

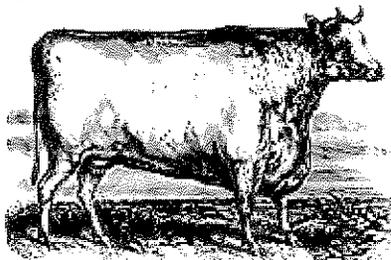
MENASHA HISTORICAL SOCIETY NEWS

April - May 2011

MCKINNON NAME FROM THE PAST TO THE PRESENT

Past:

Ethel MacKinnon was born to Duncan William Herbert and Elizabeth MacKinnon in July of 1888 and was educated at the Grafton Hall for girls in Fond du Lac. She worked for 31 years as a proof reader and on layouts for magazines for George Banta Co., She traveled extensively, was very active at St. Thomas Episcopal Church, the Economics Club, N-M Garden Club, the Emergency Society of Neenah-Menasha and was a charter member of the Menasha Historical Society. Ethel's grandfather, Capt. Falkland MacKinnon, a native Scotsman, served in the Royal Navy and was a member of Parliament. He came to this country in 1852 and while in New York City he met Gov. James Doty who invited him to visit Wisconsin. During his visit he prophesied this area would one day become a great manufacturing center. He went back to London and in 1854 returned to WI with 3 of his sons. He also brought along beef cattle, a Durham bull, sheep, chickens and a famous pedigreed horse, the "King of Cymry."



He purchased the property which later became the George Banta residence on Keyes Street. He started up an excelsior mill near the Woodenware on the canal, had a pulley company and was president of the Island Paper Co.

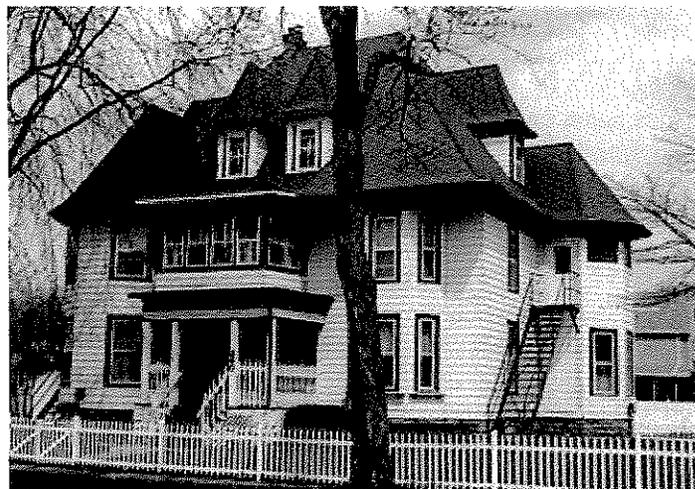
Nicolet Blvd was formerly known as MacKinnon Ave. At that time it ran from Lake Winnebago on the east through to Little Lake Butte des Morts on the west. St. Patrick Church congregation is indebted to the captain for the property on which it stands.

When Ethel's parents were married in 1880 they resided in the National Hotel, complete with outhouses

at the end of each hall. This was the forerunner of the present Menasha Hotel. In 1882 they built the lovely home on the corner of First and Milwaukee Streets, which later became the Sunset Haven Nursing Home. Over the years several additions were constructed. The 1st floor consisted of front and back parlors, a music room, formal dining room, kitchen, pantries and bath. There were 7 bedrooms, a sleeping porch, sewing room and 3 baths on the 2nd floor and the 3rd floor boasted a ballroom. The staff consisted of a laundress, cook, maid and chauffeur. Their social life was very elegant with lots of parties and many dances. The house was always full of unexpected company. Teas and musicals, with imported musicians performing, also were popular with the hospitable MacKinnons.

Present:

Today the McKinnon home at 360 First Street is owned by our very own Menasha Historical Society members, Bob & Darlene Stevens. They purchased the 24 room home in 2001. One of their first projects was to remove all of the locks which the former owners had put on doors, cupboards, etc. due to housing foster children in their care. The Stevens presently live in ½ of the 1st floor while the other ½ is home to The House of Prayer for Christian ministry. They are presently in the process of remodeling the 2nd floor which will be used for a Christian retreat center and is called Sanctuary North. The 3rd floor is under consideration for remodeling in the distant future.



Lemon Cheese Bars – 24 bars-preparation time 15 min., baking time 27-30 min.

(Katie LaMore)

1 pkg. plain lemon cake mix (18.25 ozs.)

1/3 cup veg. oil

2 large eggs

1 pkg. (8 ozs.) cream cheese at room temperature

1/3 cup sugar

2 T fresh lemon juice (1 lemon) and the zest (grated) from the lemon

Preheat oven to 350 degrees. Set aside ungreased 13 x 9 baking pan. Place cake mix, oil and 1 egg in lg. mixing bowl. Blend with elec. mixer on low speed for 2 min. Mixture should be crumbly. Reserve 1 cup for the topping. Transfer remaining to pan, patting down firmly with fingertips to reach all corners of pan. Bake crust until it is light brown

13-15 min. Remove pan from oven, leaving oven on.

Filling: Beat cream cheese with beaters till creamy and add sugar, lemon juice, 1 egg and lemon zest. Beat for 2 min. Place pan in oven and bake until crust is golden and filling sets. 15 min. Cool for 30 min. Cut into bars.



Date Crumb Bars -16 bars or make 1-1/2 batches for a 9 x 13 pan = 24 bars

(Nancy Ropella)

2 cups chopped dates

1-1/2 cups all purpose flour

3/4 cup orange juice, divided

1/2 cup brown sugar, packed

1 tsp. grated orange peel

1/4 tsp. baking soda

1-1/2 C quick oatmeal

1/4 tsp. salt

3/4 cup melted margarine

Cook dates with 1/2 cup juice in sauce pan for 5 min. until soft or thickens. Stir in remaining juice and peel. In a bowl combine oats, flour, sugar, baking powder, salt. Stir in melted margarine until mixed. Press 2/3 of mixture onto bottom of a 8 x 9 sq. pan. Spread date filling over crust. Cover filling with remaining crust, pressing down firmly.

Bake 375 degrees, 25 min. or until lightly brown. Cut into squares.

Brownie Goody Bars

(Carol Sweet)

1 box (1 lb. 8 oz.) Betty Crocker fudge brownie mix (water, oil, eggs called for on the box)

1 container (1 lb.) rich & creamy or whipped vanilla frosting

3/4 cup salted peanuts, chopped 3 cups rice cereal 1 (12 oz.) bag of chocolate chips 1 cup peanut butter

Frost cooled brownies with frosting. Sprinkle with peanuts & refrigerate while making cereal mixture.

Melt peanut butter & chocolate chips. Pour over cereal in bowl. Stir. Spread on cooled brownies.

Bake 350 degrees in 9 x 13 greased pan about 25 min. (time on box). Cut when cool.

E M E Bars

(Dolores Gear)

1-1/4 cups flour

1 tsp. salt

3/4 cup brown sugar

1/2 cup butter

Mix these ingredients and put in greased 9 x 13 pan. Bake 10 min. at 350 degrees. Cool a little.

Sprinkle 12 oz. can of mixed nuts on top.

Bring to boil slowly

1 (6 oz.) butterscotch chips 2 tsp butter 1 tsp. vanilla

2 tsp water

1/3 cup Karo syrup (lite)

Pour mixture over nuts in pan. Bake 10 min. at 350 degrees until bubbly.

Layer Bars

(Dolores Gear)

1/2 cup butter, melted

1 (6 oz.) pkg. butterscotch chips

1 cup fine graham cracker crumbs 1 cup chopped nuts (optional)

1 cup flaked coconut

1 (15 oz.) can sweet condensed milk.

1(6 oz.) pkg. chocolate chips

Melt butter in 13 x 9 x 2 pan. Sprinkle cracker crumbs over butter followed by coconut, chocolate chips, butterscotch chips and nuts. Bake 350 degrees for 30 min.

RESOURCE CENTER & MUSEUM

(Located at 640 Keyes Street)

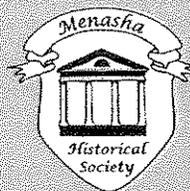
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