

Herr House Happenings



Amos Herr 5K Run & Kids' Run Saturday, August 27, 2022

Please mark your calendar for the Amos Herr 5k Run & Kids' Fun Run which will be

held at the Amos Herr Park, 1756 Nissley Road, Landisville, PA. The 5K Honey Run will begin at 8 a.m. and the Kids' Run will begin at 9:30 a.m. Proceeds from this year's event support Hempfield rec-Center's "Everyone Belongs" campaign and restoration projects at the Herr Homestead. Dutch Gold Honey sponsors the 5K Honey Run and Sardina Dental Group sponsors the Kids' Fun Run.

Amos Herr Community Festival Sunday, September 18, 2022

Mark your calendars for the 42nd Annual Amos Herr Community Festival, pro-

duced in cooperation with East Hempfield Township, Landisville Lions Club, and the Amos Herr House and Historical Society on Sunday, September 18 (rain date 9/25), from 11:00 a.m. to 5:00 p.m. at Amos Herr Park, 1700 Nissley Road, Landisville.

This award winning community event features the Landisville Lions Club Car Show, crafters/vendors, food trucks, entertainment and complimentary tours of the Amos Herr 1852 Herr Homestead, Tobacco Barn and the Sweitzer Style Barn. Another highlight is always the Lancaster Kennel Club's Responsible Dog Owner Day events.

The Amos Herr House will open at noon for walk through tours. The tobacco barn will open at 11:00 a.m. and someone will be there to tell you all about tobacco. The large barn also will open at 11:00 a.m. where you will see many interesting farm tools, etc. from the past.

Encourage your friends and family to come and enjoy the day! Admission is free. Parking donations benefit Lion Club service projects.

Lecture by the Scribbler—Jack Brubaker Thursday, October 20, 2022

The Foundation will sponsor Jack Brubaker, editor of the Scribbler on October

20th from 7 to 8 p.m. in the Gamber Auditorium located in the Viva Welcome Center of Woodcrest Villa.

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Tour information

The house, tobacco shed and barn are open the second and fourth Saturday of the month from now through October, 2022. Tours begin at 1:00 p.m. and the last tour begins at 3:15 p.m.

LATE SUMMER MEMORIES OF LIFE ON THE FARM

-Written by Faye G. Forwood, first president and founding member of the Amos Herr House Foundation

Driving up the tree lined “lane” to what is now known as the Amos Herr Homestead, never fails to evoke a catalog of memories of what my childhood was like growing up on a Manor Township Lancaster County farm from 1938 till 1958. Looking at the tobacco shed, even though the wooden shutters are now closed and the smell of curing tobacco is just a memory, the memories of “cutting” tobacco days are vivid in my mind.

The harvesting of tobacco to this day continues to be one of the most hands on labor intensive harvest of any farm crops. Beginning in mid-August the “cutting of tobacco” would normally finish by the first or second week in September. As an 8 year old girl my first “job” on “tobacco cutting” day was to place the wooden lathes on the cut rows of stalks every 3 stalks. In this way the men and women spearing the cut tobacco stalks would not have to reach far to pick up a stalk, putting six stalks to a lathe. My second duty was to make sure that the thermos jugs of cold water were kept filled and placed near the rows of stalks so that the “spearers” did not have to walk to reach them.

By mid-July, the wooden grain bins in the barn would be filled with harvested wheat and barley kernels. Before the invention of the horse drawn combine in 1923, all the cutting of grain was done by hand using a scythe. In 1938, Massey Harris developed the first self-propelled combine that would cut the stalks and separate the grain. Due to the cost of a combine, several farmers would share the ownership and the combine would travel to the different farms to harvest the grain.

I remember excitedly hearing the words, “The combine is coming today!” Not so my grandmother on a particular July Fourth. She was heartbroken to get the news that the combine was coming to our farm that day and her long anticipated trip to hear a band concert in Lititz was not going to happen!

Unlike the pungent smell of tobacco curing, nothing can compare to the sweet smell of cut hay drying in the field on a sunny June day. Hay was originally cut in the field with a horse drawn mower, then raked into rows and piled on a wagon and taken into a barn to be “pitched” by hand into the “hay mow” in the barn. The mechanical hay baler was invented in 1936 and simplified the haying process. I remember with pride when as a 10 year old girl my grandfather taught me to drive the tractor thru and around the bales of hay on the ground so that the men following behind could pitch the bales onto the wagon. The bales were then taken into the barn and stacked in the “hay mow”.

While all the dawn to dusk activity was going on in the fields, the farm kitchen in August and September was a bee hive of activity. Early apples were now ripening on the trees waiting to be made into sauce and canned. The remaining vegetables in the garden were gathered and made into chow chow. I remember well seeing the six baskets of ripened peaches lined up waiting to be peeled and then put into Mason jars to be processed in a water bath canner. My memory of August on the farm is that the kitchen was always so hot and steamy as it seemed every day there was another fruit or vegetable to be canned and processed. The Mason canning jar was first invented in 1884 and completely changed the way food was preserved.

Meanwhile little piglets in their “pig pen” were growing bigger each day. It was so easy to give them names as I watched them grow. But one of the first lessons to be earned on the farm is that becoming attached to the animals, whether it be piglets, steers, chickens, etc. will always lead to heartbreak. I never got over shedding tears when a steer that had so dutifully followed me from the pasture into the barn would now follow me into the truck that would ultimately take him to the slaughter house.

By my time on the farm, butchering of the pigs was no longer done in our “butcher house”. I do have photographs of my grandparents and great grandparents during butcher day. Butchering on the farm was usually done in early winter when the weather was cold enough to preserve the meat. Not all farms had their own smoke houses for curing meat. If not, the curing of hams was done by rubbing a mixture of brown sugar, salt and pepper into the ham and then hanging them in an attic for a minimum of 60 days. My grandfather had his own recipe, passed on from his father. To this day no ham has ever tasted as good to me. The Amos Herr house has a small “curing room” in the attic where the Herr family would have hung their ham to cure.

Farm families today all have their own experiences and memories and they will be much different from mine. Thanks to the enthusiasm and interest of John Houston and Gary Bender, the barn and the tobacco shed at the Amos Herr Homestead are filled with collections showing a glimpse of what farming was like on an early Lancaster County farm.

“The Lord will send a blessing on your barns and on everything you put your hand to. The Lord your God will bless your land.” Deuteronomy 8:10.

Jack Brubaker, cont’d from cover

Jack is a very popular presenter and this year he will talk about “Three Generations on the Underground Railroad.” In the 19th Century, three generations of the Quaker Gibbons family participated in the Underground Railroad by transporting slaves to freedom from their farm along Mill Creek in Upper Leacock Township. A member of the fourth generation championed civil rights and helped found the NAACP in Lancaster County in the early 20th Century. The Gibbons family married into the Brubaker family. Jack inherited the Gibbons family documents and traditions which will be the basis of his talk.

Jack will have copies of his latest books to sell:

Remembering Lancaster County (\$20), Massacre of the Conestogas (\$20), Sons of East Tennessee: Civil War Veterans Divided and Reconciled (\$35).

The Foundation wants to thank Woodcrest Villa for allowing us to host the presentation. Attendance will be limited to Foundation members and to Woodcrest residents. *-Delphine Heimer*

Thanks to the Gardeners

A special “thank you” to Louise Brewer who is in charge of maintaining the gardens at the Herr Homestead. The active gardeners this season include Bob Brewer, Barb Peachey, Naomi Wiederrecht, Patricia Keller, Linda Webb, Kathy McGeehin, Kathy Leser, Bob Kandratavich, Susan LeDrew, Karen Denlinger and Maralee Brubaker. We are fortunate that we have dedicated people who volunteer lots of hours pulling weeds, trimming bushes, etc. They do a terrific job in maintaining the landscape around the Amos Herr house and barns. It is a beautiful place to take a walk anytime of the year! Be sure to enjoy the scenery!

AMOS HERR HOUSE FOUNDATION & HISTORICAL SOCIETY

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WELCOME NEW MEMBERS

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Amos R. Herr

THE “HIESTAND HOUSE”- CELEBRATING 200 YEARS

-Tom Ulmer



This stone farmhouse, located at 105 Main Street, Landisville was part of the “North Farm.” The third-oldest residence in Landisville, it was originally part of a William Penn Land Grant to Jacob Hiestand. The property was later subdivided and a portion was deeded to Jacob’s grandson, “**JOHN HEEESTANT**” AN Anglicized misspelling of John’s

Germanic name. The date stone at the southeastern gable reads “**BUILT BY JOHN HIESTAND AND HIS WIFE CATHERINE AD 1822**”. Interestingly, the 1820 stone on John’s barn is in German; the house’s is in English. Landisville residents will recall that the barn served for many years as the home of Hoffman Feed, it now contains offices for Gish’s Furniture.

Beneath the rear of the living room is a stone vault, also called a potato cellar. The front of the basement is an open joist structure. These features, plus abandoned foundations in other sections, probably signify that this is not the original building on this site. Very possibly a more modest home preceded this stone structure.

It has served as home to many generations, but only three families. The Hiestand family remained from 1822 to 1960, the last descendant being, Elizabeth Cooper (the house now stands at the corner of Cooper and Main). From 1960 to 1986, Thomas and Barbara Meredith, their son, Tom and daughter Barbara (Gerke), called it home. Tom and Barb Ulmer, parents of Robin and Elizabeth, purchased the property in 1986. At that time, it was structurally sound, but in need of landscaping, utility upgrades and cosmetic repairs.

Many changes in transportation occurred nearby over the years. It stood alone on the early turnpike from Philadelphia to Middletown, a major westward passageway for horse-drawn vehicles. Within 16 years the main rail line from Philadelphia to Harrisburg was added not far behind the barn. With the advent of the automobile, the old turnpike became Route 129, then US 230. Route 283 was built parallel to the railroad in 1973, and aircraft from Philadelphia, Lancaster and Harrisburg are commonly seen overhead.

At times, the house had been split into multiple dwellings, both side-to-side and between floors. Nonetheless, many original features remain, such as the wavy glass window panes, built-in-corner cupboard and forged-iron Pennsylvania German lever-style box latches. (For consistency’s sake, only matching German latches have been used for the five added interior doors.) The ten original doors are all pegged as are the beams, joists and rafters. The side porch has been enclosed as a sunroom and the old carriage house was recently replaced with a new garage.

An historic part of East Hempfield’s legacy, the Hiestand House will stand proudly for many years to come.