

"I Can" at Bygone Basics



November 2010



1874 Parsonage

I kept putting off this newsletter hoping that soon I could tell you the news....that we are moving Bygone Basics to a great new OLD place. Finally, four months after beginning the process of purchasing this old manse, we have taken possession of it.

Last Wednesday 5200 Anderson Rd, Montague became our official location.

The house is a she (don't ask me why, it just seems that way) and I see her as a grand lady who has fallen on hard times. Great "bones" and space, plus the promise of a unique old home, full of character, was the selling point that made all the work that is ahead of us worthwhile. If you look at the picture, maybe you see her like I do, the grand lady with her eyebrows arched and lips pursed, with just a touch of Betty Boop! ☺

The history of the house is long and its beginnings, impressive. William Montague Ferry and his wife Amanda were the parents of Noah Ferry, founder of Montague back in the 1800s. Noah named the City for his father, a clergyman and lumber baron. (how's that for a mixed career?!) Noah joined the civil war and as an officer responsible for the welfare and

comportment of 102 area men who joined with him, served with great honor. Indeed, his Company F of the 5th Michigan Calvary, played a role in winning at Gettysburg. Noah, sadly was lost there in battle to Robert E Lee's forces in 1863. His mother, Amanda, left a partial bequest upon her death in 1870 toward a church to be built in honor of her son, Noah. Noah's brother Edward commissioned the building of the church in his brother's name, adding his money to his mother's and in 1874 the church (today known as Ferry Memorial Reformed Church) and its parsonage where built. It is this parsonage we acquired!

The parsonage (more formally known as an old Manse) was moved about a mile away (about 40 years ago) when the church decided to expand its building. It was lost for a while to the frailties of human memory and became a three apartment rental home. But low and behold ...underneath the 1970's carpeting and paneling lay waiting the original home, knotty pine floors intact.

We look forward to showing this home to our guests and will preserve it in the spirit of its heritage. It is truly the perfect home for Bygone Basics.

Now, a name for the house, any suggestions?

Our new home



The windows measure at least 7 feet inside on both floors. Much work to be done, but is already a grand experience for Bygone Basics guests.

November Days of Note:

- Military Family Appreciation Month
- Alzheimer's disease Month
- Peanut Butter Lovers Month
- National Family Week 21-28
- Homemade Bread Day 17
- Married to a Scorpio Support Day 18
- Great American Smokeout 18
- Children's Day 20
- Fibonacci Day 23
- Celebrate Your Unique Talent Day 24
- Thanksgiving Day 25
- National Day of Listening 27
- Stay Home because you're Well Day 30

Valerie at a recent Expo



Our thanksgiving gift to you:

Mention this newsletter when booking an experience and receive \$25 off a session with two or more guests. Call or email now to get scheduled and plan what you'll experience. Remember that each session is private and tailored for YOUR desires.

Amanda

Note from Valerie: Many guests met Amanda this summer. She is an "adopted" (not officially) daughter. She has been at my side for many experiences now. Amanda first came to us as a kindergartener having met Jessica at school and becoming friends. She is newly engaged and her fiancé, Kyle, is serving overseas in Kuwait. We anxiously await his safe return. He shares Amanda's sense of fun and her joy in each heritage kitchen skill. Amanda thinks we should call our new house, "Amanda" after its patroness Amanda Ferry. I think she may have ulterior motives... ☺ Here is Amanda's note to you:

Well, here we are again- the holiday season. With about a billion and one things to do this time of year, its hard to put life on hold for a second and just take a deep breath and be thankful for the blessings life has given us. I, for one, am happy and proud to be a part of the Bygone Basics family and I am grateful for every opportunity I've been given to learn and laugh and

love in the BB kitchen. Having been friends with Valerie's oldest daughter, Jessica, since early childhood, I've seen all kinds of amazing things coming out of their kitchen over the years. Now that I'm slowly making a life for myself I'm learning to incorporate many of the things I've learned from Valerie into my own daily life. My fiancé recently bought me a brand new pressure canner for my birthday, and I'm going to use it to make tasty Christmas gifts that I won't have to worry about being re-gifted next year! In an effort to save a bit of money this holiday season, I'll be making all of my gifts myself. There are plenty of fantastic crafting/ treat making ideas out there just waiting to be experienced. That's what we're all about here at Bygone Basics!
Best wishes to everyone this holiday season. We look forward to seeing you soon!

Preserving the Good things of Life, because you CAN

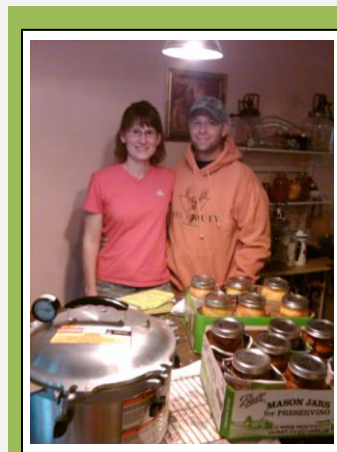
Home canning puts the pleasure of eating natural, delicious produce at your fingertips year-round. Preserving food in "mason" jars may seem old-fashioned, but it is as modern and practical as the latest health trend...and it's really quite simple! Forget what your grandma or mom experienced in the kitchen, when they'd be at canning for hours and days on end...that was when we didn't have modern tools to help such as food processors, and microwaves. Home canners enjoy the rewards of numerous homemade meals and snacks, created from just one preserving session. When food is preserved at home you create products that save time and money, not to mention complete control over what goes into the canned food. Once preserved, these canned goods reduce day-to-day food preparation, a real blessing in today's hectic lifestyles. There is just not much better than serving your beautiful canned peach halves topped with a bit of cream to your family or guests and knowing YOU did it, just not today. One other benefit.... These canned products don't require freezer or refrigerator space! No more electricity cost in the food. No lost mystery bags in the bottom of the freezer, everything is lined up on shelves.

Now Scheduling through December...and beyond:

These experiences have more options and detail when planned ahead. Dates get filled fast; please get yours on the calendar so you don't miss this unique activity, for yourself, with a girlfriend or significant other, family members, or a handful of people from work. Email or call me today to discuss how we can tailor make your time with us. This is an experience based business. Whether it is a bridal shower, sisters, husband and wife, grandparents and grandchildren...or, just you really want to get involved in "putting food by" through canning and/or baking, we have an experience for you. It is all done in an atmosphere of fun.

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The Doombos' with their canning jars full of preserved foods. They learned both pressure canning and water bath canning at their experience in late October.