

The Wave

Newsletter of the Hamburg Township Historical Society - August 2023

P.O. Box 272
7225 Stone Street
Hamburg, MI 48139
810-986-0190
hamburgmuseummichigan@outlook.com
https://hamburgmuseum.org



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MUSEUM HOURS

Della Copp

11 am - 3 pm Weds. & Sat.

ADMISSION

\$2 Adults, \$1 Children 18 and younger. Members Free.



Learn the basic knit and purl stitches that build the art of knitting both practical and decorative items. This skill has spanned centuries never losing popularity or usefulness. Join us for four weeks of basic skills at the beautiful Hamburg Historical Museum Hines Learning Center.

Suggested ages: 10 and up

Class maximum: 8 participants

Wednesday, August 2, 9, 16, & 23

Time: 11:00 - Noon

Cost: \$10 per person total for the four week series

(payable via cash or check at first class)

Yarn provided (we will use #4/worsted weight, washable yarns)

Knitting Needles will be on loan / to be turned in at end of the last class.

Sign up prior to August 1st by calling the Museum at

810-986-0190. Leave your name and number. You can also email us at

hamburgmuseummichigan@outlook.com to register.

A Historical Treat for Today

A refreshing sweet drink bursting with citrus flavor. During the 18th century, you could find a treat known as **Orange Cream**, a beverage made from oranges, water, sugar, and eggs. English author Hannah Glasse <u>included her recipe in a collection entitled "Art of Cookery Made Plain and Easy"</u>, which was revised in the United States in **1796**.

Here is a recipe for an **Orange Julius**, a more modern take on this classic fruit concoction. (**by Kelli Foster**)

INGREDIENTS

- 1 cup milk (whole, 2%, or skim)
- 2 teaspoons vanilla extract
- 1 6-ounce can frozen orange juice concentrate
- 1/2 cup sugar (or sugar substitutes, check the package for equivalence)
- 1 1/2 cups ice

INSTRUCTIONS

Pour the milk and vanilla in a blender and pulse until combined.

Add the frozen orange juice concentrate. Blend until fully combined with the milk. Add the sugar and ice cubes: Blend until cubes are crushed and the mixture has thickened. If things end up a little thick, just add a tablespoon of water and mix once again.

Pour the drink into glasses. Serve with a straw and sip your way to blissful happiness. Makes 2 drinks

*From the Fife and Drum Inn website featuring colonial recipes

Thank You for Another Successful Rummage Sale

The combination of enthusiastic customers, donors and tireless volunteers brought in \$1391 that will help continue the museum work of exploring and maintaining the history of Hamburg Township.

IN THE GOOD OLD SUMMERTIME

With the coming of the railroads, the areas around Lakeland-Zukey Lake became the resort spot of the township. People traveled from Detroit and Ohio to spend their summers here.



MARK YOUR CALENDAR

Knitting Basics

Wednesdays, Aug. 2, 9, 16, 23 Registration Limit:10

Cost: \$10

Have a few openings left. Call for

registration

Hamburg Village

Walking Tour

- Saturday, Sep 16 3 pm
- Registration Limit: 25
- \$5 per person
- Call or email for reservations

Halloween in Hamburg History Presentation

- Saturday Oct 21
- Details in Sep newsletter

Museum phone:

810-986-0190

Email: <u>hamburgmuseummichi-</u>gan@outlook.com

Note: The Museum will be closed Saturday,
September 2 for the Labor Day Weekend.

HELP US
PRESERVE AND
PRESENT
THE HISTORY
OF HAMBURG.
JOIN THE
HISTORICAL
SOCIETY

name	Date		
Address			
City	State Zip	Phone	
Email address*			
ANNUAL DUES			
Individual \$20.00	Dual \$25.00 _	Family \$30.00	
Business \$50.00	Life \$300.00 (one lifetime payment)		

*ADD \$12 to receive paper newsletters via USPS; email copies are free.

Please make your check payable to the Hamburg Township Historical Society. Mail it with this form to P.O. Box 272, Hamburg, MI 48139 or drop it off at the museum at 7225 Stone Street during visiting hours.