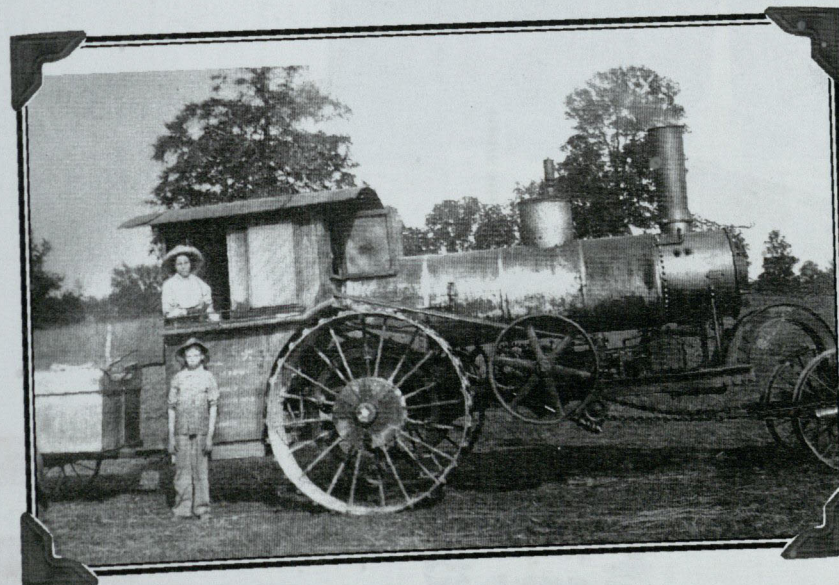
TACO STUFFED PEPPERS

1 lb hamburger
1 pkg. taco seasoning

1 can kidney beans or chili beans
1 cup salsa

Cook hamburger and drain. Add taco seasoning, beans and salsa. Simmer. Put 4 green peppers in microwave dish and fill with mixture. Cover with plastic wrap and microwave for 5 - 8 minutes. Top with sour cream and shredded cheese.

Sheila Owen



Salads



Grant Stewart - Mid American Finance
101 E. Washington St. Greencastle, IN 46135
(765) 653-2040 or 800-655-0353

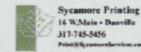


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Ladoga Frozen Food



Emmanuel Church



NORTH SALEM



FROZEN FRUIT SALAD

1 can crushed pineapple with juice
1 can Eagle brand milk

1 can strawberry, peach or cherry pie filling
1 large carton Cool Whip

Combine all ingredients and place in a metal rectangular pan and freeze. Thaw 1/2 hour before serving.

Jenny Owen

FISH FRY VINEGAR SLAW

1 head cabbage chopped into slaw
1 cup sugar
1/2 cup oil
3/4 cup vinegar
1 teaspoon pepper

1 teaspoon celery seed
1 chopped onion
1 - 2 green pepper diced
Shredded carrots

Mix together and pour over slaw.

Jackie Jones

This is the recipe we use for all the North Salem Optimist fish fries.



2010
Fish
Fry

ORIENTAL COLESLAW

| | |
|--|----------------------------------|
| 1 bag coleslaw mix | 1/3 cup oil |
| 2 bags Raiment oriental flavor noodles | 1 - 2 teaspoon oil |
| 1/2 cup sunflower seeds | 1/3 cup sugar |
| 3/4 cup sesame sticks | 1 medium onion (Vidalia is best) |
| 1/2 cup sliced almonds | |

Mix coleslaw mix and chopped onion and place in refrigerator. Toast sunflower seeds and almonds on cookie sheet in 1 - 2 Tablespoons of oil for 5 minutes at 400 degrees. Set aside to cool. Mash Ramen noodles in bags. When crumbled put in small container. Take flavor packets from noodles and mix with sugar and oil. When ready to serve, mix slaw mixture, seeds, nuts and sticks. Pour dressing over salad the toss. Serve immediately

Rebecca Compton

NOTE: People will request you bring this to EVERY pitch-in.

CRAN - RASPBERRY SOUR CREAM SALAD

| | |
|-----------------------------------|------------------------------|
| 1 large package Raspberry gelatin | 20 oz. can crushed pineapple |
| 1 3/4 cup boiling water | 1 cup sour cream |
| 16 oz can whole cranberry sauce | |

Dissolve gelatin in boiling water. Stir in cranberry sauce and un-drained pineapple until cranberry sauce melts. Chill until partially set. Pour 1/2 of the mixture into a bowl or mold and chill until firm. Leave remaining mixture at room temperature. Spread sour cream over firm mixture. Gently spoon remaining mixture on top of the sour cream and chill until firmly set.

Kay Banister Bowman

We had this at all of our family turkey dinners. It was my mother's favorite and always brings back memories when we enjoy it today.

RASPBERRY FRUIT SALAD

| | |
|--|-------------------------|
| 1 can (20 oz) crushed pineapple | 1/2 cup sour cream |
| 1 pkg. (10 - 12 oz) frozen raspberries | 1/2 cup chopped walnuts |
| 2 pkg. (3 oz.) raspberry Jell-O | |

Drain pineapple pressing 1 cup juice. Drain raspberries and add water to make 1 cup. Dissolve Jell-O in 1 cup water (boiling). Stir in pineapple juice, Jell-O and raspberry liquid. Pour 1 1/2 cup into 6 cup mold. Stir in pineapple. Chill until partially set. Chill remaining gelatin until syrupy. Stir in raspberries, sour cream and nuts. Pour over partially set gelatin. Chill overnight.

June Snyder

STRAWBERRY PRETZEL SALAD

| | |
|------------------------|-----------------------------|
| 1 cup crushed pretzels | 1 stick of margarine melted |
| 2 Tablespoon sugar | |

Mix together and press into a 9 x 13 pan. Bake at 350 degrees for 10 minutes. Cool.

| | |
|----------------------------|------------------------------|
| Combine: | 1 cup sugar |
| 8 oz cream cheese softened | 1 - 8 oz container Cool Whip |

Spread on crust after it cools:

| | |
|---------------------------------|---------------------|
| Mix: | 2 cup boiling water |
| 2- 3 oz pkgs. strawberry Jell-O | 1/2 cup cool water |

Dissolve Jell-o in hot water. Add cool water + and 2 10 oz boxes of frozen sweetened strawberries. Stir until thawed. When it thickens pour over cream mixture and chill until firm.

Shirley Peters

NOTE: You can also use apricot Jell-O with apricots drained and chopped

TOMATOES IN REFRIGERATOR FOR A MONTH

| | |
|--|---|
| 2 quart tomatoes peeled and quartered | 2/3 cup corn oil |
| 1 large onion sliced | 2/3 cup cider vinegar |
| 1 pepper red or green, diced (I use on 1/2 pepper) | 1/2 cup sugar |
| 4 garlic cloves minced | 1 teaspoon each of salt, pepper and sweet basil |

Peel and quarter tomatoes to fill 2 quart jars. Mix tomatoes, onion, peppers, garlic, corn oil, vinegar, sugar, salt, pepper and sweet basil. Put into quart jars (may need a pint jar also for the leftover) put in the refrigerator..



*Indians in a
North Salem
Parade -
might be
Centennial*

PINEAPPLE AND CHEESE SALAD

In Memory of Mary Hunt-Jones

1 can of pineapple (hold back all the pineapple juice)
 1/8 to 1/4 lb of Velveeta cheese

Cut these two into bite size portions. Add: 1 cup of miniature marshmallows.

In a sauce pan:
 2 whole eggs, briskly beat egg. Add sugar.

Add: All the pineapple juice with the above egg and sugar mixture and cook on medium heat. Bring to boil, stirring constantly. Cool just a little. Then pour mixture into the top mixture while still very warm. I mean t very warm! Serve hot, warm or cold.

Don't blame this recipe on Mother, it is mine but she loved to make a salad similar to this one

Rita Marie Lieske

This was her grandsons', Steve and Ted Lieske, favorite.



BUSINESS SECTION 1895

Soup

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John Gossett
Senior Minister

John Wood
Youth Minister

North Salem

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NORTH SALEM

Celebrating

CHUNKY CHEESE SOUP

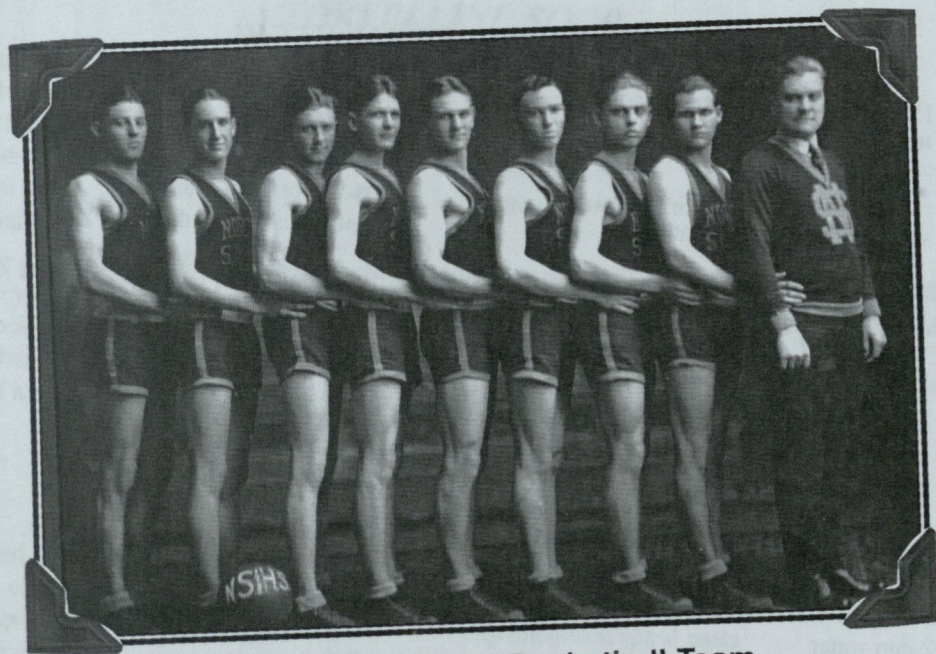
2 cups water
 2 cups diced peeled potatoes
 1/2 cup diced carrot
 1/2 cup chopped celery
 1/4 cup chopped onions
 1 1/2 teaspoon salt
 1/4 teaspoon pepper

1/4 cup butter or margarine
 2 cups shredded cheddar cheese
 1/4 cup flour
 2 cups milk
 1 cup cooked ham or 1 pound cooked
 and crumbled bacon (if using ham be sure to
 add a little bacon to add flavor)

In large pan combine vegetables, water, salt and pepper and bring to a boil. Reduce heat, cover and simmer until vegetables are tender then add meat. In another pan melt butter and stir in flour until smooth. Gradually add milk. Bring to a boil, cook and stir for 2 minutes or until thickened. Stir in cheese and stir until melted.

Add to vegetables. (Yield 6 - 8 servings)

Carol Ross



1923 North Salem Basketball Team

Left to right: Maurice Fleece, Eugene Fleece, Hunter Ross, Van Dorn Adams, unknown; Kenneth Page, Henry Neff, Estelle Page and Coach J. Wright. This team is shown wearing green wool uniforms that were given to them by another school that had ordered them, but didn't keep. They were worn by the North Salem High School Blue Devils basketball team for several "itchy" years. They were washed and shrank until they were later used by the sixth grade basketball team. They called themselves the "Green Hornets" as they were wearing green uniforms.

This -n- That



NORTH SALEM
 Celebrating
 1835 175 YEARS 2010

GUACAMOLE DIP

2 Avocados – rip enough to dent with thumb, but not soft or wrinkled
Salsa – Extra thick & chunky – your choice of Mild, Medium or Spicy
Lime Juice

1 package of Guacamole Spices – McCormick makes one, but I prefer Concord Foods available at Wal-Mart, Target and others (Choose Mild, Spicy or Extra Spicy)

Instructions: Prepare avocados by slicing through skin down to large center seed around length ways top to bottom- Separate halves and remove seed. Then with a large tablespoon inserted between inside of skin and avocado meat, slide around, working skin off of the avocado. Remove any darkened area and place into a bowl. Using an old fashion potato masher, mash avocados into as small of pieces as you desire. I prefer some small lumps. An electric hand mixer can be used, but it can also be messy. Add 1 heaping Tablespoon of thick and chunky salsa. I prefer Medium, but use to suit your taste. Add the Guacamole Seasoning dry mix. Use care as the dust from this mix will make you sneeze and eyes water, so be very gentle mixing into bowl. Gently mix ingredients with masher and add about 1 ounce of Lime Juice. This flavors as well as stops the avocados from turning black. Stir ingredients gently, cover and let marinate in refrigerator for at least half an hour. Stir again before serving.

Results: A six avocado batch will yield about a quart of Guacamole dip. Leftovers can be stored in refrigerator for a couple of days.

Mike Selch

This is great on corn chips and several I know use it as dressing on salad.



Woody Woodrum (1946)
Denny Greene (1971)
George Frazier (1941)
Elmo Greene
Joe Neff (1951)
Mike Greene (1965)
Martha Ann Durham (1940)

HAND LOTION

"Two years ago you published a prescription for a hand lotion that was very fine. I wish you would put it in the paper again. I lost my copy. Mrs. C. D. C., Indiana

Dissolve ¼ ounce of gum tragacanth in 1 quart of warm water, allowing to stand three days or until all is dissolved. Then add 2 ounces alcohol, 1½ ounces bay rum, 5 cents' worth bergamot 10 cents' worth pure glycerine, small amount of carbolic acid. To make this a pretty pink, add 1 or 2 drops of red fruit coloring. Mix well and keep in closed bottle or jars. Place in fancy bottles this make a fine gift for a friend."

Copied from an old newspaper article

COLD SOAP

- 1 cup lye
- 4 cups cold water
- 6 cups lard

Mix water and lye together until lye is dissolved. Add lard and stir until smooth.

Clara Thompson

SHERBET PUNCH

- ½ gallon sherbet
- 2 - 1 liter bottles diet Sprite

Set sherbet out 15 minutes before mixing. Place sherbet in a large punch bowl. Pour diet Sprit over the sherbet and gently stir. Serve in punch cups.

Serves 12 and you can increase ingredients depending on number you wish to serve. Use lime sherbet for green punch, pineapple sherbet for frothy white or raspberry sherbet for pretty pink punch. Do not use the rainbow sherbet as it will make the punch brown.

Quick, easy and you can mix as needed. It is a delightful cool and light punch that most everyone can enjoy for weddings, holidays, or any special occasion.

Judy Wyeth

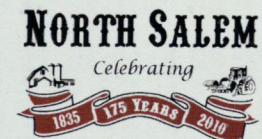
Vegetables



Fleece Insurance



Fleece Insurance Machinery Field



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1991 Queen



1993 Princesses

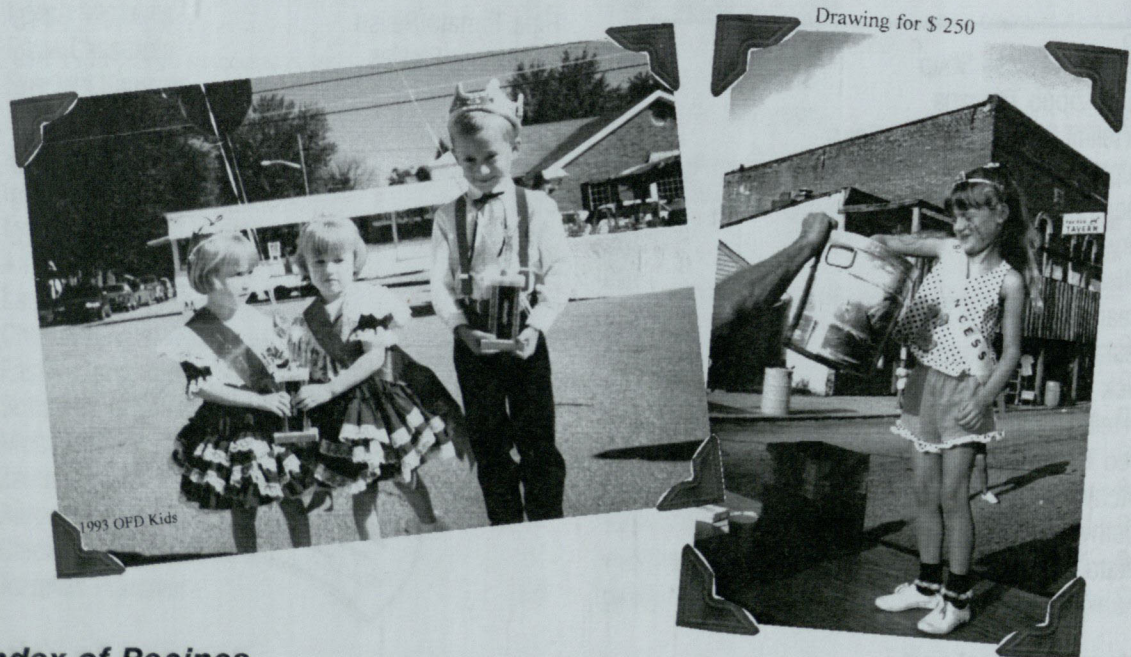


1990 Queen

NORTH SALEM
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The Hunt Farm

The Hunt Farm was the first farm on right side south of North Salem. The house faced east toward State Road 75.

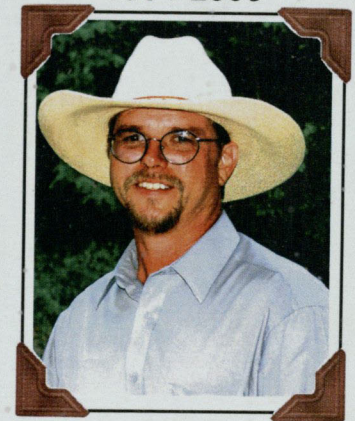


Gertie McFerran, lady in left back row, was the grandmother of Mrs. Sharon (Martin) Dial. The boy in the middle, Ivan Hunt, father of Mrs. Rita (Raymond) Lieske. Cir: 1913



The second Hunt house was in the same location but facing north toward North Salem's Train Depot. There were many sights and sounds to enjoy. This was the first water station west of Indianapolis for trains headed to St. Louis. It also featured large amounts of commercial activity as the cattle transportation fed to the Chicago Stockyards. There was much noise from the trains because they changed tracks in NS leaving off many cattle, lumber, and other products.

In Memory of
Ted Brandt Lieske
1964-2009



Wife: Kelly Lieske
Children: Wyatt Hunt Lieske
and Allison Paige Lieske
Parents Raymond and
Rita Lieske
Mother-in-Law Jan Davidson



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