Summer in Alaska!
Pack, unpack, repeat........

Summer in Alaska is one big 'to-do' list. How ya doing on yours?

July brought the PHS Recipe Swap to the Colony Inn during the Palmer MidSummer Garden Art Faire. Folks savored delicious bites of Alaska Grown desserts, browsed the collection of historic recipes and learned the proper way to set a table - Janet Kincaid is the queen of demo! Clyde and June Oberg stepped up with a grand rhubarb custard dessert that had one out of town fan request pictures taken outside of the Inn as she cleaned out the pan and then introduced the dessert by forkful to a sunbathing firefighter from Canada!

Werner Homestead Centennial Celebration- on a sun filled Saturday! A beautiful day for a beautiful homestead farm celebration! Such a delight to spend time at the farm with the three Werner sisters and their families. The Werner homestead farm is amazing! -A well preserved testimony to the hard work of Adam and Fanny Werner and their family.

Check, scratch out, erase, change, add - by September we are tired of our 'to-do' list and ready for dark nights, late mornings and lazy days in front of the wood stove with a cup of coffee.....but until then - HELLO AUGUST!

August brings the AK State Fair! This year the PHS joins Alaska Far Away in the Wineck Barn! Stop in for 'colony kid' games, historic displays, view Alaska Far Away, pick up a Helen Hegener publication, and chat with friends, old and new.
If you happen to bring us some kettle corn or deep fried cheese curds we would not object! - see ya there! Sheri Hamming
Our Friends Give Generously!

Lorraine Kirker & Lynette Lehn
Alaska books & 75th Anniversary Scrapbook

Wineck family
Household, personal & military items

Charmaine Mastriano
Florence Sawby’s clothes stretchers

Tony Pippel
Glass base oil lamp, commemorative coins of Colony 30th Anniversary

Linda Carlson of Pelican, AK
Ivory handled brush from her mom Colonist Dorothy Vasanoja Hildre

Bonnie Tozer
Napkins & scarf embroidered by her mom

Lalle Contini
Matanuska Maid butter carton

Wayne Bouwens
Kiwanis Minstrel Show program from 1950

Gayle Rowland
Virgil Eckert’s snow shoes

John Hardy
Early Colony photos taken by John Long

Carol Lombardo
UP Church recipe book from late 1940s

Thank You!

Preserving History: Recipe & Word
Harold and Frances Dinkel, and their five children, arrived in Alaska late February 1937 as Colonist Replacements. Their 40 acre tract was one of the 2 located off Old Matanuska Road at the end of a short road up the hill from the railroad tracks. In 1945 they moved their few possessions west 3.5 miles down the old Davis trail intending to homestead 160 acres. They soon learned the land they chose had been designated a school section, and managed to purchase 240 acres. The road that ended at their Colony site was later extended becoming Fairview Loop Road, and they were at mile 5.2. They had gardened at the Colony site, and suitable areas were developed at their new site – gardening was essential to feeding a large family in those days. Due to cool soil temperatures, cucumbers were hard to grow in sufficient numbers for most pickling recipes. Celery, a cool season crop, did very well at both places, and Frances experimented with different methods of preserving some as a relish for the long winter months after the last of the stored celery was used. Daughter, Audrey, remember her different attempts to develop a recipe that everyone liked. She even unsuccessfully tried using green tomatoes. Grinding the celery makes the relish mushy, and Audrey prefers using sweet onions and only canned pimentos like ‘the old days’ when peppers were expensive and not always available.

The Palmer Historical Society Annual Meeting is coming up in October. Is your membership up to date? Give our Treasurer Joan Campbell a call @ 745-4157 to check your status. You may renew by sending a check in the mail to Palmer Historical Society or stopping in at the Colony House Museum during open hours.

Celery Relish by Frances Dinkel
This recipe appeared in the Wasilla Homemakers Cookbook first published in 1959 and has been adapted to meet current home canning standards.

6 ¾ quarts chopped celery (27 cups)
Mix with:
1/3 c. chopped celery leaves (opt)
2 large onions, chopped
4 green peppers, chopped (opt)
4 red peppers, chopped (or 1 lg or 2 sm jars of canned pimentos)
¼ cup pickling salt (non-iodized)
Cover with 3 qts boiling water.
Let stand 10 minutes. Drain well.
Bring to boil:
6 cups sugar
4 cups strong white vinegar -5%
1 tsp. turmeric
1/3 cup mustard seed
Add drained vegetables, mix well.
Fill clean sterilized jars. Add lids.
Process 10 mins in boiling water bath.
Makes approx. 14 pints.

*Good served with pork roast, in potato salad and salmon, tuna or egg sandwich spreads.
Do you know this Mystery Man?  
Or Mystery Dog?  
Photo taken at the Matanuska Valley  
1st Annual Fair in Palmer

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**Thank YOU!**
**June Oberg**
June delivers deliciousness!

**Thank YOU!**
**Barbara Hecker**
Barbara hands over the PHS Editor pen and moves into a full time career. We thank YOU Barbara for your skills and devotion to PHS News Team!

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**Can you Guess?**
Why is this flag so special?

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**Happy August**

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**Treasures!**
Stop by the Wineck Barn during the AK State Fair!  
~Pick up your copy of *The 1935 Matanuska Colony Project* and *Alaska Far Away DVD*  
~Chat with the talented authors 😊

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**Thank you!**
**June Oberg**
June delivers deliciousness!
Thank you for your Support!!!

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