

Footprints

A publication of the Howard County Historical Society

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Another first for Howard County?



Commercially produced peanut butter

From the executive director

The freedom to tell the truth in history

One of the great – but often forgotten – benefits of living in a country that values and strives for freedom is our right to interpret and share our history. In countries that don't place the same value on the free exchange of ideas, history is dictated by the government and the agendas of those in power.

Why is that so? Information is power and can be bent to the needs of power. History has particular strength because it can affect our self-perception. In America, our understanding of our history is the strong foundation of our belief in freedom and individual rights. But there are places in the world where people are taught as youngsters that their country has been victimized and their only recourse is violence.

You've heard it said that history is written by the winners. I prefer the idea (from Voltaire) that true history can only be written in a free society. That doesn't mean that all histories written in America are true, or that powerful people in America don't try to twist history to fit

their needs. It does mean that people who sturdy, interpret and share history have the right to do so without duress.

Where am I heading with all this? It's incumbent on those of us involved in the interpretation and curation of history to tell the truth. And it's important for those who visit museums to understand that history is complex and can encompass many different interpretations. It isn't just about names, dates and dead white guys. Instead, it's about trying to understand what has happened to mankind, especially what we've done to ourselves.

The struggle to learn — and to share our lessons with our children — is an especially human endeavor. Doing it well requires freedom, truth and the willingness to take a long hard look in the mirror. There are too few places in the world where that's possible. Aren't we lucky to live in one where it is?

Dave Broman
Executive Director

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Farewell Norman Bridwell

Remembering the Big Red Dog author and Kokomo native

(EDITOR'S NOTE: After graduating from Kokomo High School in 1945, Kokomo native Norman Bridwell went off to seek his fortune in the art world. He became the author and illustrator of one of the most successful children's book series in history – telling the stories of "Clifford the Big Red Dog." Bridwell passed away Dec. 12, 2014, in Oak Bluffs, Mass., on Martha's Vineyard where he had lived for many years. He was 86. Named to the inaugural class of Howard County's Hall of Legends in 2010, Bridwell had shared memories with Tom Tolen, development specialist for the City of Kokomo who served as curator for the Howard County Historical Society during the 1990s. In this essay, Tom reflects on the man he so admired.)

By Tom Tolen

"When I was a little boy, I used to daydream about having a dog as big as a horse" was Norman's answer for how he came up with the idea for Clifford.

I was fortunate that Norman shared with me his recollections of the people and events from his childhood in Kokomo.

He told me how his dad



Bridwell and his brother, Bob, in Kokomo during World War II while Norman was still in high school.

would salvage large scraps of paper from his job at the Haynes Stellite Works to bring home. This would have been during the Great Depression years of the 1930s. Norman described himself as a young uncoordinated boy who liked to make up stories and draw

pictures to accompany them.

It was on his walks home from Lincoln Elementary School to his house on West Taylor Street when he first imagined having a dog big enough to ride like a horse.

He reflected in humble appreciation for his parents' encouragement for him to pursue his dream of being an artist.

He was thankful for the opportunities he found in Kokomo from people like Harry Sweet, who gave Norman his first job at his downtown bookstore. Forty years later, Norman would include Sweet's Bookstore in illustrations in the Clifford series.

As I listened to him recount his childhood experiences, the values of kindness, forgiveness and encouragement were recurring themes. I came to realize that I was actually hearing about the influences that he, as an author and illustrator, used to personify one of the most beloved children's literature characters ever created.

Clifford has earned his place in the pantheon of children's literature. That beloved dog, big enough that you could ride like a horse, epitomizes

See "Bridwell" on page 14



Warm up with the Winter Woolens Workshop Feb. 21-22

Cold winter weather and warm, cozy wool go hand-in-hand. And, in the case of the Winter Woolen Workshop, hand goes with handcrafts and handmade.

The ninth annual Winter Woolen Workshop on Feb. 21 and 22 will provide the opportunity to learn, practice and share your skills and interest in fiber arts. Two days of workshops and demonstrations in a variety of handcrafts will take place at the Seiberling Mansion and Elliott House. Participants can try their hands on — and watch others demonstrate

— primitive and traditional rug hooking, Oxford rug punch, spinning, weaving, clay work, acrylic painting, hand quilting, silk and punch-needle embroidery, beading, knitting, crocheting, needle felting, tatting, wool applique, zentangle, scherenschnitte, vintage wear and antiques.

Bring a project from home to work on or try something new. In addition, you can enjoy browsing among a variety of items for sale by the more than 30 vendors at the event.

The ninth annual Winter Woolen Workshop is present-



A participant demonstrates a technique at the 2014 workshop.

ed by Beth's Main Street Folkart and the Howard County Historical Society. Cost of a two-day admission is \$10 in advance and \$15 at the door.

Proceeds benefit the Howard County Historical Society. Advance sale tickets are available at howard-countymuseum.org.

Hours are Saturday from 10 a.m. to 6 p.m. and Sunday from 11 a.m. to 5 p.m.

For more information, contact Beth Notaro at 765-236-1000, bethsmnstfolkart@aol.com or www.picturetrail.com/bethsmainstreet.



Spinning wool into yarn was just one of the many demonstrations at the 2014 workshop.

More than 1,700 attend extended 'Christmas at the Seiberling'

By Linda Ferries
HCHS Publications Committee Member

The Howard County Historical Society reached new heights in December as "Angels in the Seiberling" were joined by hundreds of visitors in a very successful holiday season.

"While we don't have exact numbers, we can estimate more than 1,700 people came to see our annual *Christmas in the Seiberling* display," said Peggy Hobson, chair of the HCHS Event



One of 1,097 angels found throughout the Seiberling Mansion during the 2014 holiday season.

Committee and leader of the annual holiday decorating and fundraising activity. "Thanks to all the decorators, volunteers and sponsors who made it such a success."

Alexys Kemper of Kokomo was the winner of the 2014 Kid's Angel Contest. Children 12 and younger who visited the mansion between Nov. 29 and Dec. 21 were invited to submit the total number of angels they thought were on display at the Seiberling. Alexys was the only person to offer 1,097 as her entry – and that turned out to be the actual number of angels hanging on trees, displayed on shelves, tucked in corners and suspended from curtain rods or garlands. When asked her strategy for calculating her answer, Alexys said, "I just guessed!" Peyton Matlock of Peru was a close second, guessing 1,094.

Again this year, visitors were asked to vote for their favorite rooms with donations to the museum. And, again, the winner was the third-floor ballroom decorated by Darrell and Bruce Blasius. Second place went to the Daughters of the American Revolution for their decorations in the first-floor parlor. Third place went to Jane Kincaid and Juanita Martin-Davis for their work in the kitchen.

Hobson extended particular recognition to business sponsors of the event. "Because of the generosity of the sponsors," she said, "the historical society was able to offer free admission during three of the six nights that it was open in December." Businesses sponsoring the free nights were Solidarity Community Federal Credit Union, Haynes International and Duke Energy. The Nov. 29 lighting ceremony was sponsored by The Wyman Group.

See "Christmas" on page 14 

First commercially produced peanut butter was made — guess where? — Kokomo

By Bonnie Van Kley

Have you ever wondered about the origin of the foods that you eat? Who thought of making the first hamburger? Or who came up with the combination of ingredients and named it pizza? Tradition states that the hamburger originated in Hamburg, Germany. And, of course, pizza was first made in Italy. Just like my ancestors who came from other countries, it seems that all of the foods I consume had their beginnings elsewhere.

But what about peanut butter? Who thought of and made the first peanut butter? An Internet site devoted to peanut butter states that the Aztecs mashed roasted peanuts into a paste. In 1884 Dr. Marcellus Edson, of Canada, patented peanut paste. In our country Dr. John Harvey Kellogg was the first to make what was called peanut butter. Beginning in 1895, he distributed it to patients in his Battle Creek, Mich., sanitarium as a healthy protein substitute for vegetarians. But who first produced it for commercial distribution? And how did it make its way to our grocery store shelves?

Eleven years ago, during my tenure as the HCHS curator of archives, I received a phone call from William Shurtleff, founder of the Soyfoods Center in Lafayette, Calif. He explained to me that for many years he had wondered about and searched extensively for the identity of the person who first commercially produced peanut butter. He went on to explain that it is the only truly American food, because peanut butter is the only food that was first made in the United States. He told me that he had just found an article reprinted in an historic magazine from February 1899 that stated, "A new factory ... has just been put into operation in

Kokomo, Ind., for the manufacture of butter from peanuts. For a year or more Lane Brothers, of that city, have been working on a process of making butter from peanuts to compete with the product of the farm cow, and have succeeded in producing the desired article." So, Shurtleff asked, did I know about the Lane Brothers, and would I be willing to do some research concerning his quest?

Would I be willing? Of course! This meant that I got to do one of my favorite things — local history research. And while I was conducting my research, I reflected on what this could mean. If peanut butter was first commercially produced here, could this be another first for Howard County?

A brief examination of historic Kokomo directories in the HCHS archives revealed many interesting facts. I found that the Lane Brothers Health Food Company existed as early as 1897, with the company address being 11 McCann. George B. Lane, who lived at 273 S. Palmer with his wife, Lillie, is listed as owner of the company, and in the business section, Lane Brothers is under the heading of Cereal Manufacturers. It was subsequently listed in the business section of the 1900 Kokomo directory as a cereal manufacturer, while George B. Lane's home address changed to 199 West Lincoln.

In the 1889 directory, 11 years earlier, I found that George's occupation was "carpenter," living at "138 Lincoln" with James and Ira. (Some street names and numbering in Kokomo have changed since the late 1800s. Lincoln Street was most likely Jackson.) James, who I later found out was his father, was a "huckster," and Ira, his brother, was a "stone-mason." A female named Dora, his sister, was also listed at that

address. Five years later in the 1894 Kokomo Directory, George's residence was 212 W. Lincoln, with no job listing. Other Lanes at that address were Miss Dora and James. The listing for his brother Ira showed that his work was "plate glass" and his residence was "s Ohio ave."

Because no other information about the Lane Brothers Health Food Company could be gleaned from the archives, my next step was Genealogy

and Local History Services in the Kokomo-Howard County Public Library.

Perusing microfilms of historic newspapers is another favorite pastime, and I was in my element. What I found was very revealing.

On Nov. 16, 1897, the *Kokomo Daily Tribune* featured an article entitled "THE LATEST IN BUTTER" revealing Kokomo's "new industry making a butter from peanuts." It explained that the factory "makes butter from peanuts-the real, prime, good old yellow cow butter, to all appearances." It went on to say that "the manufacturers of this new commodity are Lane Bros., the well known manufacturers of Lane Bros. cereal coffee." The peanuts were "being ground as fine as the finest flour" and it was "said to be an admirable substitute for real butter." The writer continued to say that "if the consumption continues to increase at the present rate the old barn yard cow will have a formidable competitor in the butter markets of the world."

BUCKING THE COW
Butter from Peanuts and How It Is Manufactured.
A Kokomo Product Growing In Demand—Looks Horrible With the Farm—Cow Is Many Markets.

Out on Courtland avenue, near the Palmer school-house, stands a curious little factory. It is a modest frame edifice of one story, and its exteriorly speaking, but it has another story but little known even in the immediate neighborhood of its location. This factory is engaged in the manufacture of butter from peanuts, a rather queer procedure one might say, but here the case is real. Genuine cow butter is started up in opposition to the saff of Jersey "wookey" of the farm yard. Little peanut butter factory stand across the street from a large barn, which location gives a "goober" is bearing that the butter made from the peanuts. Like Samson at the hairless. The peanut butter locks the prodigious strength of the cow is a product of the kind peculiarly of the kind cheap boarding house. The proprietor of the business, George B. Lane, is (George B. Lane's brothers), and he is simple, but a year ago Mr. Lane way so convinced using (George's) he soon discovered "go" grown "go" at the Rico.

The next year, on Nov. 12, 1898, *The Kokomo Dispatch*, printed a front page article with the headline "BUCKING THE COW – Butter from Peanuts and How It Is Manufactured." It began with, "Out on Courtland Avenue, near the Palmer school-house, stands a curious little factory. It is a modest frame edifice of one story, architecturally speaking, but it has another story but little known even in the immediate neighborhood of its location. This factory is

engaged in the manufacture of butter from peanuts ... " It went on to explain that "the proprietor of

this new industry is George B. Lane ... Nearly a year ago Mr. Lane began in a small way to convert peanuts into butter using Georgia and Virginia nuts ... He now uses the Spanish nuts grown at the Philippines, Cuba and Porto [sic] Rico. . . . At the present cost of the tropical bean the butter is made and sold at fifteen cents per pound. . . . The hulled peanuts are carefully hand-picked to remove all the imperfect grains, after which the nuts are put into a baker's rotary oven and roasted to a rich brown color. . . . They are then put into a

THE LATEST IN BUTTER.

Kokomo Has a New Industry Making Butter From Peanuts.

The Dairy Cow Faces a New Rival in the Butter Markets of the World—A Good Substitute.

Butter made out of peanuts is a new thing in dairying. Kokomo has a factory that makes butter from peanuts—the real, prime, good old yellow cow butter, to all appearances.

This new industry may be a surprise to Kokomo people, but it is here doing business full hours and creditable capacity. The butter making will continue as long as the demand exists or while the peanut crop holds out.

The manufacturers of this new commodity are Lane Bros., the well known manufacturers of Lane Bros. cereal coffee. Their factory on McCann street has enlarged its borders and is now making peanut butter. Peanut cream is also being made to put in the cereal coffee. This is no joke. Lane Bros. are actually making cream and butter at their factory and are making it from peanuts—just common, ordinary "goobers" grown in Georgia. Of course, only the best quality of nuts are used in the erection of the new fangled butter and the highest grade of "goobers" only enter into the article.

hopper and ground to the finest of flower [sic]. The product comes from the mill looking very much like putty, the natural oil of the nut giving it that consistency. . . . This completes the manufacture, nothing being added, not even salt. . . . The butter is put up in one, two, five,

ten, twenty-five and 100-pound cans and sealed. It is used for every purpose cow butter is used and is said to be an excellent substitute for the output of the cow ... The peanut butter is in great demand at health resorts and sanitariums throughout the country. It also finds favor with camping parties. Mr. Lane recently filled large orders for the annual camp meeting of the Indiana Baptists at Logansport and Rushville, and had the Spanish war lasted a little longer the butter would probably have been in use in feeding the United States soldiers ... Physicians say it is more healthful than that produced by the cow. Mr. Lane also manufactures Lane Bros' cereal, graham crackers and other health foods, having quite a large trade in Indiana and adjoining states."

So, if Lane Brothers was such a successful company, why hadn't I, or anyone I talked to about it, ever heard of it? A small paragraph in *The Kokomo Dispatch* on Jan. 6, 1900, provided an answer. The heading reads "EARLY MORNING FIRE" with the subheading "The Health-Food Concern of Lane Bros. Destroyed." A small paragraph says, "The Lane Bros' health-food concern, situated on Courtland avenue, was entirely destroyed by fire Friday morning at 6 o'clock. The cause was an overheated furnace."

Ten days later, on Jan. 16, an article in the *Kokomo Daily Tribune* was entitled "TERRE HAUTE WANTS THEM – But Lane Bros. Will

Rebuild in This City If They Receive Proper Encouragement." The writer explained that Lane Bros. "are making an effort to reestablish their plant. Unfortunately the insurance they had on the building and machinery proved to

be valueless and they are consequently badly crippled by the fire. They have an industry that employs a number of people and their product meets with such general sale that it gives Kokomo wide advertisement ... Lane Bros. have an offer to establish their plant at Terre Haute. They prefer, however, to remain in Kokomo and will do so if reasonable inducements are offered."

Apparently "reasonable inducements" were never offered to Lane Brothers, and the factory was never rebuilt. I was unable to find any subsequent articles concerning the company, and it also explains why the company was not listed in any Kokomo City Directory after 1900.

I did find one more pertinent newspaper article – George B. Lane's obituary. It answered many of my questions about him. He died in Kokomo on July 21, 1930, at the age of 60. Survivors included his widow, Lillie, along with one son, two daughters, and four granddaughters. His older brother, Ira, of Kokomo and two sisters (whose married names were given) also survived him. His parents, James and Rebecca, were "both dead several years."

George B. Lane's history was given in detail. He was born in 1870 in Grant County, the second son of James and Rebecca Lane. The family then moved to Tipton and later to Kempton while George was still a child. When he was 11 years old, the Lanes moved to Kokomo and George lived there until 1919 when he and

"A new use for peanuts is developing as the peanut butter industry becomes better understood. This product of the peanut answers in the place of ordinary butter for table use and is said to be excellent for shortening purposes and for gravies, sauces, etc. In point of purity it is superior to the best dairy butter. It is well designed for the use of vegetarians who strenuously object to anything animal. There is already a considerable demand for this butter substitute and it is very probable there will be an enlarged market for the nuts." — *Weekly Sentinel*, Fort Wayne, Indiana. Nov. 24, 1897, page 2, column 1.

Lillie moved to Orlando, Fla., because of his "failing health." Every year they would return to Kokomo for the summer, which explains why he was here at the time of his death. He was buried in Crown Point Cemetery, as were many of his immediate family members.

During my quest, I wondered how Lane became interested in making peanut butter. The background given in his obituary provided the clue. "As a young man, Mr. Lane followed the baker's trade. He was employed at that time in

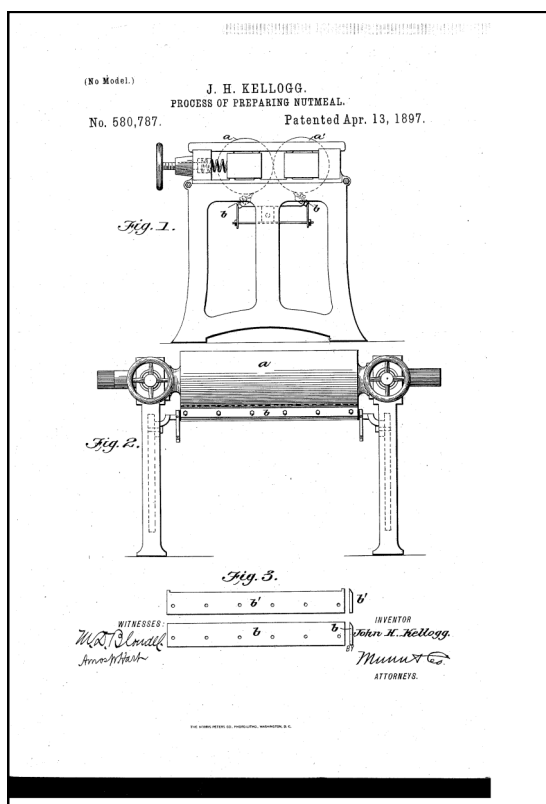
the Zwisler restaurant in Buckeye street. Thirty-five years ago he went to Battle Creek, Mich., where he was employed for several months by the Kellogg [sic] company, and where he made the first peanut butter ... He also created other new foods for them. Returning to Kokomo, he started a health food factory ... This enterprise was highly successful." It goes on to say that after his factory was destroyed by fire, Lane was in "the truck gardening business" locally, and then in 1915, he entered the real estate business, in which he was involved the remainder of his life.

In one of my conversations with Shurtleff, he said Dr. Kellogg was a generous man and most likely gave the rights to market peanut butter to Lane, or he may have charged George a small fee. In subsequent research, Howard County Historian John Morr was able to find John H. Kellogg's patent for his "Process of Preparing Nutmeal" filed Nov. 4, 1895, describing the process Dr. Kellogg used to obtain his product from peanuts. It explains, "I subject the nut-kernels to the process . . . whereby I obtain a bifold or double product, namely, a dry and practically white nutmeal and a pasty adhesive substance that is for convenience of distinction termed 'nut-butter.'" A drawing of the apparatus that Dr. Kellogg used to carry out his process is included.

George Lane's obituary concludes with a fitting description of the type of man that he was. "Mr. Lane was a man of intelligence, character and thrift. He was largely self taught, but was well informed on a number of subjects. He was straightforward and square in his dealings, did not hesitate to express his convictions and had the respect of all circles in which he was known. The record he leaves is one by which he will be long and pleasantly remembered."

Curious (or nosy) person that I am, I searched for and found the obituary of George's brother, Ira. Ira Lane resided in Kokomo since his parents moved here when he was young. He was a skilled stone mason before

See "First peanut butter" on page 12



As a young man, George Lane went to work for the Kellogg company in Battle Creek, Mich. While there, he created "nut butter," a process patented by Dr. Kellogg, who later passed along his rights to the process to Lane. Above is a drawing from Kellogg's patent for processing nuts.



Excitement builds for preservation conference

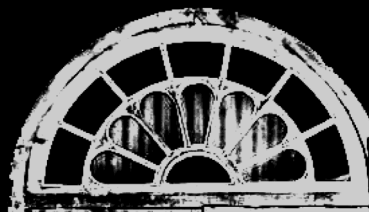
The 2015 edition of Indiana's premier historic architectural gathering – the statewide "Preserving Historic Places Conference" – will be in Kokomo April 21 to 24 and local history buffs are encouraged to register for some or all of the interesting workshops, tours and presentations that are planned.

Several Kokomo area craftsmen, as well as community leaders, will be participating as speakers and demonstrators at the conference. The Seiberling Mansion will be featured during a bus tour of the Old Silk Stocking Neighborhood. That and several other tours will highlight many of Kokomo's "firsts," while sessions show the role of preservation in creating and sustaining a vibrant community.

"We are very excited that Kokomo was chosen to host the 2015 conference," said Sherry Matlock, visitor information specialist with the Greater Kokomo Visitors Bureau. Matlock and Susan Alexander of the Greater Kokomo Economic Development Alliance have assisted the conference's planning committee as the local organizers.

Several site visits and meetings over nearly a year led to the extensive agenda prepared for the four-day conference.

"Howard County residents interested in historic preservation are certainly invited to attend the entire conference or just the workshops and tours, depending on their interest," Matlock said. "Most of the conference sessions and workshops will be held in Downtown and registration is open to anyone."



PRESERVING
HISTORIC
PLACES
INDIANA'S STATEWIDE
PRESERVATION CONFERENCE

Early bird registration, with a discounted rate, continues until March 1 and people may also register at the door for sessions they are interested in. Information on the full agenda and how to register can be found here: <http://www.in.gov./dnr/historic/4463.htm>.

"We expect as many as 150 people from all over the state will come to Kokomo for the conference," Matlock added. "This will be a great way to show others the wonderful histor-

ic assets and attractions our community has to offer. And local residents won't even have to travel to be part of this statewide program and hear from and network with nationally known preservationists."

The statewide conference is sponsored by the Indiana Division of Historic Preservation and Archaeology, the Indiana University Department of History and Indiana Landmarks. It is the official forum for preservation issues in Indiana. The 2015 conference will feature Kokomo's "elegant homes and exceptional commercial, social and religious buildings combined with early industries that transport visitors to its Gas Boom glory days."

The conference will open April 21 with a reception at the Chancellor's Home at Indiana University Kokomo. Grace United Methodist Church will serve as the "conference headquarters" with activities scheduled at the Kokomo Masonic Temple, Wild Ostrich Antiques, Douglas David Cottage, the Kokomo Country Club, Central Middle School, the Howard

See "Historic" on page 14 

Historic train depot recognized

By John Morr
HCHS Publications Committee Member

Kokomo's last remaining railroad depot was honored on Dec. 4, 2014, with the placement of an historic marker, thanks to a project made possible by the Community Foundation of Howard County. And, as a result of an agreement with the Central Railroad of Indianapolis, the City of Kokomo has acquired possession of this historic building.

Plans are under consideration to restore the building and site to its original architectural style and utilize it and its location to enhance Kokomo's Downtown Historic District, while preserving the landmark's significance.

This structure was added to the National Register of Historic Places in 2008.

Kokomo's railroad history deserves reviewing to put the significance of this landmark into proper perspective. It is believed that the first wood-fired steam locomotive arrived in Kokomo in January 1853. This is extremely interesting when you realize Kokomo was established just nine years earlier through the 40-acre plot of land donated by David Foster in 1844. In a very short time, Kokomo had a railroad. What an amazing transformation! The engine type that traveled these local rails most often in the early years was probably the K-4 Pacific-type steam locomotive. It typically pulled the dark cherry-red passenger coaches of the Pennsylvania Railroad.

The railroads bustled through Kokomo from the 1850s to the 1970s, then began to dwindle. At the peak of the local railroad industry, Kokomo had eight depots. Today, only one is left standing — the aforementioned L. E. & W. Train Depot (Lake Erie & Western Railroad) located on North Buck-

eye Street, built around 1910.

This building was built in Craftsman-style architecture, which complements the Neoclassical-style warehouse and buildings near it. Located close to the center of the city, the depot was used not only to transport commerce but also provided passenger service to both northern and southern areas of the state.

The last passenger trip from this depot was part of a Chicago-to-Cincinnati run logged on May 1, 1971, leaving the depot at 1:41 p.m. The No. 66 Pennsylvania Central Passenger train carried 20 passengers from Kokomo that day and the front of the locomotive was dressed with two black flags as a symbol of its last run.

Numerous creative ideas are being considered for the use of the old depot's space as it is restored. Because none of these ideas have been set in concrete or officially shared, the possibilities can be left to your imaginations. Many changes have been made on the new "Panhandler's Alley" on North Buckeye Street. Sometime soon, it will be complemented by the train depot.



Crowds greeted a train bringing home soldiers from World War I in this 1919 photo from the HCHS archives.

Planning for the future

Last October, the Community Foundation of Howard County announced a wonderful opportunity for donors to participate in a matching gift initiative that is designed to build endowments. Donations to unrestricted funds will be matched dollar for dollar. Donations to the Community Foundation's other types of funds will be matched \$1 for every \$2 given.

The Howard County Historical Society benefits from sev-

eral funds within the Community Foundation, all established by individuals and organizations seeking to provide a longterm legacy of financial support to the organization. Proceeds from those endowed funds are an important resource for the society, providing dollars to maintain the historical collections and properties, among them, the Seiberling Mansion.

The Community Foundation's matching grant opportunity is

available only until the end of March 2015. Gifts to a Historical Society fund before March 31 may qualify for the match and increase the value of the gift and its long-term benefit to the society. Please consider this in planning your charitable giving — and please share this with anyone you know who is interested in supporting the society.

More information is available from the Community Foundation at cfhoward.org.

First peanut butter, continued from page 9

becoming a Kokomo police officer, a position he held for more than 25 years. Although I was unable to find a photo of George Lane, a photo of Ira, with his fellow police officers, is in the archives.

I also found Ira Lane listed with those who assisted in the construction of the Seiberling Mansion. That list is incomplete, and causes me to wonder if his brother, George, who was a carpenter at that time, may also have helped with building the mansion. We will most likely never know.

What we do know for sure is that peanut butter was being produced and commercially distributed by the Lane Brothers Health Food Company in 1897 in Kokomo. At the time that I obtained all of this information concerning George B. Lane, the historical society staff was involved in many other projects to the point that we did not have ample time or manpower to

give this information the attention that it required. We did tell the HCHS board about it, and the board members were unsure as to how to proceed. Now that I am no longer involved with day-to-day work as the archivist, I find myself thinking about it and wanting to continue with my quest. They say a picture is worth a thousand words. So, I would like to find a descendant of George B. Lane who might possibly have a photograph of him and/or his factory. Any other details about him or his family would also be desirable.

In a recent conversation with Shurtleff, I asked him what claim he thought we could make. He said we could claim that we are the home of the first commercially produced peanut butter. So, reflecting on this as I'm enjoying my peanut butter on toast, I think, "Yes, another Howard County first!"

2014 HCHS Annual Campaign Donors

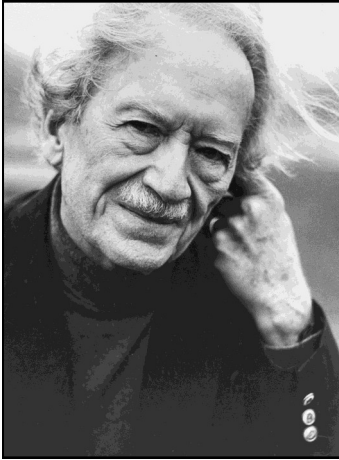
Thanks to everyone who contributed to the Howard County Historical Society's Annual Campaign. The goal for 2014 was to raise \$40,000.Donations are a critical part of our sustainability, providing resources to maintain the mansion and museum, protect and preserve the collections and provide programs and educational resources for all ages. Your gifts will help us accomplish those goals.

Mary Ellen Harnish
Sondra Neal
Tom and Betty Poppas
David Broman and Joyce
Cylkowski
Ed and Judy Brown
Jon Paul Wyman
Sophia Wyman
Mark and Peggy Hobson
Keith and Judy Lausch
Dr. Marilyn Skinner
Mark and Peggy Hobson
Ted and Paula Goff
Charles and Patricia Hinders
Charles and Gloria Nipple
Robert and Joan Hoch
Maureen Felkey
Marsha Berry
James Brannon
Dr. Marvin Van Kley —
Kokomo Animal Hospital
Phillip and Victoria Conwell
Marion Eller
Conrad and Karen Uitts
Curt Alexander
Joan Hardesty
Robert and Diana Rostron, Jr.
James Allman
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David and Lisa Olmsted
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William Harter
Sister Martin McEntee
Dr. Phillip Pate
Rheld and Lorina Tate
Myra Sanburn
Dr. Bradley Vossberg
E.P. Severns
Phillip and Diane Knight
Karen Williamson
William and Bonnie Maple
Chris Roegner — Half Moon
Restaurant & Brewery
Rex and Kara Gingerich
Del Demaree — Syndicate
Sales
Don and Ann Button
Don and Gail Beaton
Mike Rothman
Jacqueline Hunt
Darrell and Jule Rider
Helen Politz
Paul and Kathy Pfettscher
Bill and Sharon Carter
Reggie and Lois Martin
Dale and Grace Kingseed
Jack and Betty Feightner
Bob Gollner
Andrew and Mary Baker
Thomas and Judy Sheehan
Mike and Kelly Karickhoff
Larry Newlin
Omar England
Marsha Maple
Ronald and Sally Schafer
Fred Odiet

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Richard and Marsha Miller
Douglas and Lynn Vaughn
Mick and Betty Ortman
Charles and Mary Duncan
Kent and Marcia Blacklidge
Ron Metz
Larry Moss
Dr. Allen Safianow
Greg and Melody Sumpter
James E. Long
Robert and Mary Hingst
Paul and Shelly Wyman
Larry Wise and Larry Little
Joni Andreas
David and Melody Rayl
James Allman
Dr. Charles and Alice Simons
Patricia Roberts
Jonathan and Amy Russell
Bill and Julie Killingbeck
James Springer
Bill and Lyn Shirley
Bill and Elaine Wanke
Thomas and Linda Miklik
Ronald and Jean Simpson
Todd and Heather Scoggins
Darrell and Bruce Blasius
Don Fields
Edward Trobaugh
Marjorie Herr Swing
Dick and Shirley Lee
Sherry Rahl
Cathy Stover

***Bridwell*, continued from page 3**



Kokomo native and "Clifford the Big Red Dog" author Norman Bridwell, who passed away Dec. 4, 2014.

the enduring values that Norman extolled about his upbringing in Kokomo: Kindness, compassion, helpfulness and gratitude. Norman credited those values to his parents and grandparents, teachers and friends and the neighborhood where he lived for shaping his character.

As his wife, Norma, eloquently stated about her late husband, "He will live on in Clifford, for truth be told, that dog's personality was Norman's."

(More information on Norman Bridwell can be found on the HCHS website at: <http://howardcountymuseum.org/legend/norman+bridwell/3>)

***Christmas*, continued from page 5**

"I also want to thank the HCHS staff, especially Bill Baldwin, who takes care of our buildings and grounds," Hobson said. "Bill's care and dedication makes this possible."

Planning for the 2015 Christmas at the Seiberling has already begun.

The Decorators and Events Committee met Jan. 7 to brainstorm ideas and themes for

2015 – and beyond. A couple of rooms are still available for new decorators to transform. Individuals, organizations and businesses can volunteer to become decorators.

Anyone interested in learning more about what is involved may contact Event Chair Peggy Hobson at 765-271-0039 or mpzhobson@gmail.com.

Hobson and her committee members have been haunting the after-Christmas sales for new items for the 2015 exhibit and are also accepting donations of artificial trees and decorations. Of particular need are several nine-foot artificial trees but artificial trees of all sizes can be put to use along with donated ornaments and lights.

***Historic*, continued from page 11**

County Courthouse and Kokomo Opalescent Glass.

Participants will have time to explore Kokomo's downtown and an optional tour to Grissom Air Force Base near Peru will offer an opportunity to view "Structures of the Cold War Era."

Among the local speakers scheduled to participate in the conference are Kokomo Mayor Greg Goodnight; Dr. Jeff Hauswald, superintendent of Kokomo School Corp.; Jon Russell, owner of Russell Design; and Lisa Petty, owner of Lisa's Custom Stained Glass Studio. The full agenda, listing the workshop topics and prominent historians and preservationists scheduled to speak, is available on the Department of Natural Resources URL noted earlier.

Dave Broman, Howard County Historical Society director, said he and his staff have been involved in planning the "Gas Boom Legacy" motor coach and walking tour. "This conference is really a big deal for Kokomo," Broman said. "The tour will give us a chance to show off the Seiberling to visitors from around the state."

Membership

Thanks to all who joined the Howard County Historical Society
or renewed their memberships from November through January.

Andrew Barker
Carl Miller
Cartwright and Susan Ellis
Cary Hiers
Cathy Stover
Dale and Nancy Slaubaugh
Dan and Ann Harrigan
David and Mae Bastin
David Broman and Joyce Cylkowski
Dick and Marsha Miller
Dr. Alan and Phyllis Adler
Dr. Bradley Vossberg
Dr. Charles and Alice Simons
Dr. and Mrs. Joe Klein
Elizabeth Karavitis
Evan Barker
Grady Martin
Harold and Joyce Fields
James and Karen Alender
James B. McIntyre
Jerry and Marsha Santen
Jim and Margie White
Jim Denny
Joe and Annette Harris
Joe and Drenda Myers

John and Arlene McCoy
John Dennis
Julia Parrish
Kappa Kappa Kappa Inc.
Larry and Judy Ingle
Larry and Mildred Brown
Linda Stout
Medora Kennedy
Adam McKinney
Dale Hight
Harry Hanson
Debra Peck
Cindy Gard
Ruth Massey
Sherill Rose-Hill
Peggy Hollingsworth
Randy and Mary Rusch
Randy Martin
Reggie and Lois Martin
Robert T. Hollingsworth
Sarah Krieg
Thomas and Linda Miklik
Tom and Betty Poppas
Tyler and Ann Moore
Weezie Cook



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