The Museum is temporarily closed due to the Coronavirus outbreak. We will email and post on Facebook with updates.

Museum Updates

CEDARVILLE AREA HISTORICAL SOCIETY EXTENDS MEMBERSHIP THROUGH 2021

Each year during October, our President communicates a list of CAHS accomplishments during the year, and asks each of you to consider paying your membership dues ($25 family, $15 individual) for the next year. Each year, we also request any special monetary contribution that would help the CAHS continue its work of collecting, communicating, and preserving the history of the Cedarville area. Because of your generosity, each year's special contributions have far exceeded the amount of money received for membership dues!

As you know, due to the health related concerns of the COVID virus, we were not able to open our museum during 2020, so the CAHS Board just doesn't feel right about asking our members to pay membership dues for 2021 during these challenging times. So, you don't need to do a thing. Your membership is automatically renewed for 2021. That said, the expenses of the CAHS such as utilities, insurance, newsletters, etc., continue. If you appreciate what's been done with our ongoing communications, work on the museum building, and on-line program offerings, please consider making any special monetary contribution that you can afford. It will be GREATLY APPRECIATED. Any special contributions should be sent to our mailing address:

CAHS
1212 S. Stewart Ave.
Freeport, Illinois  61032

Thank you very much.
Sincerely,
CAHS Board of Directors
Recipe Corner

Pickle recipe Mary Reed used made famous at the CAHS annual luncheon

CRYSTAL PICKLES
Put dill size cucumbers into brine strong enough to hold up an egg. Make enough brine to cover pickles. Let stand two weeks. Remove, drain and wash. Cut in thin slices. Cover with alun water, made by adding 1 t. alun to each qt. of water. Let stand overnight. Drain and wash. Tie in a sack, 2 sticks cinnamon, 1/4 t. mace, 1 T. whole cloves. Measure, 1 qt. vinegar, 2 qts. sugar and bring to a boil with the spices. Pour over sliced cucumbers. Repeat 3 mornings. Drain off and bring to a boil each morning. On the fourth morning put cucumbers in jars. Pour hot vinegar over them and seal. A few drops of green coloring may be added if desired.

Mary Reed - 2015

Programs Available on YouTube

In order to brighten your fall, CAHS will be making available many programs from the last 16 years on YouTube. We already added our very own Cedarville spoof starring our own Society members. Our latest addition, A guided tour video of the Jane Addams room presented by Jim Bade.

Please go toYoutube and search “Cedarville Area Historical Society” to find us.

“Like” our page at https://www.youtube.com/channel/UCtNjKA5hA5R5ZVO2bEGfBA to get automatic upload updates.
Those Good Old Threshing Days

By LeRoy Wilson (reprinted from October 2005 issue)

When I was growing up, one of the highlights of summer was threshing time. My uncle owned a large farm just southeast of Cedarville. The threshing machine was owned by the Laborde brothers Jack and Charles. The threshing ring consisted of ten to fifteen farms around the perimeter of Cedarville. The main grain crops were oats, barley and wheat.

My Cousin Bob Lutz and I had memorable times during the threshing period. One of our jobs was to take fresh, cold water to the men who were pitching bundles onto the hayracks in the field. Of course, that included the men driving the hayracks from the field to the threshing machine.

We would climb onto the wagons and ride them to and from the fields. It was fascinating to see the many different teams of horses the farmers drove.

In those days neither of us wore shoes in the summertime. We became experts at first sliding our feet to bend the “stubbles” before putting weight on our feet. If you didn’t walk like this, the stubbles hurt like blazes. Your feet always had nicks and when you stepped in cow pies, it really burned. It healed as good as iodine.

Noon was always a blessed time of the day. You haven’t lived until you sit down to a dinner prepared for a threshing crew.

First of all it was prepared by farm women helping one another cook the meal. The meal was usually all grown on the farm. Mashed potatoes, gravy, roast beef, fried chicken, ham, etc., etc. and home made pies and cakes. The women wouldn’t let us kids eat ‘till all the men had sat down. The men would eat and get back to threshing.

I have many fond memories of shocking and threshing grain.

When I was sixteen, I went out by the day to work for the farmers in the area. I hired out to Karl Erickson to shock oats. I went to the field, pulled off my shirt and started to stack bundles. Karl came over and said, “Oh, LeRoy, put your shirt on. Those bundles will cut your arms and stomach.” “No,” I said, “I can take it.” Karl was right. That night when I bathed, my body was on fire from the many nicks and scratches.

I took Burleigh Kahly’s team and wagon in the threshing ring. The first day I drove the team we were threshing Jim Ilgen’s farm. I went to the field and was loading my hayrack. There is a right way to load: Put a wall of bundles on each side of the wagon, heads in, butts out. Then fill the center. I got too high a wall and no center and they fell in. What a mess.

I pulled up to the thresher and started to pitch bundles into the machine. Every time I stuck a bundle I was usually standing on it. The bundles were going into the machine crossway, but first, anyway I could throw them.

Suddenly old Charles Laborde grabbed me by the arm. He came out of nowhere. He took my fork and said, “Watch me. Heads in first one at a time.” After about a dozen bundles, he said, “DO YOU UNDERSTAND?” I said, “Yes, Sir.” You learned fast when taught by Charley. He had a deep vibrating voice. It sounded like it came from a deep hole in the ground.

Yes, people, the modern day machines make the labor of farming much lighter, but there was something about the threshing time I will cherish forever.

A dapper Burleigh Kahly parked in front of the house of his brother Orville on the south side of Cedarville Road a mile east of the village. The date of the photograph and the name of the photographer are unknown.
If you have not renewed your membership, please do so. We need your support. Thank you.

We Want Your Stories
Email us your stories or antidotes about Cedarville or the Cedarville area. We will present them in following newsletters. Email

Museum Hours (Temporarily Closed)
April –October
Saturday 1-4PM
Sunday 1-4PM
Or by appointment by calling
815-990-0417 or 815-847-9127

The society is recognized as a non-profit organization by Illinois and the U.S. government