

## Golden Anniversary of the FUMC Noodle Makers

For decades the women of the Franklin Ohio First United Methodist Church (FUMC) have been holding their Annual Bazaar (now called Marketplace) to raise funds that support missions and other needs. After a two-year hiatus due to the Covid-19 pandemic, the luncheon featuring homemade chicken and noodles, which has been a key component of this annual event, will return on Saturday November 5<sup>th</sup> this year. Also, once again limited quantities of the packaged frozen noodles will be available for purchase in order to restock personal larders.

According to the newspaper article entitled “Women using their noodles to earn money for the church” published in the Oct. 16, 1987 issue of the Middletown Journal, this process of making noodles by hand for selling and serving during the FUMC Bazaar luncheon started in 1972. Hence, a golden anniversary

commemoration is in order for 2022. As reported in that 1987 article, two groups from the United Methodist Women (UMW) calling themselves the “Rotary Women” had been preparing weekly lunches since circa 1967 for the members

of the Franklin Rotary organization who met on Fridays at the UMC church. As plans were formulated for hosting that first bazaar, it was decided to serve chicken with homemade noodles as the focus of a companion luncheon. Hence, these “Rotary” ladies started making lots of noodles and the legend began.



Judy Bowman and Judy Parker in September 2022.



Area businessmen enjoying their chicken and noodle lunch at an FUMC Fall Bazaar (Photo was published in the 10/31/84 issue of the Franklin Chronicle)

Originally, the UMW members prepared the noodles and hosted the fall bazaar until 2006 when this group was dissolved. Another church organization called Women Outreach Workers (WOW) took over the responsibilities for both the fall bazaar and also the Spring Salad luncheon for the next several years. When the WOW members decided they couldn't continue performing these events in 2012, the FUMC Women's circle took over the noodle making and hosting the fall bazaar.

Traditionally, the noodle making process started about a month before the bazaar using donated flour and eggs in their simple time-honored recipe where each batch consists of the yolks from three eggs along with one whole egg mixed



Mary Lucas, Joyce Gabbard, Agnes Etter (Photo from the 10/16/87 issue of Middletown Journal)

*(Continued on page 2)*

*(One of a regular series of reports on the people and events associated with the history and ministry of the Franklin First United Method Church. Robert Bowman, Historian)*

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with two cups of flour, a teaspoon of salt and three table-  
spoons of water to form the dough. Numerous batches are  
made every year. Next, each ball of dough is rolled out ac-  
cording to “the thinner the better” approach. After two  
hours of drying, the rolled dough is shaped into long strips,

and then  
cut, sepa-  
rated, and  
allowed  
to dry for  
two days  
before  
weighing  
and bag-  
ging the  
finished  
noodles  
into one  
pound  
bags. Fi-



Jim Martin, Mike Runyan, and Jan Truesdell  
(10/6/22)

nally, the noodles are frozen and stored until Marketplace  
(bazaar) time.

In a 2001 article, the Franklin Chronicle reported that  
FUMC women had made 60 batches while 567 batches  
were made during the five week 2022 season. Per tradi-  
tion, the women and in more recent times a few dauntless  
men meet in the church basement at 9:00 a.m. on Monday  
mornings and make noodles for the next four or five hours  
without stop or breaks.

The  
different  
steps in  
the nood-  
ling  
make  
process  
are illus-  
trated by  
this se-  
ries of  
photo-  
graphs  
taken  
over the  
years.



Methodist women make up a batch of noodles from scratch.  
Clockwise from left, they are: Mary Lucas, Ida Woody, Sarah  
Chasteen, Jackie Byrd, Martha Hatfield and Agnes Etter.

Starting from left: Mary Lucas, Ida Woody, Sa-  
rah Chasteen, Jackie Byrd, Martha Hatfield,  
and Agnes Etter (Photo from Franklin Chronicle  
10/31/01)

First, there is the eggs breaking and separating.

Mixing the noodle dough over the years.

Rolling out the dough balls into flat discs according to “the  
thinner the better” approach.

After the rolled dough have been given two hours of  
drying, each disc is sliced into long strips, cut into the nood-  
les,  
which  
are sep-  
arated  
and al-  
lowed  
to dry.



Karen Anderson, Linda Smith, Shari Tutt, Char-  
lotte Summer, Mary Harville, Sally Fitzgerald,  
Alice Caudell, Nancy Massey, Dorothy Rayburg,  
Rhonda Roberson, and Jackie Messmore.

After two full days of drying, the finished noodles are  
weighed and bagged. Finally, the noodles are frozen and  
stored until the Market Place (bazaar) time, which will be  
November  
5<sup>th</sup> in 2022.

It can  
be conclud-  
ed that for  
50 years,  
noodle  
making has  
not only be  
an effective  
and profita-  
ble means  
to generate  
funds for  
special pro-  
jects and

other needs at FUMC, but the process has been simply a  
“Great Time” quoting from the last words in the 10/06/03  
article published by the Franklin Chronicle.



Monica Rhude and Dee Simonton (Photo from  
Franklin Chronicle 10/31/01)