

SPECIAL EDITION NEWSLETTER
of the IROQUOIS COUNTY HISTORICAL SOCIETY
DOUG GABRIEL FAMILY SHOW
COMING TO YOU

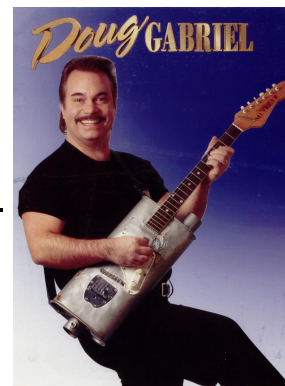
WHEN: SUNDAY, SEPTEMBER 14 TIME: 2:00 P.M.
PLACE: ST. PAUL'S LUTHERAN SCHOOL, WOODWORTH, IL

Seating is limited. Get your tickets now before they are sold out.
Come early as seats are not reserved- - overflow will sit in bleachers.

BROUGHT TO YOU BY THE
IROQUOIS COUNTY HISTORICAL SOCIETY

TICKETS: \$20.00

AVAILABLE AT THE "OLD COURTHOUSE MUSEUM"; ST. PAUL'S LUTHERAN SCHOOL;
ILLIANA BACKYARD FUN AND MAIN STREET GIFTS.



Doug Gabriel has been appearing in Branson for 22 years, the last 14 in his own production show. Doug is a multi-talented entertainer as a songwriter, guitar player, piano player, plays the "Mufftar" and sings. He brings a family style show to you which includes his wife Cheryl of 25 years, and his 3 children. Cheryl sings songs of the favorites such as Patsy Cline, Ann Murray and Karen Carpenter and sings romantic duets with Doug. Josh, age 21, has been playing the drums since he was 2 years old. Jordan, age 16, along with his brother play an amazing version of "Wipeout" that you have to see, as well as being the comedian of the group and then there's Jasmine, age 9, who has been singing and dancing since she was but a twinkle in her dad's eyes.

See why the Doug Gabriel Show has been named "Best Morning Show" for 6 years and why Doug has been named to the Branson Hall of Fame as well as being named "Male Vocalist of the Year" for 7 years, "Entertainer of the Year" and "Instrumentalist of the Year."

Did you ever hear of a "Mufftar"? There are only 2 in existence. A "Mufftar" is made from a '69 Thunderbird muffler into a guitar by Doug's dad. The other can be seen in Branson's Hall of Fame—Ripley's Believe It Or Not. You will be amazed at what Doug can accomplish with this "Mufftar."

Doug is one great singer, one incredible entertainer and brings one great show. They bring a variety of music from Country to Gospel and Pop to Broadway—they have it all.

They will have available for sale their CD's and other merchandise for those interested. Join Doug and his talented family for 2 hours that you will never forget!

St. Paul's School PTL will be selling a light lunch before the show starting at 12 noon until time of show and then selling refreshments during intermission. Come enjoy the famous Woodworth food while supporting the School PTL in their air-conditioned gym and enjoy a great 2 hour show. We'll still get you home before dark!



WE BRING YOU ENTERTAINMENT AT IT'S BEST!

HARVEST DAZE IS UPON US!

WE NEED YOUR HELP! Harvest Daze is our biggest fundraiser of the year. It can only be as successful as you, our members make it. We have been working for many months on Harvest Daze. Now the time has come to call on our members for the additional help we need. A festival of this magnitude cannot be accomplished by just a few so we need to call on all our physically able members to help out where they can. If we can count on you to volunteer for just a couple of hours either on Sat. or Sun., we can accomplish this feat and no one will feel “burned out”!

We realize many of our members are willing but physically unable to help out so we need to ask the others to please come forward. Don't wait for a call from us—PLEASE call us and offer your help in whatever area you would like to help.

We need Red Barn workers.....

We need Sitters in the museum in the office, on each floor, by the elevator on each floor, and at the registration desk.

It takes many for just a couple of hours each—PLEASE CALL US AND OFFER YOUR HELP.

815-432-2215 Monday -Friday 10 a.m. - 4 p.m.

HARVEST DAZE IS OCT. 4 & 5 THIS YEAR.

We will have all the great crafters - - - - -including several new crafters this year; entertainment; food; Cruz-In and antique car show; tractor show; church service and opening ceremonies as we've had in *the past along with the raffle. This year we have added University of Illinois Football tickets to our raffle items. Great seats for the Illinois/Indiana game! And that's not all- - several banks have joined together and purchased the “hot” and popular Wii game.* The sheet of raffle tickets is included in this special edition newsletter. Tickets are \$1.00 each or 6 for \$5.00 Feel free to make copies of the raffle tickets to enter as many times as you wish. As we did the last several years, raffle tickets will be drawn throughout the day on both Sat. & Sun. Winners need not be present but what excitement to be in the crowd and hear your name announced as a winner.

Back again this year will be Ernie Westfield. Ernie is a retired baseball player from the Birmingham Black Baron Baseball team. Besides having all sorts of baseball stories, Ernie speaks in classrooms and writes poems which he has available for purchase. Ernie suggests for kids of all ages to bring baseball hats, bats, shirts, etc. and he will autograph them for you. Ernie draws a large crowd wherever he goes. Watseka has been very receptive to Ernie and as Ernie states, “He loves Watseka and he wouldn't miss our Harvest Daze. Come talk with Ernie and get his autograph.

WE ALSO ARE ASKING FOR YOUR DONATIONS OF FOOD FOR THE RED BARN AND ITEMS FOR THE VICTORIAN ROOM BAKE SALE.

For the Red Barn we need BBQ and Taco Meat for the “Walking Taco's” (which is a big seller). The recipes are on the back page of this newsletter.

Items for the Victorian Room Bake Sale & More include baked items as well as homemade jams & jellies, plants & garden fruits and vegetables. We generally run out of items on Sunday morning so we are asking for more donations of items this year. The Victorian Room Bake Sale is a BIG DRAW!

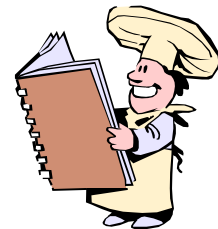
PLEASE HELP WHERE YOU CAN—WE ARE COUNTING ON YOU, AS MEMBERS, TO MAKE THIS THE MOST SUCCESSFUL HARVEST DAZE YET. LET'S ALL WORK TO SURPASS THE \$12,000 FROM LAST YEAR. Operational and Restoration expenses far exceed our income from memberships and donations. **CALL 815-432-2215 NOW AND WE THANK YOU AHEAD OF TIME.**

JUST IN TIME FOR HARVEST DAZE.....

We have new sweatshirts and t-shirts this year. The last new design for these shirts was done 4 years ago for our 25th Harvest Daze Anniversary. These shirts focus on the “leaves of Iroquois County”. Several people were instrumental in this idea and design. While president of the Historical Society, Wayne Hiles, now deceased, came up with the idea of using the leaves of Iroquois County on the shirt with the names of the towns in the center of the leaves. This idea never got any further before he passed away. A year later, Becky Hiles, designed a shirt incorporating Wayne’s idea, Marilyn Wilken contacted all the companies and finally Marilyn with some help from Ginny Lee put the finishing touches on the ordering of the shirts. You may have seen the t-shirts at the Cherry Street Art Fest as we did have them available for sale at that time. Sweatshirts as well as the t-shirts will be available for Harvest Daze.



Also available for Harvest Daze, or shortly thereafter, will be the long awaited for Tastes and Tales of Iroquois County Recipe Book. This recipe book has FINALLY come to fruition after 2 years in the making. We think you will agree that it is well worth the wait. At this time, I would publicly like to thank the cookbook committee of Robin Brown, Marie Fawbush, Mary Hill, Ginny Lee and Marcia Schippert. These 5 ladies did a marvelous and timely job of gathering and typing recipes, setting up a template, soliciting ads and proofreading. The two year delay came because of the cookbook chairman- - - myself, after dealing with problem after problem. I know many wondered if it would ever get finished but we are finally there.



AND what better time to start your Christmas shopping early- - - - recipe books of Iroquois County, t-shirts and sweatshirts of Iroquois County and at the same time helping out YOUR Iroquois County Historical Society.

RECIPES for Harvest Daze:

BBQ (for #1)

- 1# ground chuck
- 1 c. finely chopped onions
- 1/2 green pepper—chop very fine
- 2 T. Brown sugar
- 1 T. vinegar
- 2 T. mustard
- 1 c. catsup

Lightly brown ground chuck, onion and green pepper. Drain off fat, add the rest of the ingredients. Simmer on low.

Taco Meat (for 1#)

- 1# ground chuck
- 1 pkg. mild taco seasoning

Brown ground chuck, add seasoning and simmer.

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