

# Paradise Past

THE NEWSLETTER  
OF THE

PARADISE  
Historical  
Society

SPRING 2015 • Volume 9, Issue 1

## President's Letter

As many of you know, I love to bake. So it is a real treat to share a "historical" recipe in this issue of *Paradise Past*. Don and Gayle Miller of the Devil's Hole tell the story of a special apple cake that has been in Don's family for generations. Does your family have a recipe that tells a story? We would love to hear about it.

Remember that your historical society is collecting memories and images of the Flood of 1955 — please share yours so we can present the fullest picture possible of the flood in the Valley. Many interesting programs like this are being prepared. I hope to see you at a meeting soon!

Jane

Jane Niering, President

## A FRAMED PHOTOGRAPH OF THE "Hill Eden"

December 2014 saw the Paradise Historical Society receive a framed picture of the Hill Eden, a resort from the past, which existed in Henryville. The picture was provided by Sarah Ellen Rushmore Byrn to Ed and Eleanor Burns who in turn presented it to the historical society.

Sarah Ellen (Sally) Rushmore Byrn is the great-granddaughter of Sarah Ellen Henry for whom she was named. Sally's grandmother was Mabel Henry Rushmore. The following narrative was written by Sally to accompany the picture of the Hill Eden.

"The Hill Eden was given to my grandmother Mable Henry Rushmore (Edward John Rushmore). I have no idea when this picture was taken. I found it while cleaning out my parents' home after their deaths. Hill Eden had been a boarding house, hence the numbers on each of the bedroom doors and the sleeping porch. It was also a general store at one point and the first post office.

The building seen in the distance was the school house. My grandmother graduated from East Stroudsburg Normal School and was a kindergarten and piano teacher. There was also an ice house, a barn and a workshop on the property. There was a pony when my father, aunts and uncle were young named Merry Legs. There was an apple orchard and grape vines but not a full garden.

Continued on Page 2

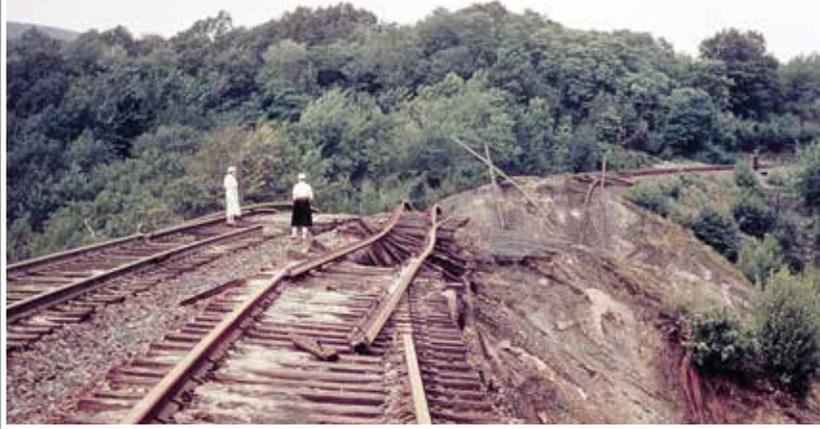


Spring

COLLECTING, PRESERVING & DISSEMINATING PARADISE HISTORY

# THE FLOOD OF 1955

# Remembered



In 1955 the Poconos was visited by hurricanes Connie and Diane. Twenty-two inches of rain was reported between August 10 and 18. Diane was the last of these hurricanes, and she left in her wake the historic flood of 1955. This flood resulted in the loss of lives and left many people without their homes. It also caused massive property damage to businesses, bridges, roads and the railroad. The Delaware Lackawanna and Western Railroad trackage in the Devils Hole area suffered extensive damage and stranded a passenger train in Cresco.

The flood of 1955 occurred 60 years ago this August. It probably is the largest natural disaster to occur in the Poconos in over 100 years. During 2015 PHS is focusing attention on the impact of the flood on Paradise Township and the surrounding area.

How did the flood affect you, your family, or people you know? Please share your recollections on what the flood meant in your life. Pictures are a great way to assist in remembering the devastation caused by the flood. PHS is interested in collecting these memories and photographs for our archives as well as sharing at a regular meeting later in the summer. Some stories will be printed in coming issues of *Paradise Past*.

## ART IN THE PHS ARCHIVES A Painting of the Ace Store



George Traugh of Cresco made a generous contribution to our archives at the February meeting of PHS — an oil painting of the Ace Store by Lucille Cook. George acquired the painting 26 years ago from Sally Farabee, of Buck Hill Falls. He said he enjoyed the painting for years and thought it was time for others to be able to see the painting and appreciate it too. The painting depicts the store prior to 1944,

although not much has changed in the way the store looks today. The date of the actual painting is unknown at this time, although, based on the treatment of the sky in the painting, well-known local artist John James believes it was done under the tutelage of Edna Palmer Englehardt. PHS intends to have the painting displayed at the Paradise Township building in the near future.

## Delaware, Lackawanna & Western Railroad GOLF COURSE

A little known fact about golf in Paradise was shared by Al Johnson, the proprietor of the Pocono Cheesecake Factory. In the late 1800s and early 1900s the DL&W had a small golf course at what is now the intersection of Routes 940 and 390. Al observed that he was familiar with the existence of the golf course and had lived in the former caddy shack when he first moved to the Poconos. He continued to relate what happened to the property after the DL&W sold the property. In the early 1950s the property was acquired by Halstead and Pearl Ellison who built a house on the property and eventually Al and his wife Carol purchased the house and are the current owners.



## A FRAMED PHOTOGRAPH OF THE "Hill Eden"

*Continued from Page 1*

The kitchen was crowded with green glass dishes which seemed to have come from the hotel at some point. There was a huge dining room table that rolled out at both ends like a roll top desk. There was a crank that fit into it and you could extend the table by rolling the ends out. I've always wondered what happened to that unusual table.

Grandma took on the responsibility of the Paradise Chapel which was just down the road from Hill Eden. Both my Aunt Ginny (James Spann) and Aunt Evelyn (John Reynolds) were married there with Queen Anne's Lace as their flowers. I'm not sure how many family members played the pump organ but I know they were all able to and were called on often. We often walked down the path to clean up branches and twigs around the church and Dad would play the pump organ for us as we worked. Grandma was always pleased when a pastor was found for the summer so there would be regular summer services. One year a squirrel was trapped inside and did terrible damage to the woodwork over the winter, especially at the windows, trying to escape. We spent much time trying to clean up the splinters of wood before it was opened that year."

Sally provided some additional information on other buildings in Henryville which will be incorporated in later *Paradise Past* newsletters and in a future program about early days in Henryville.



# Sweet Memories You Can Enjoy Today!

Each of us remembers something from the past that tugs at the heart and recalls simpler times. It might be sleigh riding on School House Road in Swiftwater, or waiting on tables as a teenager in one of the hotels or guest houses, it might be taking a hayride with Buss DePue and a team of horses. Some of us remember visiting Niering's Garage and sitting on the plank out front and watching the cars go by. Many of us remember home cooking whether it was from Mom's or Grandma's kitchen.

One of our members provided an apple cake for refreshments at our January meeting. The cake was delicious and came with the following fond memories for Don Miller who baked the cake and provides the recipe below.

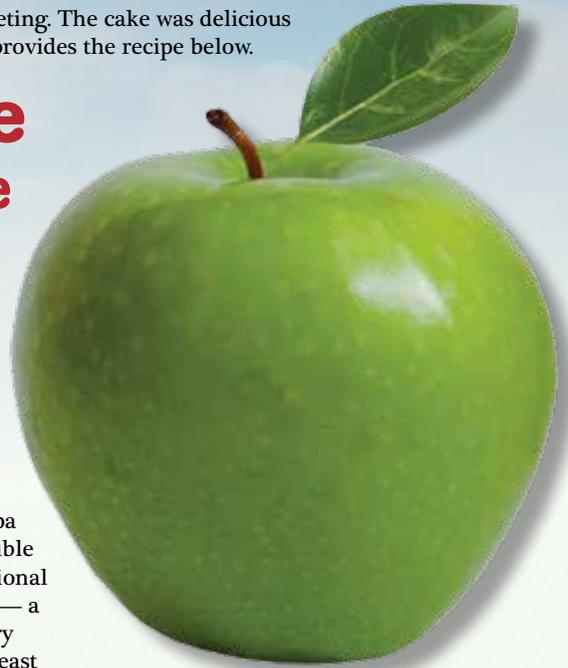
## Outrageous Apple Cake Like Grandma Wolf Used to Make (our Sweetfern Farm version) From the recipes of Don & Gayle Miller, Sweetfern Farm, Paradise Township, NE Pennsylvania

I learned baking and cooking from both my mother and my grandmother in the Pennsylvania Dutch (Mennonite and Amish) farm country of Lancaster County. Being both the oldest child and oldest grandchild in my family, I was of the post-World War II generation where both my mother and father worked outside of the house, and because they did, I walked about a mile to Grandma and Grandpa Wolf's house almost every day after school.

It was in Grandma's kitchen and flower beds and Grandpa's garage and tool shop and their large gardens where I learned a great deal about baking, cooking, growing things, fixing things, and generally "making DO." Grandpa would always say that, "One can get along pretty well in life by making do, mixed with a good amount of common sense."

Their "making do/common sense" concept and just having time to be with them was one of the greatest gifts of my childhood. Grandpa was a farm-grown tinkerer and incredible gardener and Grandma was an exceptional cook and baker and a "walker/looker" — a born naturalist. Together we read every copy of her National Geographic's at least twice and I grew up with woods-wanderer blood, a baked goods sweet tooth and good dirt under my finger nails. All this took me from Paradise in Lancaster County to a Paradise farm in Monroe County.

But this story is about her cake recipe, Grandma's Apple Cake (the "outrageous" part of the title is my embellishment). Grandma had lots of hand-me-down family recipes, but by her own admission "if a recipe took more than one bowl



(maybe two) and more steps than fingers on one hand, it was probably not worth much." That translates today as, "time is money" — always so much to do in the kitchen and garden, there was left little time for "playing around with 3 bowls, 10 steps and 15 ingredients." Here is her recipe with a few minor adjustments (and still less than 15 ingredients).

### INGREDIENTS:

- 2 eggs
- 1 cup white sugar
- 1/4 cup brown sugar
- \*1/2 cup homemade Wolf Apple Butter (optional, if not available use maple syrup or apple sauce)
- 1 heaping teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/8 teaspoon fresh grated nutmeg (fresh is stronger than powdered, use more or less to taste)
- 1/2 cup oil (or 1/4 cup oil and 1/4 cup apple cider for extra apple flavor)
- 5 medium Gala, Granny Smith or other firm apples
- 2 medium Bosc or Bartlett pears
- 2 1/4 cups flour (adjusted for the

extra moisture of the apple butter and pears)

- 2 teaspoons baking soda
- Powdered sugar, granulated maple sugar, Honey or maple syrup or apple cider syrup (made by reducing fresh pressed apple cider to a syrup)

\* (Grandma used Smokehouse Apples, Bartlett Pears and our homemade Wolf family Apple Butter. Our family has been making apple butter outdoors every October for 130 years in Lancaster County in the same 40 gallon copper kettle. But that is another Grandpa and Grandma Wolf story — recently published in the Wolf Family cookbook.)

### DIRECTIONS:

Peel and thinly slice the fruit. Preheat the oven to 350°. In a large mixing bowl combine the eggs, sweetener, seasoning and oil. Mix well. Gently fold in the sliced fruit until all slices are well coated with the liquid mixture. Mix the baking soda and flour and then slowly fold into the fruit and liquid mixture, until all the flour is absorbed by the wet ingredients. Pour mixture into one greased 9" x 13" glass baking dish or two 9" round baking pans. Bake at 350° for approximately 55 minutes. Serve warm with ice cream or cooled with maple-sugar flavored whipped cream.



Paradise Historical Society  
P.O. Box 94  
Henryville, PA 18332

Non Profit  
**US POSTAGE  
PAID**  
Standard  
Permit No. 1848  
Mailed from 18326

# A brief history OF St. Paul's Church, Built in 1887

The following amended history was written by Jill Teaford.

St. Paul's Church is located on Upper Swiftwater Road at the intersection with Old School House Road in East Swiftwater. The cornerstone was laid on August 5, 1887. The ministers taking part in the service of this Union Church were Rev. R.H. Clare of the Lutheran church, Rev. G.W. Kerschner of the Reformed church, and Rev. C.S. Mervine of the Methodist church.

In 1913, the church was raised to accommodate the Sunday School and Oyster suppers downstairs. Simon Warner and his sons hauled in mine ties to use as shoring in jacking up the massive structure before the stone foundation could be built. The first gathering in the new church basement was a strawberry and ice cream festival on June 10, 1914. In 1958, major renovations took place in the sanctuary. The pews were separated to create a middle aisle, and the stained glass windows were installed. St. Paul's is no longer a Union Church, but a member of the Penn Northeast Conference of the United Church of Christ.

Today the church continues to meet on Sunday mornings and has a small but active congregation. They welcome new members and guests with open arms.



The directors and officers of Paradise Historical Society are

Ed Burns, Eleanor Burns, LeeAnne Dyson,

Dan Hamblin, Carol Hillestad, Aaron Imbt, John Layton,

Laura Layton, Harold Metzgar and Jane Niering .

*And We Welcome Our New Members:*

**Ken and Arlene Calemno**

**Mary Ellen Flood**

**Mason Linn**

**Bob Mauer**

**David Parker**

**Avery and Kay York**

**Become a  
Member  
Today!**

**YOUR MEMBERSHIP COUNTS!** Please help Paradise Historical Society collect, protect & share the interesting history of our area.

- Student or Senior (65+) - \$8.00    Family - \$25.00    Individual - \$10.00  
 Corporate - \$50.00    Couple - \$20.00    Sustaining - \$100.00

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: (\_\_\_\_\_) \_\_\_\_\_ Email: \_\_\_\_\_

*Please send the completed form and check (no cash) to: Paradise Historical Society, P.O. Box 94, Henryville, PA 18332*

Spring 2015

