

Volume 24

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Issue 2

Strasburg, Virginia

NEWSLETTER

strasburgvaheritage.org

## Strasburg Heritage Association June Program

June 9, 2024

St. Paul's Lutheran Church Fellowship Hall

Time: 2:00-4:00PM

Jay Neal will Present:

***“Things My Father Saw and Did-The Normandy Landing on June 6, 1944”.***

My dad, Paul J. Neal, Sr. was part of the 29<sup>th</sup> Division, 116<sup>th</sup> infantry, that landed in the first wave on D Day, June 6, 1944. The landing occurred in several waves, and parts (different companies) of the 29<sup>th</sup> were in different waves. A lot of local men, including my father, and a lot of men from what is now the I-81 corridor, were part of the 29<sup>th</sup> Division of the U.S Army. I will talk about a bit of the history of the 29<sup>th</sup> Division as they were trained for the D Day landing stateside, their journey to England, the further training in England, and the landing on Normandy Beach on D Day, June 6, 1944. My dad didn't talk much about his WW II experience. His brief comments to me about it were stunning, and I had the fortune to speak for a few hours with his commanding officer, Col. Mifflin Clowe, some years ago. My late nephew, Michael Whittle, collected a lot of material about the 29<sup>th</sup> Division.

## President's Message

*Tim Taylor*

We hope everyone is doing well. We want to thank all of our members for their continued support via their membership dues. Your generosity is much appreciated and will help us to continue offering services to the greater Strasburg community. We recently awarded a \$1000 scholarship which is always enjoyable and challenging because we always have such deserving candidates. More information on our scholarship recipient is shared in this newsletter.

We recently have shared information about our group at local events such as Vintage in the Valley, Heritage Days, and Mayfest. These events are great opportunities to share what the Strasburg Heritage Association offers, network with new and old friends, and share stories of our local history.

A big "thank you" to the Town of Strasburg, specifically Brian McKee, for updating our historic district boundary signs. They match the town way-finding theme and they look great. You may see a couple of them if you choose to enjoy our Downtown Historic Walking Trail. A great thing to do as the weather warms up.

We have a great program coming up on June 9th and we are working on our Holiday Homes Tour which will be in December. If you or if you know of anyone interested in opening up their home for our tours, please reach out to a board member.

Please take time to visit our website to check out our archived newsletters and listen to stories and interviews being shared on our podcast channel. Links to these resources can be found in this newsletter.

Have a safe, enjoyable, and relaxing summer.

Sincerely - Tim Taylor - SHA President and the SHA Board

## A Little Bit of Folk History

### *The Folklore Corner*

by

Larry Vance

**Folklore is a part of our heritage. As has been noted many times, many a legend is born at the Thanksgiving Day dinner table and the village tavern. Quite often the lore is not written down, but transmitted orally. I'd like to share a bit of folklore told in my family.**

### Idioms

An idiom is a combination of words that conveys a peculiar phraseology. It communicates a meaning that is not derived from the words used in the phrase.

***Some idioms are very popular and easily understood throughout.***

***Some examples include the following:***

Idiom...The hay is in the barn.

Translation...Done

Idiom...Give someone the cold shoulder.

Translation...Ignore someone.

Idiom...Go on a wild goose chase.

Translation...To do something pointless.

***Some idioms are expressions of a particular geographical area or clan.***

***The following idioms are seemingly popular in our area and, in one case, Strasburg has a monopoly.***

Idiom...Pet the cow to rope the calf.

Translation...Gain the favor of a girl's mother in order to gain favor with the girl.

Idiom...Blind hogs find acorns.

Translation...Pure luck.

Note: Blind "squirrels" is sometimes used as well

Idiom...Go to bed with the chickens.

Translation...Retire early in the evening.

Idiom...You never know the length of a snake until it's dead.

Translation... Sometimes the true character of a person is not revealed until after life.

Idiom... Down to Winchester and up to Woodstock.

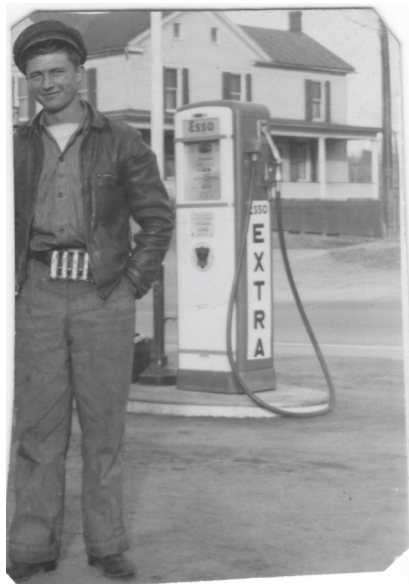
Translation...The Shenandoah River flows in a northerly direction. Therefore Winchester is downhill from Strasburg and Woodstock is uphill.

Idiom...I still have the forked end down.

Translation... Upright and not permanently horizontal.

Idiom...(A Strasburg original) Leaning like Keckleys.

Translation...Tilted or not plumb; not vertically correct.



Believed to be Linden Stickley wearing a coin changer.

From our Winter 2024 Newsletter. Can you identify the man in this photo? It was taken at what is now Holsinger’s Strasburg Service Center when it was Stickleys Esso in the 1930s.

## Board of Directors

### 2024

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Linda Williams

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### Community Dinners

Community Dinners were started in 2005 to offer good nutritious meals, fellowship and socialization for people of the community.

The Strasburg Heritage Association sponsors two Community Meals a year at St. Paul Lutheran Church, one at the beginning of the year and one at the end of the summer season. St. Paul holds two meals a month on the 1<sup>st</sup>, 3<sup>rd</sup> and 5<sup>th</sup> Wednesdays and the Strasburg United Methodist holds a meal each 2<sup>nd</sup> and 4<sup>th</sup> Wednesday. Each meal is sponsored by a civic organization, school group, or church committee. The Strasburg Presbyterian Church women also sponsor a meal. They are very appreciated by the community. We are averaging about 40 attendees on Wednesdays, and 40 to go meals. Meals are served at 5:30. There is no cost for the meals, but a free will offering is accepted. All donations are divided between The Compassion Cupboard and Strasburg Local Relief. All organizations are welcome to volunteer for these events. If you know of someone who would benefit from a hot meal or getting out of the house to visit with others, pass along the information.

The SHA is sponsoring a Community Meal on Wednesday 9/18/24 at 5:30 at St. Paul Lutheran Church.

All are welcome. –Linda Williams, Coordinator

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### SHA Scholarship

Joan Williams

The Strasburg Heritage Association provides an annual scholarship to seniors at Strasburg High School. In previous years, we have given multiple smaller scholarships. This year, we voted to award one \$1,000.00 scholarship. Eight seniors submitted their applications. It was a difficult decision to choose among the qualified applicants. However, our scholarship was awarded to Baylee Joyce Peterson, who will attend Radford University in the Fall. Congratulations, Baylee! We wish you success.

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**To Our Readers: If you have memories to add to folk histories, please contact Kathy Kehoe by emailing [strasburgheritage@gmail.com](mailto:strasburgheritage@gmail.com), calling 540-465-4185 or contacting any SHA Board Member.**

## A Little Folk History The Old Mill Restaurant

By  
Kathy Kehoe

"That was the place to go in the late forties and fifties if you wanted to go to dinner." said ninety year old Fay Sonner about the Old Mill Restaurant. "They had a jukebox and you could dance." Before Interstate 81 was built, tourists traveling through downtown Strasburg would have noticed The Old Mill Restaurant a welcome sight when traveling by car--the perfect place to stop to rest and eat on their journey.

The restaurant now houses the Strasburg Eagles Club but it began, as its name indicates, as a mill where area farmers could bring their wheat at harvest time to have it ground into flour. Believed to have been completed in 1804, it would continue to serve the area as a mill until 1938, when an enterprising man named George Pappas would lease the mill and renovate it into a restaurant. As one newspaper article described, it would "lend an effect that a Broadway night club owner might pawn his eye teeth to achieve."

George Pappas' daughter-in-law, Peggy Pappas, kept a scrapbook on the Old Mill. She saved a faded newspaper article, circa 1938, entitled: 134-Year-Old Mill Near Strasburg Undergoing Renovations For Tavern. The name of the newspaper is not included. The article praised the skilled stonemasons of the early 19<sup>th</sup> century who must have built the mill "for the ages, for this structure has weathered the passage of time and the ravages of war almost without any noticeable effect." Anthony Spengler built the mill in 1804 according to M. L. Artz, who is quoted in the article. Artz said that he bought the mill in 1904 from Madison Ramey and operated the mill until 1935. It was called Spengler Mill after its earliest known owner, Christian Spengler. From an advertisement in Peggy's scrapbook:



FEB • 57



Dancing at the Old Mill in 1957

built about 1797 by the Spengler family and continued to grind thousands of bushels of grain for over 100 years. The old French burr-stones still stand just outside the entrance. It is one of the oldest in Virginia.....It is a four story structure with solid stone walls 2 feet thick. The heavy hand-hewn beams and supports are the originals.....The water comes from a never-ceasing spring. It is piped under the highway and up over the wheel where it runs by gravity only." After owner M. L. Artz stopped operating the mill around

1935, George and Pauline Pappas began to transform the mill into a restaurant. According to ledgers saved by Peggy Pappas, and shared by her daughter Belinda Pappas Palmer, they leased the mill on Jan.12<sup>th</sup>, 1938 and then bought the mill in February 1941.

In the newspaper article, M. L. Artz tells his version of how the mill was saved from burning by Union Major General Philip Sheridan when he came through the valley in 1864. It was after the Battle of Fishers Hill on September 21<sup>st</sup> and 22<sup>nd</sup>, 1864. The oral history he was told described how the mill was set on fire by the Union Army but saved by a man named Luther Hurn who "rushed out from Strasburg.....put the fire out before any damage had been done." Luther Hurn is buried in our town's oldest cemetery on West Queen Street. Born in 1846, he would have been 18 years old when the battle of Fishers Hill took place.

There is another account of how the mill was saved. In Peggy's scrapbook, a "handwritten document on the stationary of Geo. M. Ludwig, Strasburg, VA, circa 1907", is a story entitled "The Old Miller and his Sister." In this version, the unnamed miller was "under oath not to make a pound for the Southern soldiers." When General Sheridan "came down the valley burning everything", the miller's sister asked a guard to take her to Sheridan's tent, where she "begged him to spare the mill for the people of the town" and Sheridan did not burn the mill. The Union Army at that time was burning barns and mills in the Shenandoah Valley, considered the breadbasket of the Confederacy, so that the Confederate army would not have supplies to sustain the soldiers.

Belinda Pappas Palmer remembers that her grandfather, George Pappas, was born "George Haralabi Pappademetriou, in 1897, in Kalasmenos, a mountain village near Karpenissi, Greece. His father was a grocer. He worked in Istanbul for a year, and then came to America in 1914, Until he could support himself, he stayed with two of his brothers, who had already immigrated. He went back to Greece every 4-5 years to visit family. He came to Strasburg when the Mill was offered for sale, made some changes, and opened the Old Mill Restaurant." Belinda remembers he owned the Mecca Restaurant in Berryville, and possibly one in Winchester. The newspaper article stated he was the "proprietor of Strasburg's Crystal Restaurant" which may have been on King Street in 1938, but it is not

known where the restaurant was located.

George and his wife Pauline operated the restaurant together until Pauline's death in 1952. In 1960 when George bought a restaurant in Berryville, his daughter-in-law Peggy took over the operation. The Old Mill has been described as having a romantic atmosphere, with red gingham tablecloths on the tables, the stone walls as backdrop, and plenty of space for dancing. The rhythmic sound of the waterwheel added to the mellow mood and ambiance. In the oral history on the SHA website, Peggy describes how her in-laws lived in a room off



The vacant mill before renovations to transform the mill into a restaurant.



Pauline Pappas in the kitchen.

the kitchen where they'd built a bedroom and bathroom. Later Peggy and her husband Mitchell and their children, Belinda and John, lived in the apartment upstairs until moving across Stover Avenue. Peggy remembered how once she was cleaning in the restaurant, scrubbing the overhead beams in the ceiling, when someone came in and made her stop because she was taking off the names of Civil War soldiers who had written their names across the beams. Peggy recalled that once a couple came to the restaurant and asked about the port holes in the stone wall. At that time, it was thought the small rectangular windows were used to shoot from during the Civil War, but in later years it has been determined that the spaces in the rock wall were built that way to allow for ventilation in the dusty milling operations. When it was renovated into a restaurant, the spaces were filled in with small windows that opened from inside. When Peggy opened the window to demonstrate how the window was used, "I know that thing must have been 6 or 8 feet long; it was a black snake that completely filled that... (window)...and the woman, she screamed and fainted." said Peggy with a laugh. Peggy believed the building of the mill was started in 1791 and finished in 1804, but there are conflicting accounts of the year.

Jerry Ann Stinson, sister to Peggy Pappas, shared wonderful memories of the Old Mill Restaurant: "The Old Mill was like my second home since my sister, Peggy lived and ran the restaurant there. While she was busy in the kitchen she had me babysitting her children upstairs so they wouldn't be underfoot. I later was a waitress and got to meet so many interesting people and tourists from all over the country who were very interested in the history of the Mill and its wheel and its role in the Civil War. I had many birthday parties there and had lots of high school parties and dances for all my classmates. After graduation most of us



Mitchell Pappas, Mary Virginia Rhodes, Lettie Whetzel, Leah Hoover, Peggy Pappas and (standing) Marguerite Hart

went to work for Aileen Inc. and they held most all their meetings and their yearly employee appreciation dinners at the Mill. Many local organizations like the Lions and Rotary Clubs also used the Mill as their meeting place. Christmas and New Year's were very special. Everything was so festive and there would be special music. In 1958 we had our wedding reception there and it was beautiful. My niece, Belinda was only eight and her mom gave her a little cup of rice and told her when we left to throw it at us from the upstairs balcony, which she did, cup and all and hit my husband right on top of his head. There were sooooo very many memories there and it makes me so sad now remembering those good old days and my sweet, sweet sister. There was a table back in the corner of the kitchen where everyone would hang out and swap stories. Lots of fun there. The salesmen and vendors would join in and lots of friendships were made there. I think most restaurants around still have one of these hang out tables for daily patrons to enjoy their tall tales."

Kitty Jean Miller also has "many fond memories of the Old Mill, beginning when I was a young

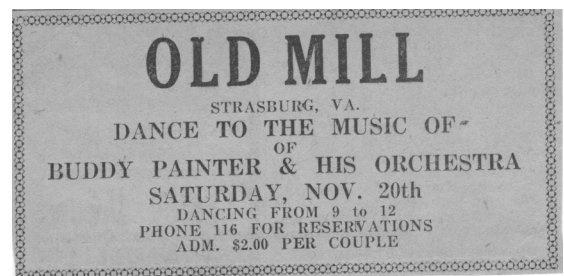
child. We, as a family, seldom went out to eat. . . . but when it was a special occasion, we would go to the Old Mill. My parents loved it there. I fondly remember the decor and the old piano that was in there. As a young teen, my parents had my 16th birthday party there. It was shortly after the Wheel Room downstairs was opened and available for private parties. I recall my dad going to the bank and getting a bag of coins for us to "feed" the juke box. As an older teen, I remember my date and I going there after dances were over. It made me seem so grown up. Although teenagers, we were always treated with respect. After I was married, the Old Mill was the place to go for a special dinner celebration. I recall going there for anniversaries and birthdays. We even took our little boys with us. Peggy Pappas was always so sweet and considerate. Always with a smile on her face. We all loved her. In later years it was still the place to go when others managed it. I was a part of the group who originated the Liz's Tea fund raiser for the Liz Kleese Scholarship and we had the first ones there at the historic Old Mill. (when Sarah Mauck operated and managed the Mill) Before the Eagles opened there a group of girlfriends from our high school class (we call ourselves "THE GIRLS OF '61") went there a few times for our get togethers which we still do with regularity."

Fay Sonner lived across the street from the mill and worked there on Friday and Saturday nights. She remembers some of the regular customers: Wayno and Zetta Rae Updyke, Bill and Becky Craun, Nancy and James Hisghman. "We could sit on the front porch and hear the water turning the wheel" remembers Fay.



"Peggy's children Belinda and Johnny grew up and played with our children." When her son Denny was a boy, he liked to sit on the mailbox in front of their house and watch the cars come and go in the Old Mill parking lot. "They played a lot of Elvis on the jukebox." Fay remembers when Peggy Pappas managed the Mill, she hosted many occasions, birthdays, weddings, anniversary parties, and organizations like the Lions Club, the Jaycees and the all-women "Mrs. Jaycees" club. The Mill was famous for their Sunday Dinners after church. "Peggy always made good homemade food—southern cooking--she had a lot of people who came from up north, out west, who had heard about the old mill and they wanted to see it-- see the wheel turning at the very historic mill."

Of the treasures that Peggy lovingly preserved and recorded and that her daughter Belinda shared with us, are the Old Mill Ledgers. They tell their own story. In 1963, customers came from 7 countries (England, France, Japan, Tripoli in Libya, Holland, Canada, and Germany) and 35 US states. On a Saturday night in May 1959, the jukebox brought in \$76.00 from the customers placing coins in the jukebox to choose the songs they wanted to dance to. In the ledgers, Peggy noted the word "Fake" beside the credit, indicating the money came from Quick Music Company, the business that supplied the 45 rpm records for the jukeboxes, operated by Harry Fake. (see SHA newsletter folk history "Quick Music Company", Fall 2015, on our website) One Saturday night in 1954, Peggy listed that "Buddy Painter and his Orchestra" played to 92 guests.







July 10<sup>th</sup>, 1954, "Dancing by Juke Box" included 24 guests, among them familiar names like Johnny Hockman, Harold Updyke, Jug Miller, Clayton Sager, and Charles Stedman.

Dec. 14, 1955: Massanutten bank of Strasburg included "green peas - tomato sauce" on the menu. This dish is listed often so it apparently was a favorite with customers. Written in the ledger: "The 1936 graduating class of the Strasburg High School held a banquet here Thursday evening Dec. 29, 1938." Some of the class members listed in attendance included Anna Belle Snarr, who later became the wife of Strasburg's Dr. James Marshall Winkfield; and Sarah Lee Painter who later became Strasburg High school's biology teacher, Mrs. Faulconer. Guests listed in the ledgers at various events included Mr. and Mrs. George Trimble-- George worked for the Northern Virginia Daily and

his wife Frances was a substitute teacher at Strasburg High School; Mr. and Mrs. Joe Samuels, Joe and Ada, who owned and operated Joe Wolfsons Clothing on King Street; Dr. and Mrs. Fred Mathis, who was a Strasburg physician until he moved his practice to Wise, Virginia.

The ledgers are fun to explore and hard to put down. December 22, 1954: the Massanutten Bank had a private party at \$2.25 per plate, with a menu of t-bone steak, tomato juice, mashed potatoes, peas in tomato sauce, combination salad, hot rolls, fruit cake and coffee. "Mrs. Bud Bickle" was the waitress. (Jo Richard Bickle, who later was a Harvey Girl waitress at the Grand Canyon, see SHA newsletter Fall 2020). December 28, 1954: "George Hinkins and Frank Kitchin (funeral director at Stovers Funeral Home) hosted a party. The waitress was Mrs. Frank Hupp (Gene, sister to Jo Bickle) and the bartender was Mitchell Pappas (Peggy's husband). Guests included well known town residents—Dr. and Mrs. J. Marshall Winkfield, Mr. and Mrs. Charles Cooley, Mr. and Mrs. Jack Marsh (a Strasburg attorney later to become a U.S. congressman). Mr. and Mrs. Paul Neal (Chief of Police), and Dr. and Mrs. Phillip Spiggle. "Miss Ginger Hinkins entertained a small number of friends at a cocktail hour on Sunday Sept. 26<sup>th</sup>, (Virginia Cadden). On July 31<sup>st</sup>: "Dancing by Otis Kibler, \$2.00 a couple."

The 1938 newspaper article concludes with the prediction "Such is the history of the interesting structure. It is expected its future will play just as interesting a part in the entertainment of Strasburg and valley residents." And so it has. From the unique creation of a restaurant out of an old grist mill more than 200 years old, to fine dining and dancing in the 1940s, and on past the turn of a new century, the Old Mill has indeed been a part of our town and of the Shenandoah Valley.



## A Little Bit More Folk History

### *The Old Mill*

By

Sarah Mauck

*This is a collection of memories from a place in history that for a time seemed to hold the heart of our community.*

My mother, Sally Kehoe, was diagnosed with Leukemia on Nov. 8, 1996 and gone in the blink of an eye. She had spent over a year getting the historic building ready to open after years of vacancy. Business finally began just before the devastating flood late that summer which brought the river to the basement steps and all power was blown. She passed away in January and I made the crazy decision to carry on her endeavor. Owners Mitchell and Peggy Pappas conveyed her lease and, ready or not, I was operating a restaurant.

My entire family worked there (whether they wanted to or not...) as well as friends and employees who became dear friends. For almost seven years, Jean Duffield lived in the upstairs apartment. She went to bed with the chickens and rose before the sun. Most mornings she tidied the dining room, cleaned the kitchen, started baking our homemade potato bread and laundered the tablecloths by 6 A.M. She put her heart and soul into it. She loved the Mill, and we loved her.

Those were days when bartering and borrowing made it easier to coexist. Jerry Pangle brought us whatever produce he picked from his gardens each week and "cashed in" on Prime Rib dinners for his special occasions. We shared staff and equipment with Cristina's Restaurant. Hotel Strasburg sent us customers and we did the same. "Little" Jimmy Ferguson, our beer distributor, was always helpful. He knew more about trends and deals than the top sales reps. Artists like Tommy Keeler and Virginia Bailes lent paintings for the walls.

Everyone shared their stories: Jim Janney explained how in his youth the mill was grinding corn and pressing apples; Julia Campbell remembered fording the river on a horse-drawn wagon where her dad picked up his grain; Rodney Racey told us about his dad, Griff, who caught pneumonia while working on the conversion of the mill to restaurant and died. That left his wife, Aimee Pollard Racey, to raise four kids on her own during the Depression. Doug Cooley loved to tell tales of Saturday night dances where he met his future wife, Pauline.

So many people had ties to the Old Mill. My early experience was hanging out a few times with Belinda (Pappas) Palmer when her family operated the restaurant and lived upstairs. Her bedroom windows were just above the water wheel which poured water over it as it turned. Emma Fazzini started waiting tables while in high school. Her grandparents, Tommy and Sarah Marguerite (Spengler) Hart ran it in the 1940s as The Old Mill Tavern. Marguerite was a descendant of the Spengler family who built the stone grist mill in the late 18th century. Emma's parents, Joe and Annie Hart, were married in the Wheel Room (basement level) in 1978 and finally, the shower for Emma's first born was one of our last celebrations in January 2007. Through the first summer, I "mustered" a plan of operation: Open Thur-Sun, limited hours, limited menu, local products, no credit cards...and slowly we grew. But, it didn't take long for those non-limited hours to become fair game for private functions. Parties, club meetings, seminars, programs...Strasburg was in need of a place to meet and eat. For ten years we did just that. We held every kind of party, big and small, on and off premises - birthdays, weddings, proms, showers, and so much more, including one unique anniversary

when Rich Follett literally "sang for his supper." He graciously entertained our guests in exchange for an intimate surprise dinner for Mary Ruth and him at the table by the fireplace. December was always busy with Christmas parties and community celebrations crammed into a three week window, often with weather challenges. And when bands performed into the wee hours on Saturday nights we packed the place. It made for a very long day and hard work, but those were fun times! Civic organizations and clubs began having their regular meals/meetings by the Fall of 1997. The Strasburg Women's Club evolved into the volunteer Strasburg Community Library. They were the first group to hold their monthly meetings at the Old Mill, thanks to Peggy Simon, with Libby Truesdale, Bill Erbach, Dick Ryan and Ray Willis. The Rotary, Shriners, Sons of Confederate Veterans, Garden Clubs and others met monthly. The Lions Club, too, met there for almost ten years, even after the black snake fell out of the chimney and cleared the room. Tommy Edwards removed it and the meeting resumed—but not all members came back into the building that evening! We catered to programs and workshops of all types: awards dinners, historic programs -including a stop on the Smithsonian's Civil War bus tours for a period meal (although if it had been an authentic 1864 meal, it would have been slim pickin's). For a while we hosted Shenandoah County Hospital's dinners where area physicians could learn up-to-date medical info. They needed quick and quiet meal service, as obviously, the speaker or video was the focus so doctors could watch graphic surgical techniques or learn about gross physical anomalies WHILE eating (pretty gross stuff, but they didn't flinch...can't say the same for the staff).

Liz Kleese, an award winning teacher, loved hosting fashion shows and teas at the Old Mill to raise money for American Cancer Society's Relay for Life. In early 2003, when she was terminally ill, family and friends created a scholarship program to honor her dedication to education. Nodding to her flair for food and fun "Liz's Tea" fundraisers began and for 21 years her heartfelt legacy has and will continue to help graduates of our three county high schools. That first fundraiser, "Liz's Tea" held at the Old Mill was so well attended we were bursting at the seams. (Editors Note: Sarah organized a high tea with scones, tea sandwiches and sweets). Cars lined Rt 11 and people poured over into the kitchen. It was crowded, but we were used to having guests in the kitchen. People often dropped in for a chat or to plan an event or talk town politics or (for those who showed up at the right/wrong time) get put to work! One extremely busy night a man was having dinner with his friend and when I passed by their table he casually asked if I was hiring. I was too busy to talk so he followed me into the kitchen, rolled up his sleeves and finished cooking the rest of the orders that night and for a long time thereafter. Thank you, Frank, masterful Italian chef, gardener extraordinaire, kind soul, creator of birdhouses and quirky decor, funny guy and dear friend. Sunday buffets were especially popular. When people asked about the time I said, "From noon until the food runs out." Larry Allamong and Gary Sine were the first to arrive having dibs on their favorite table with wide-bottomed chairs and extra seats for who knew who might show up. Always entertaining! Also there was the Round Robin table where Janet Kilby, Chauncey Kelly, Gin Cadden, Jim Moore, Harriet Curtis and other widow/widowers shared mealtime and wonderful conversations throughout the years. Some are gone now, but what fond memories.

After a decade of rewarding, yet exhausting service it was time to move on. On January 13th, 2007 we held the final gala with Rick Burnett's surprise 60th birthday. He was surprised and the Old Mill Restaurant went out with a Bang! I cherish the memories and mementos of that dynamic hub of our community. I wish we had that now.



PO Box 525  
 Strasburg, VA 22657

## Strasburg Heritage Association

Strasburgheritage@gmail.com  
 www.strasburgvaheritage.org

**Annual dues are due in February; if you are not sure if you have paid your dues, please email us.**

### Membership Application

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email address: \_\_\_\_\_

MEMBERSHIP \_\_\_\_\_ Cost is \$20.00 annually

Additional Donation: \_\_\_\_\_

TOTAL ENCLOSED: \_\_\_\_\_

***If this is a gift subscription, add your name and contact info here.***

\_\_\_\_\_  
 \_\_\_\_\_

Please Mail Completed Form to:

Strasburg Heritage Association

PO Box 525

Strasburg, VA 22657