

APRIL 2025

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A Newsletter for the volunteers & friends of the Stephenson House



Trivia Through the Decades

Get ready to flash back to the 80s—a time of big hair, iconic music videos, and neon fashion! Dust off those leg warmers and secure your fanny pack for Trivia Through the Decades on April 26 at 7 pm. Enjoy an evening filled with trivia spanning topics from the 1920s right up to today. While we encourage teams to wear costumes from their favorite decade or adopt our 80s vibe, please note that our questions cover a wide range of multigenerational subjects and aren't limited to the event theme.

The event will take place at Edwardsville Moose Lodge (7371 Marine Rd, Edwardsville). Doors open at 6:00 pm with play starting promptly at 7:00 pm. Each team can have up to eight players, with registration fees at \$200 per team table or \$25 per person. Space is limited and tickets sell out fast, so early registration is recommended.

Register and pay by April 19, 2025, to receive complimentary Mulligans. Enjoy free beer (while supplies last), soda, and water during the event. Please note that while outside beverages aren't permitted, you're welcome to bring your own food.



Trivia night committee members Jane Frerichs (top left), Sarah Frerichs, (top right), Meredith Frerichs (not pictured), Gillen Raisner (right) and RoxAnn Raisner created these nostalgic props for the event.



In addition to cash prizes for the top two teams, the night will feature a costume contest, silent auction, and raffle. All proceeds will support the restoration of the 1820 Col. Benjamin Stephenson House.

For more information and to register, visit: https://stephensonhouse.org.



Greetings from the President

Dear Gentle Volunteers,

Good Day and Happy Spring to Everyone!

We are officially in it!!! That also means flowers and such are about to sprout. So, shout out to our Master Gardeners!!! Make sure you take your peeks at their work this year. Every step from seedlings to full blooms is beautiful and fascinating.



If you haven't signed up for your membership, you want to get on it and be ready to join the activities for the Spring and Summer. And please remember to tell a friend and get them signed up. The more members, the better for the House.

And this is the month for our event extravaganza...Trivia Through the Decades!!!! This year our theme is Back to the 80s! It's going to be so Rad (translation to today ... "It is going to be Epic!"). The décor creations are just fabulous! I've seen some of the props, and you will definitely be surprised and amused! Our committee will dress to match the theme to get the teams hyped up. Get ready to see some back-to-the-80s looks. And the question writers have been hard at work. If you can volunteer, please let RoxAnn know. So, check your calendars for April 26 and let's get Tubular!!!!

Finally, we need folks to volunteer at the House. We want to keep tours going, but can only do this with folks to fill the hours. So, if you can increase your hours, please check the volunteer schedule on BAND and let RoxAnn know you can help.

OK, I hope your month is starting off sunny and bright and you are ready to have a Wonderful Spring!!!

Yours Truly, Lady Blue

Email:

A Note from the Director

Our biggest fundraiser of the year, *Trivia Through the Decades*, is quickly approaching. This year's theme is 1980s MTV, and it's going to be a blast! I hope you can join us at the Edwardsville Moose Lodge on Saturday, April 26, 2025. The funds raised from this event support educational programming throughout the year and help keep the museum open. However, we need your assistance to ensure its success.

Our planning committee is seeking donations for the silent auction that will take place during the event. Our goal is to gather 20 to 30 items, including themed gift baskets, tickets to sporting and theater events, gift cards to local restaurants, and more. We will also hold an "Easy Money" Lotto Ticket Raffle. Additionally, we are looking for event sponsors.

If you are willing to contribute one (or more) of the items mentioned above, please fill out the appropriate form (below and page 4). Sponsorships can be mailed



to the museum at P.O. Box 754, Edwardsville, Illinois 62025, or paid online on our website www.stephensonhouse.org. Silent auction or lottery ticket donations may be dropped off at the museum (409 S. Buchanan, Edwardsville), or we'd be happy to pick them up.

Your support will guarantee the success of this cornerstone event for the museum.

Ways you can help!

- -Silent Auction donation
- -Lottery tickets for the raffle
- -Sponsorship

/			
Trivia Through the Decades Donation Form			
Auction Item Donation. Description of Item:			
Approximate Retail Value of item or service:			
Cash donation of \$ in lieu of item.			
Contact Information:			
Name:Title:			
Business Name:			
Address:			
Business Phone:			



2025 STEPHENSON HOUSE SPONSORSHIP OPPORTUNITIES

You are invited to become a sponsor of a Stephenson House Event

Trivia Through the Decades on April 26, 2025

TITLE SPONSOR \$1,000

INCLUDES: NAME ON ALL
ADVERTISING ABOVE
EVENT TITLE, FLYERS,
PRESS RELEASES, SOCIAL
MEDIA POSTS, PROGRAMS,
SPONSOR POSTERS

SUPPORTING SPONSOR \$500

INCLUDES: NAME LISTED ON FLYERS, PRESS RELEASES, SOCIAL MEDIA POSTS, PROGRAMS, AND SPONSOR POSTERS

EVENT SPONSOR \$250

INCLUDES: NAME LISTED AT EVENT ON PROGRAMS AND SPONSOR POSTERS.

ROUND SPONSOR \$75

INCLUDES: NAME
INCLUDED IN POWER
POINT PRESENTATION AND
ANSWER SHEETS

SNACK SPONSOR \$50

INCLUDES: NAME INCLUDED IN POWER POINT AND ON SNACK TABLE POSTERS

In order to be included on any advertisement/flyers/PowerPoint at the event, all sponsorships need to be received by April 11, 2025



Total Enclosed

To sponsor or attend return the form below with payment to: Friends of the Col. Benjamin Stephenson House. PO Box 754, Edwardsville, IL 62025

Name	
Title	TRIVIA NIGHT
Company	Title \$1,000
	Supporting \$500
Address	Event \$ 250
	Round \$75
	Snack \$50
Phone/email	

The 1820 Col. Benjamin Stephenson House is a 501C3 not-for-profit organization in good standing. Federal Identification Number 37-1395804. For more information about the house, please visit $\underline{www.stephensonhouse.org}$ or call 618-692-1818.

other; send hem up round the meat, or in a small dish.

From the Hearth

"The cook's own book: being a complete culinary encyclopedia... With numerous original receipts and a complete system of confectionery" by Mrs. Lee, published in 1832



ROASTED RABBITS.

If your fire is clear and sharp, thirty minutes will roast a young, and forty a full grown rabbit. When you lay it down, baste it with butter, and dredge it lightly and carefully with flour, that you may have it frothy, And of a fine light brown. While the rabbit is roasting, boil its liver with some parsley; when tender, chop them together, and put half the mixture into some melted butter, reserving the other half for garnish, divided into little hillocks. Cut off the head, and lay half on each side of the dish. Obs. - A fine, well-grown (but young) warren rabbit, kept sometime after it has been killed, and roasted with a stuffing in its belly, eats very like a hare, to the nature of which it approaches. It is nice, nourishing food when young, but hard and unwholesome when old.

POTATOES, ROASTED.

Wash and dry your potatoes, (all of a size), and put them in a tin Dutch oven, or cheese-toaster: take care not to put them too near the fire, or they will get burned on the outside before they are warmed through. Large potatoes will require two hours to roast them. N. B. To save time and trouble, some cooks half boil them first. This is one of the best opportunities the BAKER has to rival the cook.

POTATOES ROASTED UNDER MEAT.

Half boil large potatoes, drain the water from them, and put them into an earthen dish, or small tin pan, under meat that is roasting, and baste them with some of the dripping: when they are browned on one side, turn them and brown the

SALAD MIXTURE.

Endeavor to have your salad herbs as fresh as possible; if you suspect they are not "morning gathered, "they will be much refreshed by lying an hour or two in spring water; then carefully wash and pick them, and trim off all the worm-eaten, slimy, cankered, dry leaves; and, after washing, let them remain awhile in the colander to drain: lastly, swing them gently in a clean napkin: when properly picked and cut, arrange them in the salad dish, mix the sauce in a soup-plate, and put it into an ingredient bottle, or pour it down the side of the salad dish, and don't stir it up till the mouths are ready for it. If the herbs be young, fresh gathered, trimmed neatly, and drained dry, and the sauce-maker ponders patiently over the following directions, he cannot fail obtaining the fame of being a very accomplished salad-dresser. Boil a couple of eggs for twelve minutes, and put them in a basin of cold water for a few minutes; the yolks must be quite cold and hard, or they will not incorporate with the ingredients. Rub them through a sieve with a wooden spoon, and mix them with a table-spoonful of water, or fine double cream; then add two tablespoonfuls of oil or melted butter; when these are well mixed, add, by degrees, a tea-spoonful of salt, or powdered lump sugar, and the same of made mustard: when these are smoothly united, add very gradually three tablespoonfuls of vinegar; rub it with the other ingredients till thoroughly incorporated with them; cut up the white of the egg, and garnish the top of the salad with it. Let the sauce remain at the bottom of the bowl, and do not stir up the salad till it is to be eaten: we recommend the eaters to be mindful of the duty of mastication, without the due performance of which, all undressed vegetables are

(Continued on page 6)



(Continued from page 5)

troublesome company for the principal viscera, and some are even dangerously indigestible.

EGGS EN SURPRISE.

Take a dozen eggs, and make a small hole at each end of every egg, through which pass a straw and break the yolk; then blow out the yolk carefully. Wash the shells, and having drained, dry them in the open air; mix the yolk of an egg with a little flour to close one of the holes of. the, shells, and when dry, fill half the number by means of a small funnel, with chocolate cream, and the remaining six with coffee or orange-cream; close the other end of your eggs, and put them into a saucepan of hot water; set them on the fire, taking care they do not boil; when done, remove the cement from the ends; dry, and serve them on a folded napkin.

CREAM, CHOCOLATE.

Take about half a cake of chocolate, bruise it to pieces, put it in a stewpan with a little milk, and stir it over a gentle fire till it looks smooth and thick; then add a little more milk, and stir it again over the fire; continue this till it takes the thickness of cream; sweeten it to your palate with clarified sugar; stir in a little thick cream with a very little isinglass, rub it through the tammy, and set it in the mould.

CARROT PUDDING.

Pound in a mortar the red part of two large boiled carrots; add a slice of grated bread, or pounded biscuit, two ounces of melted butter, the same quantity of sugar, a tablespoonful of marmalade, or a bit of orange-peel minced; half a tea-spoonful of grated nutmeg, and four well-beaten eggs; mix all well together; bake it in a dish lined with puff paste.



News & Needs

Welcome...

...Master Gardener, John Williams to the master gardener crew.

...new volunteer, Laura Millburg.

Thank You...

...Amy Mullane, Juanita Panico, and RoxAnn Raisner for helping sew new shifts for the wardrobe.

...Tina Barnard for the donation of a dress, pocket, handkerchief, and shift.

Needs...

- Transparent storage/bedding zip bags (like bedsheet sets are sold in). See photo at right.
- Sponsors for trivia night.
- Silent auction donations for trivia night.

- Volunteers to help at the museum giving tours, covering the gift shop, and cleaning.
- Someone to split firewood.
- Do you need service hours? We can help! There
 are a variety of jobs and projects we'd love to have
 help with.
- Please return Volunteer Training binders, if you have one.



Auction Items Sought for Spring 2025

The museum is currently accepting donations for our spring online Sid Denny Memorial Antiques Auction. We welcome antiques and collectibles of all sizes. If you are unsure whether an item is suitable, please contact us via email or phone before donating. Note that modern items cannot be accepted.

Please be aware that we no longer accept 50/50 donations. Every donated item becomes the museum's property, and unsold

items will not be returned. Stephenson House is a not-for-profit 501(c)(3) organization, and all donations are tax-deductible to the full extent of the law.

Print and complete the form below to accompany your donation, or pick one up at our gift shop.

Museum Phone: 618-692-1818

<u>Email:</u> stephensonhouse1820@yahoo.com



Sid Denny Memorial Auction Donation Form

Donor:		
Donor:Address:		
Phone:		
Items:	 	

Upcoming Events, Tours & Activities

- April 12, **Trivia Night Committee Meeting**, 3 pm. This will be the last meeting before the event.
- April 20, Easter, House Closed
- April 22, **Board Meeting**, 7 pm
- April 26, **Trivia Through the Decades**, 7 pm. Get your tickets early!
- April 26, House Closed
- April 27, House Closed



Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	Trivia Planning Committee Meeting 3 pm
13	14	15	16	17	18	19
20 EASTER	21	Board Meeting 7 pm	23	24	25	Trivia Through the Decades Museum Closed
27 Museum Closed	28	29	30			

March Happenings at the House







(Clockwise) Friends, Jamie & Alice (house volunteer) enjoy a friendly game of backgammon during the Pi Day gathering.

New volunteer, Laura Millburg joined our ranks as a historic interpreter. Trivia Night committee members, Gillen Raisner, Sarah Frerichs, & Jane Frerichs work on props for the upcoming fundraiser.

And our beautiful magnolia tree bloomed.



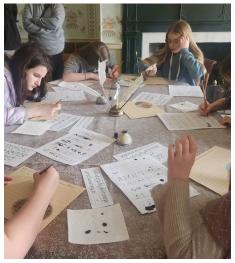












(Clockwise) Lots of fun in the kitchen at the city-wide Choco Latte Fun Crawl. New garden beds built by United Brother-hood of Carpenters & Joiners of America Local 664. Spring blooms; Bloodroot, Claytonia, & Virginia Bluebells. Visits from area girl scouts earning their Playing the Past badges. Master gardeners Kathryn Biarkis & Donna Bardon. (Below)

















Be Our Friend...

Renew your membership or become a new Friend. Fill out and mail the following information to us.

YES! I want to help. Enclosed is my contribution:

Name:
Street Address:
City, State & ZIP:
Phone:
Email:
Amount Enclosed: Membership Level:
Please send me information about volunteering at Stephenson House.
Checks should be made payable to the:

Friends of the Col. Benjamin Stephenson House

Payments may also be made in our online store: www.stephensonhouse.org

*Memberships are from January to December. Benefits of membership are extended to an individual and his/her immediate family. We accept cash, check or credit card donations. Memberships are extended for monetary donations only. The Friends of Col. Benjamin Stephenson House is a 501c3 not-for-profit organization FIN 37-1395804



Send your membership to the

Friends of the Col. Benjamin Stephenson House P.O. Box 754 Edwardsville, IL 62025



Membership Levels

Friend of Ben & Lucy \$25

Stephenson Family Friend

Landmark Friend \$100

Heritage Friend \$250

Living History Friend \$500

Founding Friend \$1,000 or more

Corporate membership information available upon request.

Our Board of Directors & Staff

Muriel Jones, *President*Peggy Emling, *Vice President*Rachel Hill, *Treasurer*Stacey Lipe *Secretary*

Sean Goding
Andrea Miracle
Kathleen Schmidt
Jason Stacey
Jaclyn Wallace
Leslie Wood

RoxAnn Raisner, Site Director Phil Stack, Bookkeeper



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