

SPRING CITY FRIENDS

Friends of Historic Spring City, Utah



M'Lisa & Craig Paulsen (and Chuck, the horse), after a ride in their carriage around town, Spring City

Photo: Gwendolyn Soper

EXCITING NEWS!

We are proud to announce the release of a new and updated website at www.friendsofhistoricspringcity.org! Come visit and check out all the new features, including:

- 3D tours of the Old School, the Allred Hotel, Victory Hall and the Restored Brown Barn.

- List of upcoming Events

- Online Store where you can order Friends of Historic Spring City t-shirts and, in the future, other products to support our lovely town.

We encourage you to visit soon! The Christmas Holiday season is a lovely time to visit Spring City. Be sure to drive by the Spring City Community Center to see

the beautiful light display. Also, check out Main Street to see the awesome light posts decorated by different families in town.

Congratulations to the winners of the light post decorating contest! 1st Place Nic & Brittany Evans Family, 2nd Place Scott & Jessica Drew Family, 3rd Place Jennifer Vanderwaal Family.

If you are here in the evening, drive around town to see some lovely Christmas decorations and lights on many historic homes.

~OPEN ~
ROUTES 89 GRILL
 AND
DAS CAFÉ


Come visit!
 Come hungry!

CHRISTMAS MINIATURES FOR SALE

Hurry! They're going fast. We're featuring a limited number of Miniature Paintings by local artists.

They make an extra special stocking stuffer. Hop on over to our website or our Instagram page (link in bio) to see which paintings haven't sold yet and place your order!

This is instead of our Membership Drive and annual Candlelight Christmas tours. Thank you for your support!

 follow us on Instagram @friendsofhistoricspringcity
 (www.friendsofhistoricspringcity.org)



CALL FOR DONATIONS AND MEMBERSHIP RENEWAL

Every year we can use your financial support via donations and membership renewals. We appreciate every bit of support you can give. With the difficulties of the Covid 19 pandemic, fundraising opportunities are restricted, so we need your help more than ever.

We still owe a substantial balance on the restoration of the Spring City Community Center. Also, we are moving forward with a small grants program on historic homes, public buildings and barns in town. Dues help us to maintain our website and promote our events. Donations enable us to build for the future.

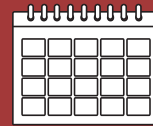
Visit the Donation Page of our website for information on LIMESTONE PLAQUES on the WALL OF HONOR or a place in the Gallery of Friends in the Spring City (Old School) Community Center.

Even though we aren't doing a Membership Drive this year, please remember to begin or renew your membership, and support historic preservation in Spring City today. Visit our website and select Get Involved.

THANK YOU!



Photo: Gwendolyn Soper



MARK YOUR 2021 CALENDAR!

May 29:
Heritage Day

July 24:
Pioneer Day

August 7:
Spring City Bluegrass &
Folk Festival

September 4:
Spring City Arts Plein Air &
Studio Tour Events

*The more you know
about the past, the
better prepared you
are for the future.*

—THEODORE ROOSEVELT



THE SPRING CITY WAVE

by Gwendolyn Soper, Spring City

I first noticed the Spring City wave in 1985 when Ed and Jaycene Soper moved into the old Baxter home on Main. You know the wave I'm talking about. The wave had been going on, I imagine, for decades before that.

It's unique and we all give the wave to one another in passing. It's not a parade wave—wiping the air like a windshield wiper. It's not a twinkling-your-fingers-and-smile-wave, or a wave where you hinge all four fingers up and down like they're taking deep bows at the end of a performance. It's better than any of those waves.

You know the wave. I know you do. It's the lift of two, three—maybe four fingers up off the tractor or car steering wheel without taking your hand off the wheel.

At the end of a long day working in the fields, the hills, or your garden, or loading the kiln, vats, or your paintbrush—the wave is sometimes one finger lifted off the wheel—just one, the most precious wave of all. The wave is complete when both friends (or strangers) sense a greeting has passed through the air, half the time without making eye contact.

When did the first wave take place in our valley? Did Chief Walkara, Sanpete valley's Shoshoni chief in the 1800s, lift a finger off the rein of his horse to flick away a fly, or subtly point the way to a hidden spring, and the man named Welcome Chapman took it for 'hello'?

THE OWL

BY EDWARD THOMAS

Downhill I came, hungry, and yet not starved;
Cold, yet had heat within me that was proof
Against the North wind; tired, yet so that rest
Had seemed the sweetest thing under a roof.

Then at the inn I had food, fire, and rest,
Knowing how hungry, cold, and tired was I.
All of the night was quite barred out except
An owl's cry, a most melancholy cry

Shaken out long and clear upon the hill,
No merry note, nor cause of merriment,
But one telling me plain what I escaped
And others could not, that night, as in I went.

And salted was my food, and my repose.
Salted and sobered, too, by the bird's voice
Speaking for all who lay under the stars,
Soldiers and poor, unable to rejoice.

MOLASSES SPICE COOKIES

2 1/4 C flour
1 tsp baking soda
1 1/2 tsp ground cinnamon
1 1/2 tsp ground ginger
1/2 tsp ground cloves
1/4 tsp ground allspice
1/4 FINELY fresh ground pepper
1/4 tsp salt

1 1/2 sticks unsalted butter,
(or half butter/ half shortening)
1/3 C packed dark brown sugar
1/2 C granulated sugar,
plus 1/2 C for rolling
1 large egg yolk
1 tsp vanilla extract
1/2 C light or dark molasses

Preheat oven to 375°. Whisk together flour, soda, spices, and salt into medium bowl. In another bowl beat butter with brown sugar and granulated sugar 'til light and fluffy; about 3 min. While mixing, add yolk and vanilla. Beat for another minute. Repeat with molasses. Scrape down bowl when necessary. With mixer on low, add flour mixture and beat until just incorporated. Give dough a final stir by hand to make sure there aren't pockets of flour at the bottom. Dough will be soft. Roll heaping tablespoons of dough, about 1 1/4 inches wide, between water-moistened palms. Drop ball into small bowl holding 1/2 C sugar. Toss to coat. Space them about 2 inches apart on baking sheet. Bake 11 minutes, or until cookies are browned, still puffy, the edges just beginning to set. Do not overbake.

-Recipe by Shirley Britsch



SPRING CITY CHRISTMAS MEMORIES

FROM THE JOHANNES LARSEN FAMILY

In pioneer homes ... no Christmas was complete without a dish of “sweet soup,” a famous Danish dessert...[we] gathered currants in the summer and dried and stored them for just such an occasion. After adding diced apples, sugar and spices along with tapioca, it was cooked and cooled, fresh cream was poured over the top and ... a luscious Christmas treat was enjoyed by each member of the family.

The winter of 1879 was long to be remembered ... it snowed all night. By morning the snow was piled so high against the door no one could get out. A neighbor came and shoveled them out. That winter stretched farther than the food supply. Everything was exhausted except the barrel of carrots that were stored in the root cellar. But by spring, the Larsen’s never wanted to see another carrot. They had stewed carrots, carrot soup, carrot cereal that consisted of carrots that were cooked and mashed, with a sweetener and milk on top. Their complete diet consisted of carrots, but that is what helped them through the long winter. The children asked Father Larsen not to plant carrots ever again.

One special occasion that all the community took part in was a trip to ...[the] pond when the pond was frozen solid. Father Larsen hitched up the oxen, loaded the children in the wagon and to [the pond] they went. The ice was cut in about 18” blocks, loaded in the wagon and taken home, where it was stored in the ice house or a vacated dug out packed with straw, there to remain until the 4th of July, when the ice was taken out and used to freeze the delicious homemade ice cream.

-From *A Great Heritage*, 1999, by Christiane M. Larsen

SØD SUPPE

SCANDINAVIAN SWEET SOUP

1/4 C large pearl tapioca	3/4 cup sugar, or less
5 cups water	1 cinnamon stick
1/2 C dried currants or raisins	OR 1 teaspoon cinnamon
1/2 C dried apples, chopped	1 star anise
1/2 C prunes, chopped	Zest from 1 lemon
1/2 C apricots, chopped	1 Tablespoon lemon juice

Soak tapioca in water overnight. In the morning, add fruit, sugar, cinnamon, star anise, and lemon zest. Cook over medium-high heat in a large, heavy-bottomed saucepan until tapioca is clear and the fruit is tender, about 10 minutes. Remove from heat and add lemon juice. Remove star anise. Allow to cool. Serve hot or cold with heavy cream on top. [It’s also common to serve on top of cottage cheese, on top of unsweetened yogurt, or with sliced cheese on the side (a sharp white cheddar or gjetost cheese would be nice). This is a special occasion recipe, more than anything. In Norwegian it’s called Søt suppe--with a t.]