

CHAPTER 12

Peter & Margaret Bishop Family Tree

Child #9

Son: Alfred J. Bishop

*Born: December 18, 1922
Passed: April 10, 2008*

Married:

Date: November 25, 1944

To: Eileen Helen Birchmeier

*Born: February 1, 1924
Passed: March 23, 2009*

Alfred & Eileen (Birchmeier) Bishop

12-18-22

2-1-24

4100 Peet Road
Chesaning, MI 48616

Married
November 25, 1944

1) Donald A.

Born: 9-27-45
Married: Mildred Krcmarik
Date: 10-2-65

Children:

Stephen Patrick	9-24-66
Amy Lynn	1-31-68
Molly Jo	5-27-72

2) David P.

Born: 10-26-47
Married: Gloria Townsend
Date: 6-27-69

Children:

Jeffrey David	12-19-69
William Joe	2-15-73
Corey Allen	8-5-75
Holly Ann (Twin)	2-27-78
Heather Marie (Twin)	2-27-78

3) Richard A.

Born: 5-27-50
Married: Maureen Anne Kelly
Date: 6-19-71

Children:

Ryan Richard	5-3-77
Scott David	8-6-80

4) Leo G.

Born: 4-3-53
Married: Susan Oetking
Date: 5-28-77

Children:

Elisabeth Ann	12-23-83
Kathlene Lana	1-6-87
Margaret	6-14-88
Peter	12-17-91

5) Arnold J.

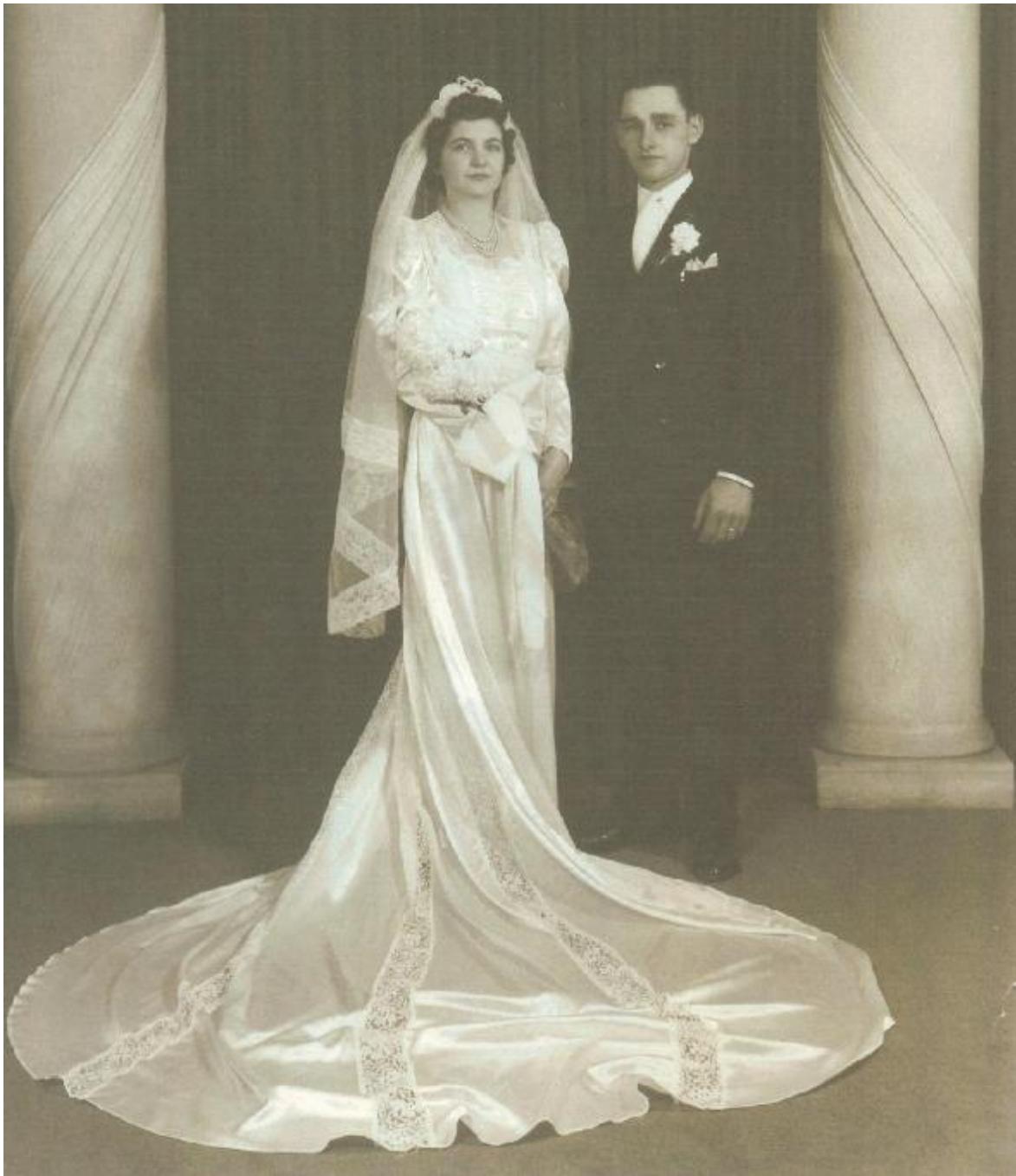
Born: 4-22-56
Married: Deborah M. Collins
Date: 8-7-81

Children:

Steven W. Moore	8-1-69
Marie C.	9-27-76
Matthew J.	9-1-83

Peter & Margaret (Henige) Bishop Family

Child #9—Alfred J. Bishop



Alfred & Eileen (Birchmeier) Bishop

Wedding date: November 25, 1944

Photo provided by: Arnie Bishop



Left: Alfred & Eileen (Birchmeier) Bishop – titled
“The Beginning”

Above: Young Eileen & Al Bishop at the old
Birchmeier Farm located on New Lothrop Road,
New Lothrop, Michigan 48460.



December 1956
Eileen age 32 & Al age 34 years old



Left: Eileen
and Al poolside.

Photos provided
By: Arnie Bishop





Alfred & Eileen (Birchmeier) Bishop Family
Sons from left to right: Donald, David, Richard, Leo and Arnold (Arnie)
Photo provided by Eileen Bishop.



Above: Al & Eileen's 50th wedding anniversary photo taken on November 25, 1994 at Layton Town Hall.



Right: Al & Eileen Bishop's last photo taken together.

Photos provided by: Arnie Bishop



Alfred & Eileen (Birchmeier) Bishop Sons and Spouses

Seated: Al & Eileen Bishop

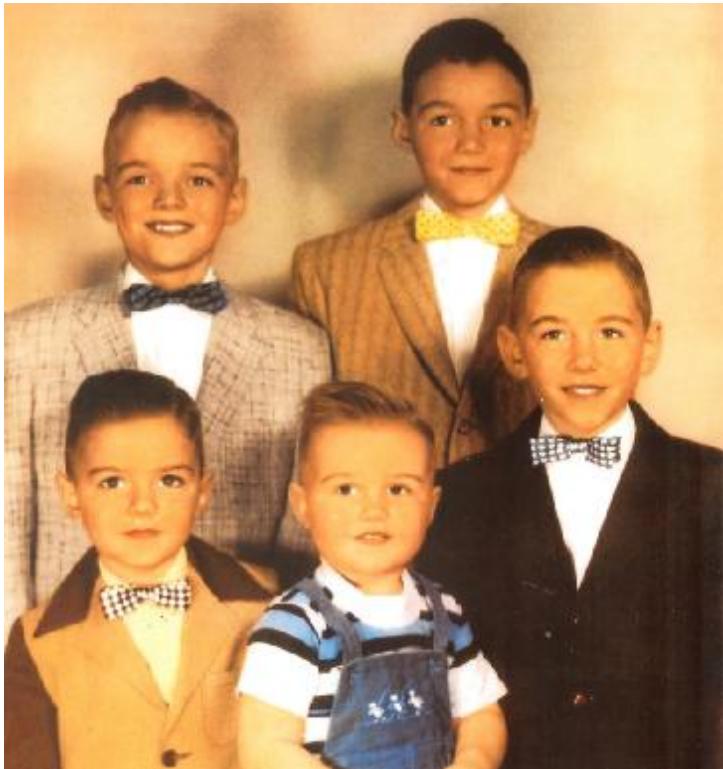
Couples L-R: Arnie & Deb (Collins) Bishop, Leo & Sue (Oetking) Bishop, Richard & Maureen (Kelly) Bishop, David & Gloria (Townsend) Bishop and Don & Millie (Krcmarik) Bishop

Arnie provided these photos. His comment on the back of the photo above reads – “A whole new set of Grandpa & Grandma Bishop’s!” J



Eileen in her younger years (1934) with her siblings.

L-R: Gerald, MaryAnn, Eileen holding Betty Lou, Dorothy, Jeanette and Raymond Birchmeier.



Alfred and Eileen
Bishop's five (5) sons.

Front Row L-R:
Leo, Arnie and Rick
Bishop

Back Row L-R:
Dave and Don Bishop

Below as they all are
today arranged in the
same order and
holding their earlier
picture as shown to
the left.

Photos provided by:
Arnie Bishop



Now check this out. Arnie Bishop also sent an even earlier photo of them. In the photo to the right, the boys are all in the same exact order as in the previous two photos. Very cute!

This was the 1st Christmas with all 5 sons for Al and Eileen Bishop.



Back Row:
Dave and
Don Bishop

Front Row:
Leo, Arnie and
Rick Bishop

Left: The comment on the back of the photo reads: "Young Al Bishop with his first three boys (more to come!)".

L-R: Dave, Dad (Al), Rick and Don Bishop

Memorable Childhood Story

By: Arnold (Arnie) Bishop
Youngest of Al & Eileen's children

The only memory I have of Peter Bishop, Grandpa, is when I was a very little boy. I was running around in Grandma's house and I ran by Grandpa and he reached out and snagged me by the back of my shirt with his hook. He was just playing, but it scared the heck out of me.

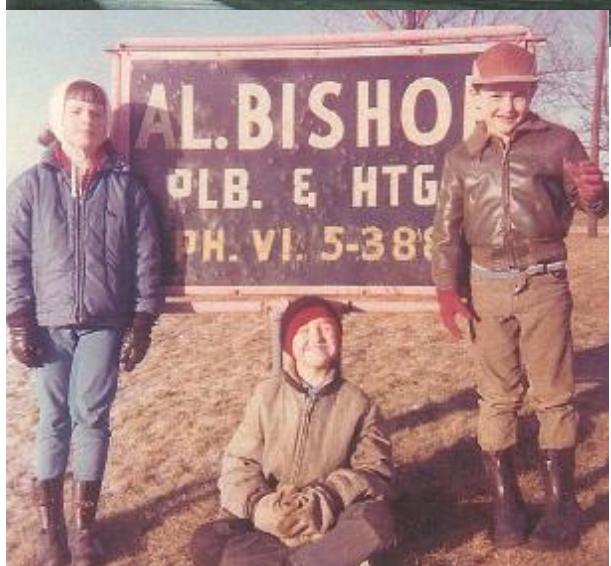
Then later on in life, after Grandpa had passed, Dad and I used to service the iron filters in Grandma's basement. I can remember wandering around in the old Michigan basement and there on one of the shelves was Grandpa's old hook. It would kind of give me the willies. It probably isn't the best memory, but at least I have one.

Author note: Arnie, you are too funny. These are great stories. They made me laugh. Thank you for sharing them with us.



Left: Al & Eileen Bishop's first house.
Al's first garage that he started his
Business from.

Below: Leo Bishop (3 yrs. old) in front
of his father, Al's shop when it was new.
Photo dated September 1956



Middle left; Leo Bishop, Mark Birchmeier,
Rick and Arnie Bishop, Kathy & Sharon
Birchmeier in front of Al Bishop's sign
looking at the old Layton Corners. Notice
the old Town Hall.

Above: The kids photo enlarged

Left: Lori and Butch Kline, neighbors ,with
Al & Eileen's youngest son, Arnie Bishop
in front of the original business sign. Photo
dated February 1965.

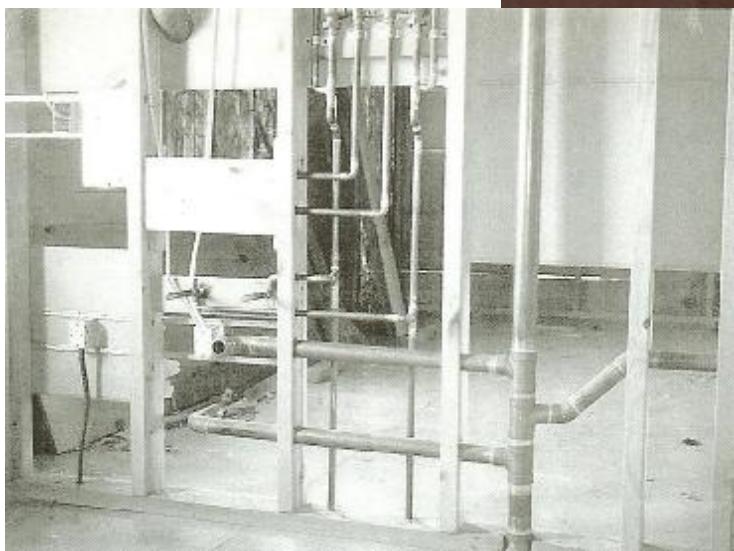
Photos provided by: Arnie Bishop



Left: Al Bishop getting ready for a job. This photo was taken inside his shop.



Right: Al Bishop burning boxes after coming back from a job .



Left: Rough plumbing at Doctor Shultz's house in Chesaning, Michigan. installed by Al Bishop.

Copper drains!

Photos and comments provided by: Arnie Bishop



Moving the old house in May 1983. Al & Eileen gave the home to Sharon Birchmeier and it is now located on Briggs Road, North of M-57.



Al & Eileen Bishop's new and last home. Photo taken in 1992.

Photos provided by: Arnie Bishop

Donald A. & Mildred (Krcmarik) Bishop

9-27-45

8-20-46

9450 Allan Road
New Lothrop, MI 48460

Married
October 2, 1965

1) Stephen Patrick

Born: 9-24-66
Married: Jennifer Olson
Date: 6-10-95

Children:
Henry Blaise 4-1-02
Sophia Olson 7-10-06

2) Amy Lynn

Born: 1-31-68
Married: John O'Hara Jr.
Date: 10-26-96

Children:
John Montross III 11-10-03
Thomas Michael 4-13-07

3) Molly Jo

Born: 5-27-72
Married: Todd White
Date: 9-18-99

Children:
Hayden 4-1-06

Alfred & Eileen (Birchmeier) Bishop Family

Child #1—Donald A. Bishop



Donald & Mil dred (Krcmarik) Bishop Family

L-R: Molly, Stephen, Amy (Bishop) O'Hara, Millie and Don Bishop

Photo provided by: Arnie Bishop

David P. & Gloria (Townsend) Bishop

17240 Briggs Road
Chesaning, MI 48616

Married
June 27, 1969

1) Jeffrey David

Born: 12-19-69
Married: Francoise
Vanderbyvng
Date: 7-1-95

Children:
Madeline Ann 11-28-01
Louise Paulene 10-2-03
Max David 4-18-05
Zoey 10-29-07

2) William Joe

Born: 2-15-73
Married: Annette Slater
Date: 8-8-98

Children:
Kara Mae 11-10-02
Owen William 4-8-06

3) Corey Allen

Born: 8-5-75
Married: Courtney S. Loth
Date: 5-31-03

Children:
None

4) Holly Ann (Twin)

Born: 2-27-78
Married:
Date:

Children:
Gabriel David 1-23-07

5) Heather Marie (Twin)

Born: 2-27-78
Married:
Date:

Children:
None

David & Gloria (Townsend) Bishop Family
Child #1 – Jeffrey David Bishop

No photos were submitted.

David & Gloria (Townsend) Bishop Family
Child #2 – William Joe Bishop

No photos were submitted.

David & Gloria (Townsend) Bishop Family
Child #3 – Corey Allen Bishop

No photos were submitted.

David & Gloria (Townsend) Bishop Family
Child #4 & 5 – Holly & Heather Bishop



Twins - Holly & Heather Bishop

Photo provided by: Vic Bishop

Richard A. & Maureen (Kelly) Bishop

5-27-50

7-19-71

10300 Carpenter Road
Milan, Michigan 48160

Married
June 19, 1971

1) Ryan Richard

Born: 5-3-77
Married: Jennifer Laura Waldrup
Date: 5-10-03

Children:
Rachel Marie 4-22-06

2) Scott David

Born: 8-6-80
Married: Casey R. Taylor
Date: 11-17-06

Children:
Xavier Scott 2-11-09

No family photo was submitted by the
Richard Bishop Family.

Richard & Maureen (Kelly) Bishop Family
Child #1 – Ryan Richard Bishop



Ryan & Jennifer (Waldrup) Bishop Family

L-R: Jennifer, Rachel and Ryan Bishop

Photo provided by Ryan Bishop

Richard & Maureen (Kelly) Bishop Family
Child #2 – Scott David Bishop

No family photo provided.

Leo G. & Sue (Oetking) Bishop

4-3-53

2-5-51

49 Hannah Drive
Hollis, New Hampshire 03049

Married
May 28, 1977

1) Elisabeth Ann

Born: 12-23-83

Married:

Date:

Children:

2) Kathlene Lana

Born: 1-6-87

Married:

Date:

Children:

3) Margaret

Born: 6-14-88

Married:

Date:

Children:

4) Peter

Born: 12-17-91

Married:

Date:

Children:

Alfred & Eileen (Birchmeier) Bishop Family

Child #4—Leo G. Bishop

No photos or additional family information
was provided by the Leo Bishop Family.

Even though Leo did not participate in the book
I would like to note a piece of “Family Trivia” as I
call it.

“Leo has a son named Peter and a daughter
named Margaret.

Arnold J. & Deborah (Collins) Bishop

4-22-56

9-20-50

9049 N. McKinley Road
Flushing, MI 48433

Married
August 7, 1981

1) Steven W. Moore

Step-child

Born: 8-1-69
Married: Shelley Brand
Date: 12-10-94

Children:

Caleb S. Moore 10-17-94
Fallon B. Moore 12-2-96
Ashlyne B. Moore 10-24-98
Meghan K. Moore 3-12-00

2) Marie C. Bishop

Born: 9-27-76
Married:
Date:

Children:

Colin B. Dewitt 12-27-96
Mariah M. Fostgr 10-5-01

3) Matthew J. Bishop

Born: 9-1-83
Married:
Date:

No children

Alfred & Eileen (Birchmeier) Bishop Family

Child #5– Arnold J. Bishop



Arnold & Deborah (Collins) Bishop Family

L-R: Marie (Bishop) Foster, Steven Moore, Matthew Bishop, Deborah (Collins) and Arnold Bishop

Arnold & Deborah (Collins) Bishop Family

Child #1 – Steven W. Moore (step-child to Arnie)



Steven & Shelley
(Brand) Moore with
their first child
Caleb Moore.

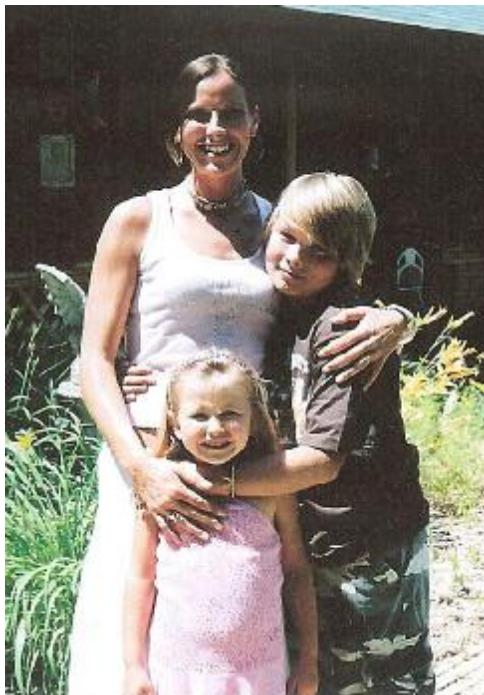
Photos provided by:
Arnie Bishop

Steven & Shelley (Brand) Moore Family
Child #1, 2, 3, & 4

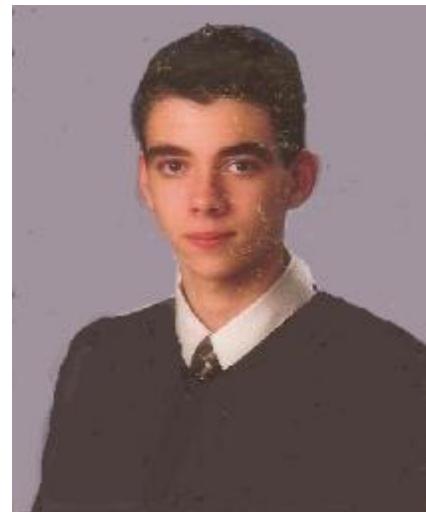


Caleb, Fallon, Ashlyne & Meghan Moore

Arnold & Deborah (Collins) Bishop Family
Child #2 – Marie (Bishop) Foster and #3 – Matthew Bishop



Left: Marie
(Bishop)
Foster with
children
Colin Dewitt
and Mariah
Foster.

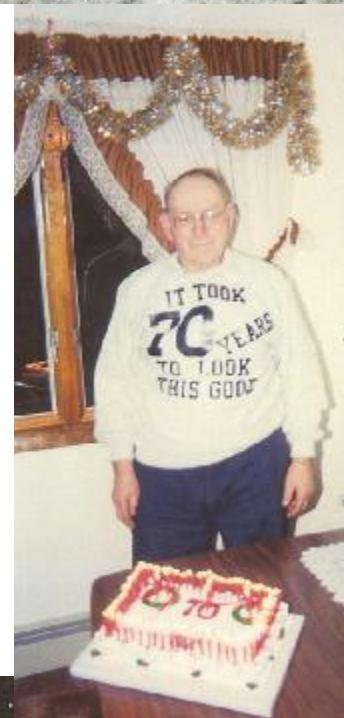


Matthew Bishop

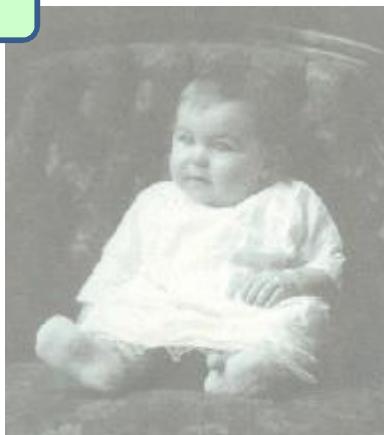
Photos provided
by: Arnie Bishop

In Memory of:

Alfred Joseph Bishop
December 18, 1922 to April 10, 2008



In Memory of:
Eileen Helen (Birchmeier) Bishop
February 1, 1924 to March 23, 2009



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WINNER! WINNER!

Mom's Final Goodbye

By: Arnold (Arnie) Bishop

When Mom, Eileen, passed away, she was in the hospital, basically in a coma due to her brain trauma from her fall. All of my years, I never seen her cry. She was a very tough woman. She always used to say "Don't Cry".

When her time came to go, we were all saying our goodbyes and a single tear rolled down her cheek as if to say "Goodbye" and "Don't Cry".

Memorial Photo Page Descriptions

Alfred Bishop

Top row across left to right:

1. Graduation photo
2. Al as a young man
3. Al as a young boy

Middle row left to right:

1. Al Bishop 1973
2. Al attending a Plumbing Convention
3. Al celebrating his 70th Birthday

Bottom row left to right:

1. Al at Disneyland
2. Al on a Ferry
3. Al sitting at home

Eileen Bishop

Top row across left to right:

1. Young Eileen Bishop
2. Graduation photo
3. Eileen's baby photo @ 6 months old

Middle row left to right:

1. Caption on photo – "The boys must have been at Grandma's - Big Smile!"
2. Eileen Bishop
3. Eileen Bishop 35 yrs. old – Bridesmaid

Bottom row left to right:

1. Eileen Bishop
2. Eileen 72 years old "Hitting it Big in Vegas"

All photos and memorial page descriptions provided by Arnie Bishop

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BISHOP, Alfred "Al" - Layton Corners (Chesaning), MI, passed away on Thursday, April 10, 2008 at Maple Wood Manor in Clio. Alfred Joseph Bishop was born on December 18, 1922. He was the youngest of nine children of Peter and Margaret (Henige) Bishop. He married Eileen Birchmeier on November 25, 1944. He was a life-long member of St. Michael Catholic Church in Maple Grove. For the last 60 years, he owned and operated "Al Bishop Plumbing and Heating." As a licensed "Master Plumber," he performed residential and commercial installations and repairs in the Maple Grove and surrounding areas. He did so much for many people and will be sadly missed. He is survived by his wife, Eileen; their five sons and wives, Don (Millie) of New Lothrop, Dave (Gloria) of Chesaning, Rich (Maureen) of Milan, MI, Leo (Sue) of Nashua, NH, Arnie (AJ) (Debbie) of Flushing; seventeen grandchildren; fifteen great-grandchildren; many nieces and nephews; brother-in-law, Cornelius (Cork) Wendling; sister-in-laws, Helen Bishop and Marian Bishop. He was predeceased by his parents; brothers, Alphonse, Joseph, Arthur, Herbert, Harold, and John; and sisters, Mary (Sister Margaret Ann O.P.M.) and Louise Wendling. Al's funeral liturgy will be celebrated at 11:00 a.m. on Saturday, April 12, 2008 at St. Michael Catholic Church of Maple Grove. Rev. Fr. Randy Kelly will officiate with burial in St. Michael Catholic Cemetery. Friends may call at the **Whelpley-Martin Funeral Home** in New Lothrop on Friday, April 11, 2008 from 10:00 a.m. to 9:00 p.m. and at church on Saturday after 10:00 a.m. A Scripture service will take place at 7:00 p.m. Friday. www.WMartinFuneralHome.com



BISHOP, Eileen H. - Of Layton Corners and Chesaning, Michigan passed away on Sunday, March 22, 2009 at Covenant Medical Center, Saginaw. Age 85 years. Eileen was born on February 1, 1924 in Maple Grove Township, the daughter of Tony and Olive (Schuster) Birchmeier. She married Alfred Bishop November 25, 1944. He preceded her in death on April 10, 2008. Eileen was a life-long member of St. Michael Catholic Church, Maple Grove. She co-owned Alfred Bishop Plumbing and Heating for 60 years as well as being a full-time mother. She also volunteered for the last 30 years at Covenant Hospital. Surviving are five sons, Don (Millie) of New Lothrop, Dave (Gloria) of Chesaning, Rich (Maureen) of Milan, Leo (Sue) of Nashua, New Hampshire, Arnie "AJ" (Debbie) of Flushing; 17 grandchildren, 16 great grandchildren; one brother, Raymond Birchmeier; sisters, Dorothy Kodrik, Mary Meder, Betty Rochefort, Joyce (Jerry Starland) and Helen Peet; brother-in-law, Wilfred Wenzlick; sisters-in-law, Marian Birchmeier, Isabelle Birchmeier and Carol Birchmeier; also many nieces and nephews. She was predeceased in death by her parents; brothers, Gerald, Philinus and Dale; sister, Jeanette Wenzlick. Funeral liturgy will be held on Wednesday at 11:00 a.m. at St. Michael Catholic Church, Maple Grove. Fr. T. J. Fleming will officiate with burial in St. Michael Cemetery. Friends may call at the **Whelpley-Martin Funeral Home**, New Lothrop on Tuesday from 12:00 noon to 9:00 p.m. and at church after 10:00 a.m. Wednesday. Scripture service will be 7:00 p.m. Tuesday. Memorials are suggested to St. Michael Catholic Church or favorite charity. www.WMartinFuneralHome.com

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Peter & Margaret (Henige) Bishop Child #9 – Data Section

Alfred J. & Eileen (Birchmeier) Bishop Family

Name:	Alfred J. Bishop		
Nickname:	Al		
Born:	December 18, 1922		
Location:	At Home, Maple Grove Township - Saginaw County		
Parents:	Peter & Margaret (Henige) Bishop		
Deceased:	April 10, 2008		
Married:	Eileen Helen Birchmeier	<u>Father:</u>	Anthony C. Birchmeier
Nickname:		Born:	February 23, 1896
Wedding Date:	November 25, 1944	Location:	New Lothrop, MI
Place:	St. Michael's Catholic Church, New Lothrop, MI	Deceased:	November 11, 1978
Born:	February 1, 1924	<u>Mother:</u>	Olive S. Schuster
Parents:	Anthony C. & Olive S. (Schuster) Birchmeier	Born:	April 17, 1899
Deceased:	March 23, 2009	Location:	New Lothrop, MI
Former Address:	4100 Peet Road. Chesaning, MI 48616	Deceased:	April 16, 1976
Telephone:	517-845-3881 (former #)		

Children:

1) Name:	Donald A. Bishop		
Nickname:	Don		
Born:	September 27, 1945		
Location:	St. Mary's Hospital, Saginaw, MI - Saginaw County		
Deceased:			
Address:	9450 Allan Road.	<u>Father:</u>	Joseph B. Krcmarik
City/State:	New Lothrop, MI 48450	Born:	February 4, 1918
Married:	Mildred Krcmarik	Location:	Chicago, IL – Cook Cty.
Date:	October 2, 1965	Deceased:	April 6, 1982
Place:	St. Michael's Catholic Church, New Lothrop, MI	<u>Mother:</u>	Dorothy Wanek
Born:	August 20, 1946	Born:	April 5, 1920
Location:	Flint, MI – Genesee County	Location:	Wilson, KS – Lincoln Cty.
Deceased:		Deceased:	

Children:

1) Name:	Stephen Patrick Bishop		
Nickname:	Steve		
Born:	September 24, 1966		
Location:	St. Mary's Hospital, Saginaw, MI – Saginaw County		
Address:	2912 Amherst Avenue		
City/State:	Dallas, TX 75225	<u>Father:</u>	No name provided
Married:	Jennifer Olson	Born:	
Date:	June 10, 1995	Location:	Minnesota
Place:	Dallas, Texas	Deceased:	Yes
Born:	December 6, 1966	<u>Mother:</u>	No name provided
Location:	Minnesota	Born:	
		Location:	Minnesota

Children:

1) Name:	Henry Blaise Bishop		
Nickname:	Blaise		
Born:	April 1, 2002		
Location:	Dallas, Texas	<u>Deceased:</u>	No

Alfred J. Bishop Family Genealogy continued:

Children of Alfred Bishop continued:

2) Name:	David P. Bishop		
Nickname:	Dave		
Born:	October 26, 1947		
Location:	St. Mary's Hospital, Saginaw, MI - Saginaw County		
Deceased:			
Address:	17240 Briggs Road	Father:	Bernard H. Townsend
City/State:	Chesaning, MI 48616	Born:	December 21, 1918
Telephone:	989-845-2519	Location:	
Married:	Gloria J. Townsend	Deceased:	
Wedding Date:	June 27, 1969	Mother:	
Place:		Born:	July 5, 1992
Born:		Location:	
Location:		Deceased:	
Deceased:			

Children:

1) Name:	Jeffrey David Bishop		
Nickname:	Jeff		
Born:	December 19, 1969		
Location:		Father:	
Address:		Born:	
City/State:		Location:	
Married:	Francoiuse Vanderbyvang	Deceased:	
Date:	July 1, 1995	Mother:	
Place:	Belgium	Born:	
Born:		Location:	
Location:		Deceased:	
<u>Children:</u>			
1) Name:	Madeline Ann Bishop		
Nickname:			
Born:	November 28, 2001		
Location:	Michigan		
2) Name:	Louise Paulene Bishop		
Nickname:			
Born:	October 2, 2003		
Location:	Michigan		
3) Name:	Max David Bishop		
Nickname:			
Born:	April 18, 2005		
Location:	Michigan		
4) Name:	Zoey Bishop		
Nickname:			
Born:	October 29, 2007		
Location:	New Hampshire		

Alfred J. Bishop Family Genealogy continued:

Children of David P. Bishop continued:

Children:

2) Name: William Joe Bishop

Nickname: Billy

Born: February 15, 1973

Location:

Address:

City/State:

Married: Annette Slater

Date: August 8, 1998

Place:

Born:

Location:

Father:

Born:

Location:

Deceased:

Mother:

Born:

Location:

Deceased:

Children:

1) Name: Kara Mae Bishop

Nickname:

Born: November 10, 2002

Location: Michigan

2) Name: Owen William Bishop

Nickname:

Born: April 8, 2006

Location: Michigan

3) Name: Corey Allen Bishop

Nickname:

Born: August 8, 1975

Location:

Address:

City/State:

Married: Courtney S. Loth

Date: May 31, 2003

Place:

Born:

Location:

Father:

Born:

Location:

Deceased:

Mother:

Born:

Location:

Deceased:

No children

4) Name: Holly Ann Bishop (Twin)

Nickname:

Born: February 27, 1978

Location:

Address:

City/State:

Married:

Date:

Place:

Born:

Location:

Father:

Born:

Location:

Mother:

Born:

Location:

Deceased:

Children:

1) Name: Gabriel David

Nickname: Gabe

Born: January 23, 2007

Location: Grand Blanc, Michigan

Alfred J. Bishop Family Genealogy continued:

Children of David P. Bishop continued:

5) Name: Heather Marie Bishop (Twin)
Nickname:
Born: February 27, 1978
Location:
Address:
City/State:
Married:
Date:
Place:
Born:
Location:

No Children

Father:
Born:
Location:
Mother:
Born:
Location:

Children of Alfred Bishop continued:

3) Name: **Richard A. Bishop**
Nickname: Rich or Rick
Born: May 27, 1950
Location: St. Mary's Hospital, Saginaw, MI - Saginaw County
Deceased:
Address: 10300 Carpenter Road
City/State: Milan, MI 48160
Telephone: 734-439-8952
Married: Maureen Anne Kelly
Wedding Date: June 19, 1971
Place: St. Michael's Catholic Church, New Lothrop, MI
Born: September 3, 1950
Location: Mt. Clemens, Michigan – Macomb County
Deceased:

Father: John Joseph Kelly
Born: September 15, 1905
Location: Arthur, Ontario Canada
Deceased:
Mother: Rita Johanna Jordan
Born: December 9, 1922
Location: Arthur, Ontario Canada
Deceased:

Children:
1) Name: Ryan Richard Bishop
Nickname:
Born: May 3, 1977
Location: St. Joseph Mercy Hospital, Ypsilanti, MI – Washtenaw County
Address: 27372 Sloan Street
City/State: Novi, MI 48374
Telephone: 313-805-337
Married: Jennifer Laura Waldrup
Date: May 10, 2003
Place: St. James, Novi, MI – Oakland County
Born: May 30, 1978
Location: Superior Township, MI - Washtenaw County
E-mail: rbisho24@yahoo.com

Father: Donald Ray Waldrup
Born: February 12, 1945
Location: Luka, Tishomingo, MS
Deceased:
Mother: Donna Marie Matson
Born: October 3, 1942
Location: Detroit, MI
Deceased:

Children:
1) Name: Rachel Marie Bishop
Nickname:
Born: April 22, 2006
Location: St. Joseph Mercy Hospital, Ypsilanti, MI - Superior Township, Washtenaw County

Alfred J. Bishop Family Genealogy continued:

Children of Richard A. Bishop continued:

2) Name: Scott David Bishop
Nickname:
Born: August 6, 1980
Location: St. Joseph Mercy Hospital, Ypsilanti, MI – Washtenaw County
Address:
City/State:
Married: Casey R. Taylor Father:
Date: November 17, 2006 Born:
Place:
Born:
Location:

Children: Location:
1) Name: Xavier Scott Bishop Deceased:
Nickname:
Born: February 11, 2009 Born:
Location: St. Joseph Mercy Hospital, Ypsilanti, MI – Washtenaw County Location:
Deceased:

Children of Alfred Bishop continued:

4) Name: **Leo G. Bishop**
Nickname:
Born: April 3, 1953
Location: St. Mary's Hospital, Saginaw, MI - Saginaw County
Deceased:
Address: 49 Hannah Drive, Hollis
City/State: New Hampshire 03049
Telephone:
Married: Sue Oetking Father: Richard Oetking
Wedding Date: May 28, 1977 Born:
Place: Nashville, Tennessee Location:
Born: February 5, 1951 Deceased:
Location:
Deceased:

Children: Mother:
1) Name: Elisabeth Ann Bishop Born:
Nickname:
Born: December 23, 1983 Location:
Location: Nashua, New Hampshire Deceased:
Address:
City/State:
Married: Father:
Date: Born:
Place: Location:
Born: Deceased:
Location:

Children: Mother:
1) Name: Born:
Nickname: Location:
Born: Deceased:
Location:

Alfred J. Bishop Family Genealogy continued:

Children of Leo G. Bishop continued:

2) Name: Kathlene Lana Bishop
Nickname: Katie
Born: January 6, 1987
Location: Hollis, New Hampshire
Address:
City/State:
Married:
Date:
Place:
Born:
Location:

Children:
1) Name:
Nickname:
Born:
Location:

3) Name: Margaret Bishop
Nickname: Maggie
Born: June 14, 1988
Location: Hollis, New Hampshire
Address:
City/State:
Married:
Date:
Place:
Born:
Location:

Children:
1) Name:
Nickname:
Born:
Location:

4) Name: Peter Bishop
Nickname:
Born: December 17, 1991
Location: Hollis, New Hampshire
Address:
City/State:
Married:
Date:
Place:
Born:
Location:

Children:
1) Name:
Nickname:
Born:
Location:

Father:
Born:
Location:
Deceased:
Mother:
Born:
Location:
Deceased:

Father:
Born:
Location:
Deceased:
Mother:
Born:
Location:
Deceased:

Father:
Born:
Location:
Deceased:
Mother:
Born:
Location:
Deceased:

Alfred J. Bishop Family Genealogy continued:

Children of Alfred J. Bishop continued:

5) Name: **Arnold J. Bishop**
Nickname: Arnie or A.J.
Born: April 22, 1956
Location: St. Mary's Hospital, Saginaw, MI - Saginaw County
Deceased:
Address: 9049 N. McKinley Road
City/State: Flushing, MI 48433
Telephone: 810-639-3117
Cell Phone: 810-908-0378
Married: Deborah M. Collins
Wedding Date: August 7, 1981
Place: Court House, Flushing, MI – Genesee County
Born: September 20, 1950
Location: Flint, MI – Genesee County
Deceased:
E-mail: stormygirlbishop@yahoo.com

Father: William M. Collins
Born: April 4, 1927
Location: Flint, MI
Deceased: October 29, 1994
Mother: Rose M. Sullivan
Born: January 22, 1929
Location: Flint, MI
Deceased:

Children:

1) Name: Steven W. Moore (Step-child)
Nickname: Steve
Born: August 1, 1969
Location: Hurley Hospital, Flint, MI – Genesee County
Address: 5 Tunnel Hill Road
City/State: Lisbon, CT 06351
Telephone: 860-823-1212
Married: Shelley Brand
Date: December 10, 1994
Place:
Born: October 24, 1971
Location: Norwich, Connecticut – New London County

Father: Mike Brand
Born: St. Edward Mercy Hospital
Location: Fortsmith, Arkansas

Children:

1) Name: Caleb S. Moore (Step-grandchild of Arnold Bishop)
Nickname:
Born: October 17, 1994
Location: William Bacchus Hospital, Norwich, CT – New London County

2) Name: Fallon B. Moore (Step-grandchild of Arnold Bishop)
Nickname:
Born: December 2, 1996
Location: William Bacchus Hospital, Norwich, CT – New London County

3) Name: Ashlyne B. Moore (Step-grandchild of Arnold Bishop)
Nickname: Ash
Born: October 24, 1998
Location: William Bacchus Hospital, Norwich, CT – New London County

4) Name: Meghan K. Moore (Step-grandchild of Arnold Bishop)
Nickname:
Born: March 12, 2000
Location: William Bacchus Hospital, Norwich, CT – New London County

Alfred J. Bishop Family Genealogy continued:

Children of Arnold J. Bishop continued:

2) Name: Marie C. (Bishop) Foster
Nickname:
Born: September 27, 1976
Location: McLaren Hospital, Flint, MI – Genesee County
Address: 6055 Laurelwood Drive
City/State: Fort Myers, Florida 33905
Telephone: 239-466-1685
Married:
Date:
Place:
Born:
Location:

Children:
1) Name: Colin B. Dewitt
Nickname:
Born: December 27, 1996
Location: Hurley Hospital, Flint, MI – Genesee County

2) Name: Mariah M. Foster
Nickname:
Born: October 5, 2001
Location: Grayling Hospital, Grayling, MI – Crawford County

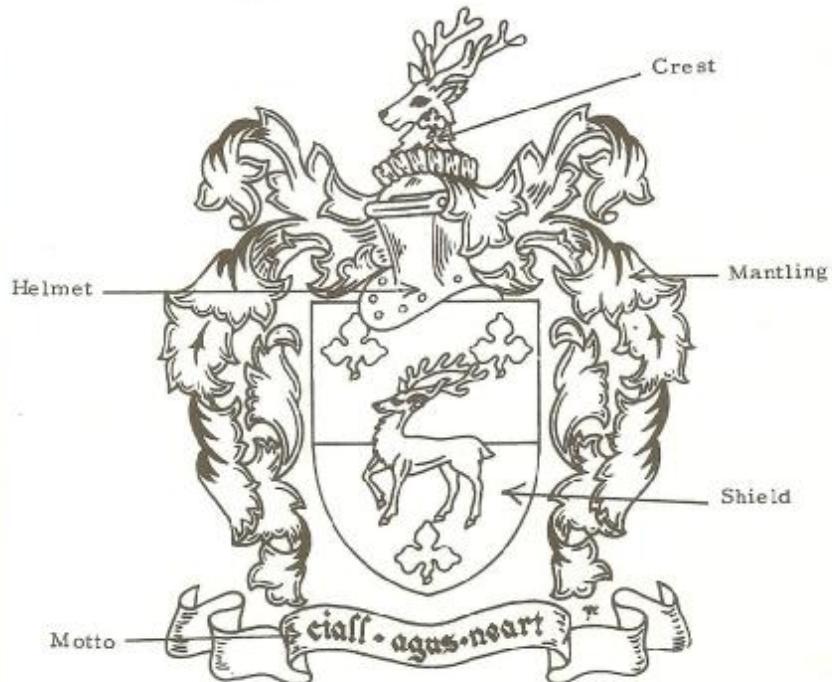
3) Name: Matthew J. Bishop
Nickname: Matt
Born: September 1, 1983
Location: Hurley Hospital, Flint, MI – Genesee County
Address: 2195 Utley Road
City/State: Flint, MI 48532
Married:
Date:
Place:
Born:
Location:
No children

Father:
Born:
Location:
Deceased:
Mother:
Born:
Location:
Deceased:

CHAPTER 13

The Family Coat of Arms Which one is it?

THE MAKE-UP OF THE COAT OF ARMS



Canterbury Arms International Ltd.

The Parts of a Coat of Arms

Published by Canterbury Arms International Ltd. UK & USA

The Shield

The shield, which is the main and essential part of any coat of arms is distinguished by certain colors (spelled colours) called tinctures, separated by division lines and charged with a variety of animals, real or fictitious, instruments and other objects, which themselves bear the designation of charges.

The tinctures used in heraldry are colors, metals, and furs.

The colours are: azure, blue; gules, red; sable, black; purpure, purple; and vert, green.

The metals are: argent, silver (can be shown as white); and / or, gold (can be shown as yellow).

The furs are: ermine, a white fur with black spots; ermines, a black fur with white spots; erminois, a gold fur with black spots; and vair or vairy, resembling rows of small shields alternately reversed.

The Crest

The crest had its pre-heraldic history in the crests of the Greek helmets, the wings and bulls' heads of Viking headpieces.

At first crests were usually assumed from some charges in the shield, and thus in many cases we find the crest a mere echo or continuation of the arms. It is in any case, a later addition and it is not used by every family.

The Mantling

The mantling, or lambrequin, was originally a short cloak-like cloth attached to the top of the helmet under the wreath. It fell loosely over the knight's or crusader's shoulders as a protection against the rays of the Eastern sun, and would also help to prevent rain from penetrating the joints of the armour.

The numerous strips and cuts into which it is usually divided indicates that it has been torn and hacked in the field of battle, and betoken a certain evidence of prowess. Its decorative potential was soon recognized and the mantling is now a feature in heraldic display, its details being left to the individual artists' interpretation.

The Wreath

The wreath was used to secure the mantling to the helmet, above which the crest was placed. It was formed of two pieces of silk and many have been plaited together by the lady who chose the bearer for her knight.

The Helmet

The helmet or helm was worn in battle to protect the wearer from head and facial injuries.

The Motto

The motto was adopted in the first instance as a memorial of some noble action; a memorable war-cry; or a record of some great resolve.

Different mottoes are often found in use by various branches of one family, and sometimes no mottoes can be traced. They may have been in use in ancient times, but the passing of centuries they have been forgotten.

Which one is it?



From the front cover of the Menu used at John & Helen Bishop's restaurant, "Johnny's".



Submitted by Jim & Rita (Bishop) Brockman – Herb Bishop's daughter and son-in-law.

The above two Coat of Arms were submitted by the families above. Each Coat of Arms represents the Bishop Family or so we think. The one to the left Uncle John Bishop used for the original family name of "Bischoff". While the Family name only used one "f", the Bischoff Crest above has two "f's". Thus it is not known at this time if there is a different crest for "Bischoff" with one "f". The crest submitted by the Jim Brockman Family is the crest Jim found for the family name "Bishop".

Some have asked me how long I've been working on this project. I originally thought I had started in 1993. However, the document on the next page proves me wrong. It looks like I was interested in the family history back in 1979 as I sent for information on the Bischoff Family Coat of Arms. At the time using the spelling from Uncle John's menu. The document received gave a description, however, did not show a crest symbol. From the description provided on the document, I would say that it matches what Uncle John used as the Family Coat of Arms on his menus. More research is required to dig into the family history to determine the true family crest. In the meantime, we will consider the work done to acquire the above two family coat of arms as valid family data. Thank you to both families for sharing their information.

CANTERBURY ARMS

NAME

BISCHOFF

BLAZON OF ARMS

Argent, on a pile sable, a crozier erect or.

Reference Burke's General Armory

No: 064734

Date 5-17-79

9489-R



The display of illustrations of coats of arms for interior decoration is a very old custom and can be seen in churches, abbeys, castles and houses throughout Europe. Good heraldry inspires self-respect, wholesome pride in the family name, lending medieval brilliance to any decor and providing something fascinating and historical to talk about. The meaning of the symbolism of most coats of arms may be lost in the depths of history, though general rules for their interpretation have been formulated by medieval writers. Because of the origins of surnames, it is possible for many families to have similar names which are unrelated by blood and there may be several arms for one name. Genealogical connection is not intended or implied by the use of heraldry for decoration of your home or office.

The Research Department of CANTERBURY ARMS has access to the largest collections of armorials and indexes to ancient records covering the coats of arms associated with every ancient and modern name for which a coat of arms is known. The researchers examine the etymology of each surname and use the most authoritative printed and manuscript sources available to find a coat of arms associated with the name.

In keeping with ancient tradition the coat of arms is described heraldically in the language of blazonry which has been used universally since medieval times. This document has been microfilmed and permanently filed in our reference library. Please quote name and document number in any future enquiry.

SEARCHED
INDEXED
FILED
JULY 1979

CHAPTER 14

History of St. Michael

Catholic Church and

Other Historical

Information

Provided from the book titled:

New Lothrop Area 1850 – 1976

Created by the Bicentennial Book Committee of

Clair W. Streng and Jackie Dawes

Contributor and Purchaser: Kim Bishop - 1976

HISTORY OF ST. MICHAEL CATHOLIC CHURCH

In 1854, the first settler, Joseph Voith, arrived in Maple Grove from Indiana. He was born in 1832 in Bavaria, Germany. Joseph Voith purchased 160 acres at 18½c an acre and cleared 60 acres, also cut a road 6 miles thru the timber and swamp land.

By 1857 Maple Grove was an organized township. The reason for the name is unrecorded.

Many settlers were arriving from Ohio and eastward states. In 1862, George Henige, brother-in-law of Joseph Voith decided to settle here, moving his family here in 1863. In 1864, Mr. Henige traveled to New Haven and asked for a mission in Maple Grove and in 1865 a second mission was held. Forty-five people attended and the first Catholic children were baptized in Maple Grove. Among them was the first white Catholic child born in Maple Grove Township, Mary Louise Henige.

The first Mass recorded in the annals was celebrated at the home of George Henige with 5 Catholic families present on Easter Monday, 1865 by Father Louis VandenDriesche.

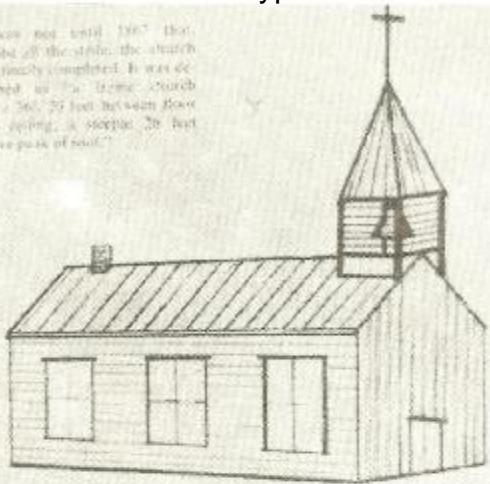
The first site of the church was cleared from the old cemetery location. Construction began in Oct. of 1865 with the church completed 1867. In May, 1866, the first Mass was said in the church by Father VandenDriesche. Maple Grove became a mission to St. Pauls, Owosso.

A parochial school was established in 1876, lay teachers taught classes in the church.

Note: George Henige was an Uncle to Margaret (Henige) Bishop.

Note:
The description in the photo below is hard to read: I have retyped it below.

It was not until 1867 that amidst all the strife, the church was finally completed. It was described as "a frame church 26' x 36' x 20 feet between floor and ceiling, a steeple 26 feet above peak of roof."



Sketch of First Church

It was not until 1867 that amidst all the strife, the first church was finally completed. It was described as "a frame church 26' x 36' x 20 feet between floor and ceiling, a steeple 26 feet above peak of roof."

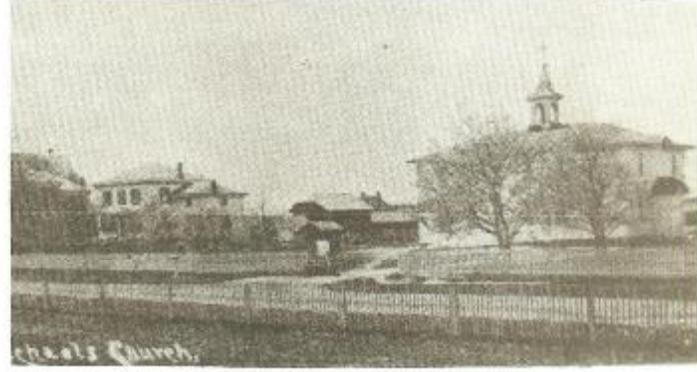


Second Church

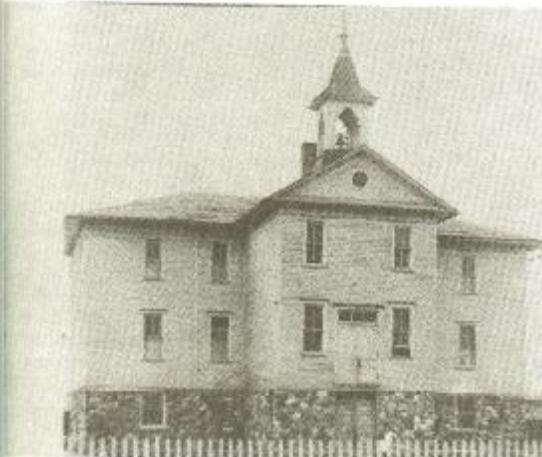
This history of St. Michael's Catholic Church was extracted from the book titled: New Lothrop Area 1850-1976, Page 46.

St. Michael's became a parish on November 3, 1883. The first Pastor was Fr. Nicholas Irmen. It was this same year the cornerstone was laid for the second church, same site as our present church. A two story school was also started.

In 1891 Father Aloysius Weissteiner became Pastor. Much building took place. The old rectory was remodeled for a convent and another rectory built. In 1902 Fr. Weissteiner brought the Dominican nuns of Grand Rapids as teachers to St. Michaels School.



Convent - Two Story School

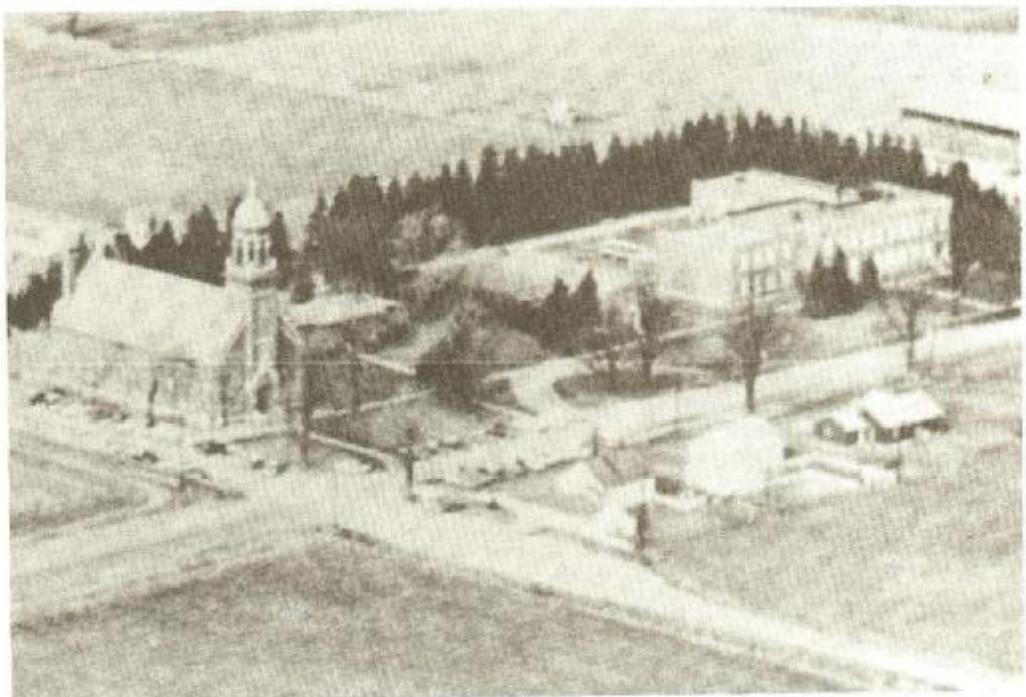


The two story school with basement added



Rectory which was built on the site of the present new modern rectory.

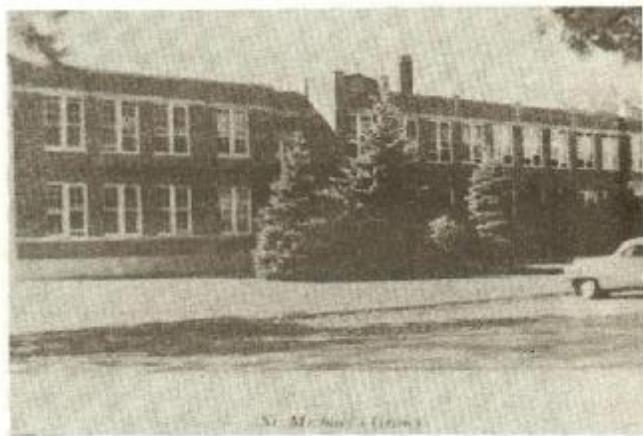
This history of St. Michael's Catholic Church was extracted from the book titled: New Lothrop Area 1850-1976, Page 47.



Aerial View of St. Michael

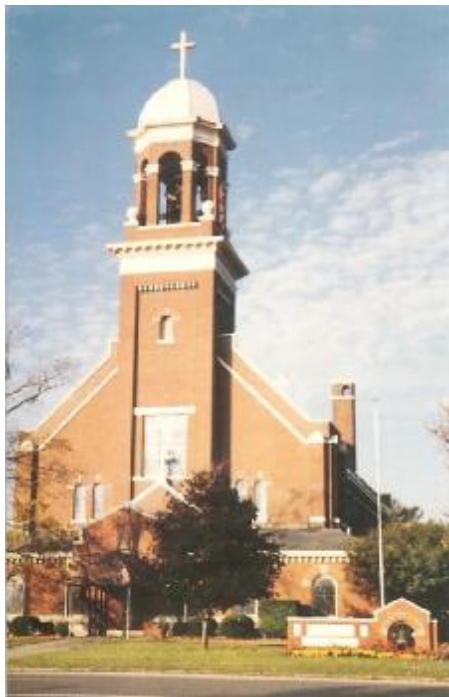


St. Michael Church



St. Michael School

This history of St. Michael's Catholic Church was extracted from the book titled: New Lothrop Area 1850-1976, Pages 46-48.

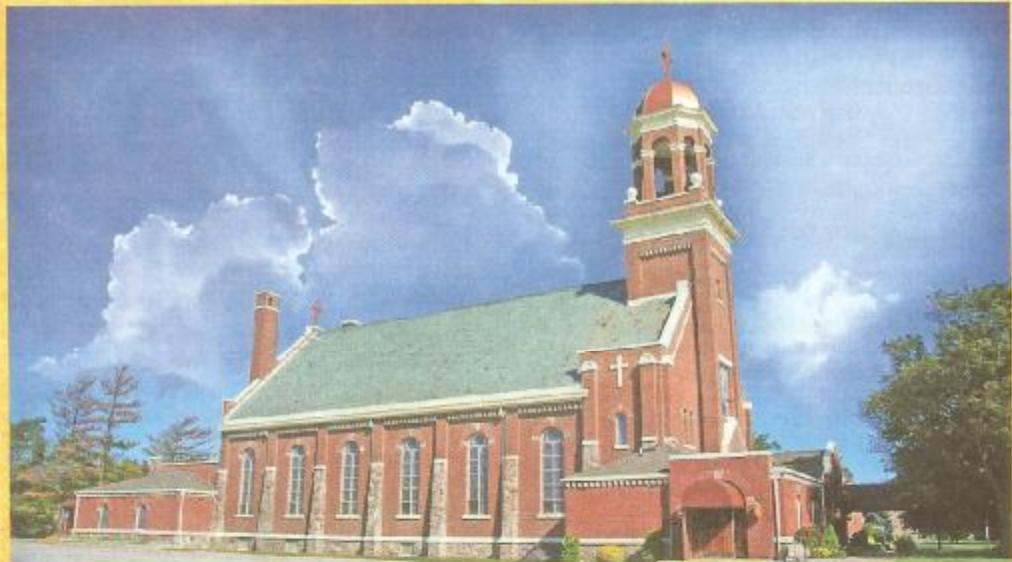


St. Michael's Catholic Church
as it is today 2009.

Photo at left is a post card I have in
my possession from I'm not sure what
occasion (?)

Photo below was extracted from
what you see today on the front
of the weekly church bulletin.

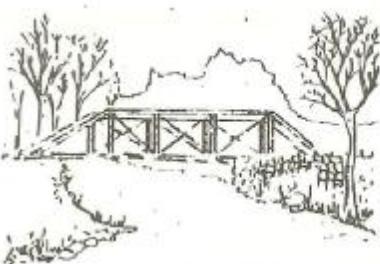
SAINT MICHAEL CATHOLIC CHURCH



17994 Lincoln Road
New Lothrop, MI 48460
1865-2009
Fr. T.J. Fleming

PARISH OFFICE PHONE: 845-7011 and 845-7010
OFFICE HOURS: Mon - Fri 8:00 a.m. - 4:00 p.m.

Newsletters of the History of New Lothrop purchased, saved and provided by:
Norma (Bishop) Erdman



TWIN TOWNSHIP TALES

Issue No. 1

New Lothrop, Mich 48460

50¢ per Copy

Summer, 1990

Welcome First Edition

Welcome to the first edition of the Twin Township Tales sponsored by the Twin Township Library/Historical Society. The purpose of this publication is to make the people of Hazelton-Maple Grove Townships aware of their heritage. This newsletter will contain articles and pictures dealing with the history of the Twin Townships including families, landmarks, businesses, important events and anecdotes. In keeping all the issues, the reader will have a history of Hazelton-Maple Grove Townships from its founding. We ask for your help and support in this endeavor. If you have information, books, photos, newspapers, letters, etc. dealing with Hazelton-Maple Grove Township history, please contact one of the officers of the Twin Township Library/Historical Society or one of the writers of this newsletter. We hope you will find reading this newsletter enjoyable and informative.

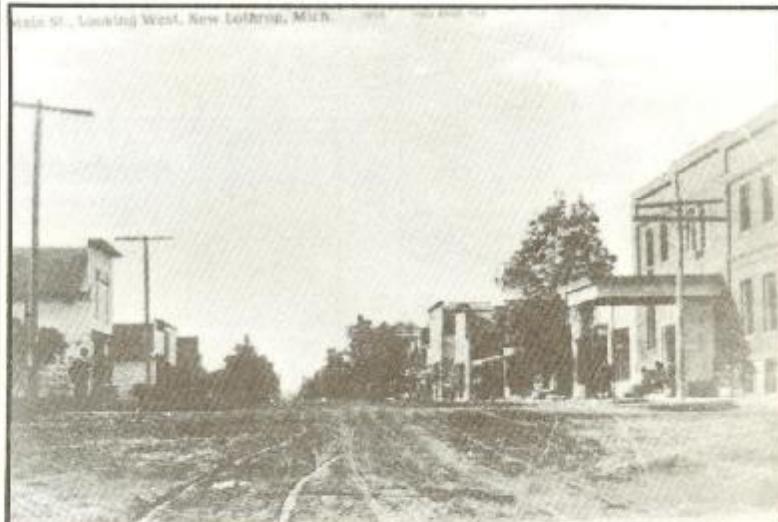
Twin Township Tales Staff:

Margaret Cooper 638-5965
Jackie Dawes 638-5478
Joy Eberhoeh 638-5988
Mary Emmendorfer 845-3980
Maxine Johnson 638-5771
Bertha Seils 638-5253

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P.O. Box 2
New Lothrop, MI 48460



Downtown New Lothrop in early 1900's

Growth of New Lothrop

First there was Hazelton (better known as Ratville, so called after Erastus Call who erected the first store in 1873 and left town the same year). In 1877, this little village on the Misteguay (Misteaugway) Creek consisted of a post office, two groceries, one hotel, blacksmith and wagon shop, and a steam saw and grist mill.

In this same year two miles north up the Misteguay was a very small settlement called "Lathrop." A Mr. C. K. Runnels had just erected a steam grist mill. Also Mr. Frances Bailey in 1877 built a general store soon to be ready for occupancy. By 1879, Mr. Levi Colby had built a hotel of "considerable portions" and Mr. Andrew Krebs, a harness shop.

Within the next few years Lathrop (or Lothrop Village) consisted of two groceries/clothing stores, two harness shops, one shoe shop, 3 blacksmith shops, one wagon shop, the hotel, and the saw and grist mill. Also a Mr. John Sharp ran a restaurant and livery stable. "Lathrop" or Lothrop Village had a physician - Dr. O. W. Tock.

By the 1880's Lothrop Village had gained

a post office. C. K. Runnels was the first postmaster. By order of the Post Office Department, to end confusion with another town in Michigan, "Lathrop," Lothrop or Lothrop Village soon became New Lothrop. All "Lathrop" needed now to complete its prosperity was a railroad and "with patience and perseverance" they hoped to soon have one.

Well, "Lathrop" never got its railroad, but by the early 1900's it had overshadowed Hazelton (Ratville). In 1908 only two stores remained in Hazelton. All else was gone. And these stores would not last many more years.

The height of New Lothrop development was between 1900-1914. By now it was nearly 2 blocks long with wide, muddy streets lined with hitching rails. As yet few people had cars. New Lothrop had two doctors - Dr. Shoemaker and Dr. Bruce (Dr. Tock had moved to Flushing). Telephones were being installed. The first company was Bell, a 2 wire system coming from Flushing.

In the block from Ash to Orchard Street,

Please See Page 3



From Saginaw County Atlas of 1873

Maple Grove? Where was the town of Maple Grove located? Did a Maple Grove ever exist? Was it ever anything more than a developer's dream? Was Maple Grove "moved" from the corner of Ditch and Bueche Road to the Junction of Sheridan Road (M-13) and Chesaning Road (M-57)?

As you can see on the top insert, in 1873 Maple Grove was plotted out as a fairly sizeable village at the corner of Ditch and Bueche Roads. Did anyone ever live there? The maps of 1887 show nothing of the village. We do know that a general store was located on the Southwest corner until the early 1900's.

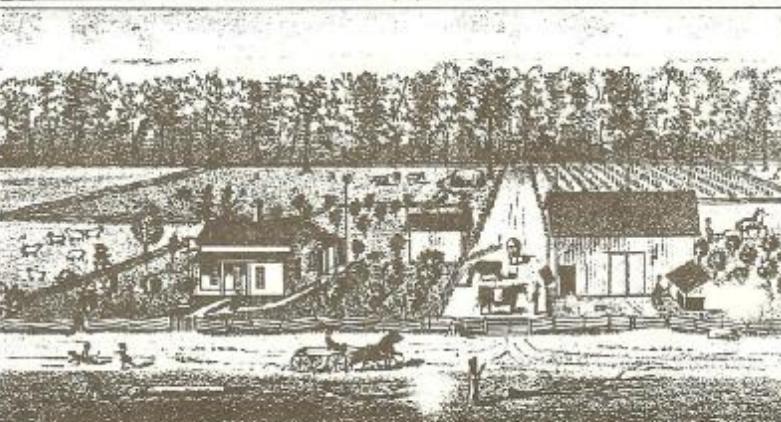
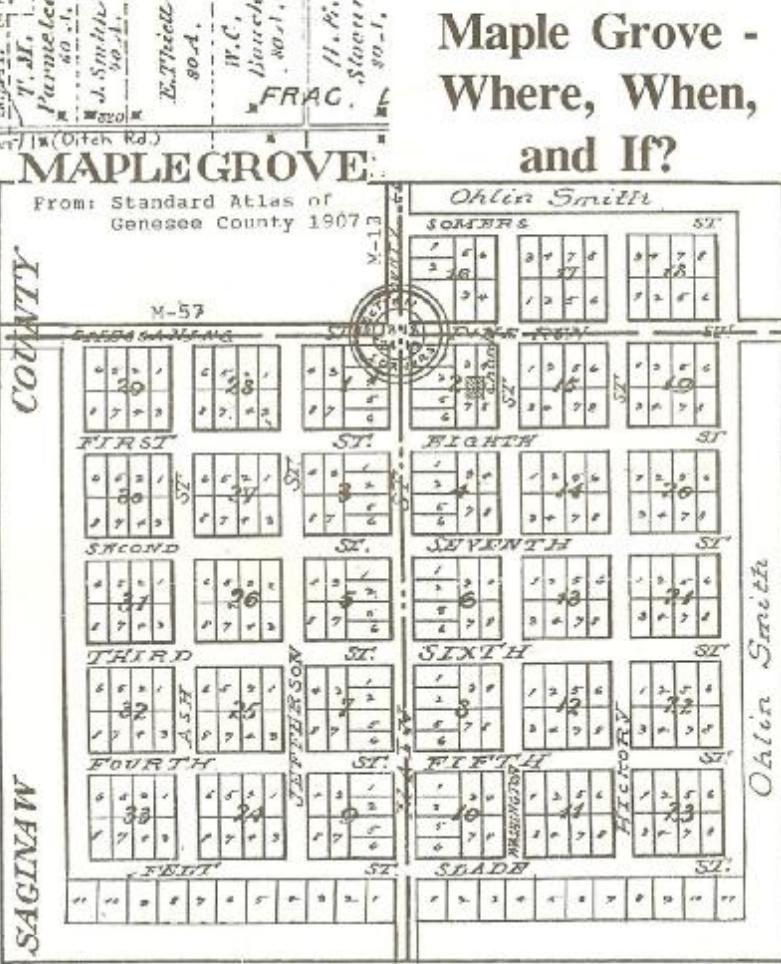
Did Maple Grove ever exist as a village, or was the map in the 1873 Atlas used to show a potential village to entice more settlers into the area? Remember that in 1873 very few settlers lived in this region of Michigan.

Then to complicate the situation more, we discovered this 1907 map (see right), which shows a large plotted potential town of 200 to 250 families (as large as New Lothrop or Montrose is today). This was or was to be located at the corners of Sheridan and Chesaning Roads (Elk's Corners).

Why was the "village" of Maple Grove moved? Was it the development of New Lothrop that caused this village to disappear or because the railroad never materialized?

As you see we have many unanswered questions about Maple Grove. If you have any information about the village of Maple Grove please let us know so we can pass it on to our readers.

JACOB S. SHOEMAKER, M. D.,
Physician and Surgeon.
LOTHROP, - MICH.



Res. of P.A. GREEN Sec.16, Maple Grove Tp. Saginaw Co. Mich.

Maple Grove - Where, When, and If?



Layton Corners had a general store as early as 1877. It was operated by Albert Kees, a school teacher and farmer, and a Mr. Keeler. In 1878, Mr. Kees sold out to his partner and by 1880 the store was known as Keeler and Company. The store contained a post office with Mr. Kees as postmaster. The only other business located at Layton Corners was a blacksmith shop. As early as 1901, according to the Chesaning Argus, the general store was operated by the Yakin Brothers and doing a thriving business. (Photo courtesy of Maple Grove Township Office)

Growth of New Lothrop

From Page 1

north side, were the Zintel/Confer meat market (later moved down a block), the hardware with a small telephone office behind it, the store run by Batus Snyder which sold dishes, lamps and fancy things. These burned down in 1907. When these buildings were rebuilt the Post Office was moved into one of them. (It originally had been on the southeast corner of Genesee and Orchard) After the Post Office was the bank which is now part of Gracie's. Next was Washington Snyder's furniture store. He was also the undertaker. On the corner was a drug store with the New Lothrop paper printed on the second floor.

On the northeast corner of Genesee Street was a small building where Morse started a Bakery Shop. They would have the bread sent in from Saginaw by train to Brent Creek, east of this was the Hat Shop run by Miss Laddie, built like a house with a little showroom in front. Next Grandpa Snyder ran a little gift shop. Jim Mulcahy's saloon was next, then a barber shop, a drug store, Will Beatty's shop, a harness shop and finally Colby's hotel.

Colby's original wooden hotel burned down in 1901. A new brick hotel was soon built. Across Saginaw Street was the eleva-

tor. Beyond the elevator down on the creek flats was a Broom Handle Factory and later a cider mill run by Ed Burpee. East of the Misteguay was a saw mill run by Harry Hess. Farmers would bring apples to the apple processing plant located in a 2 story building on the northwest corner of Saginaw and Beech Streets.

Behind Confer's store was a big 2 story building on the east side of the street. This town hall or opera house, was used for entertainments, plays, dinners, dances, roller skating, and baseball.

Sanhorn's blacksmith shop was on the west side of North Orchard Street. Mr. Collard's blacksmith shop was just east of where the new ambulance base is now. Next to this blacksmith shop was the creamery located in the corner of Genesee and Saginaw Streets, operated by Roy Boyce and later by David and Anna Smith.

On the South side of Main (Genesee) Street, where the fire station is now, McKay had a home from which he ran a general store. Next to McKay's store was a one story wooden building where Tony Keeler ran a little grocery store. His speciality was a machine in which he roasted peanuts. Next was Pat Mulcahy's saloon (across from his brother Jim's). Then came New Lothrop's

second millinery shop (we were big on hats in 1900!) run by Mrs. Adams.

Where the bank is now, George Bullock ran a general store which handled everything but meat. Down a half block was another blacksmith shop run by Hills. There was also another blacksmith shop across from where the village office and library is now.

After World War I, New Lothrop lost businesses and declined as a village. Buildings burned down in the 1920's which were not replaced. Now nearly everyone had a car, making it easier to go elsewhere to shop and to work. It's hop into your "Lizzie" and into the cities where the excitement is! (Special thanks to Mr. & Mrs. Russell Burpee for information).

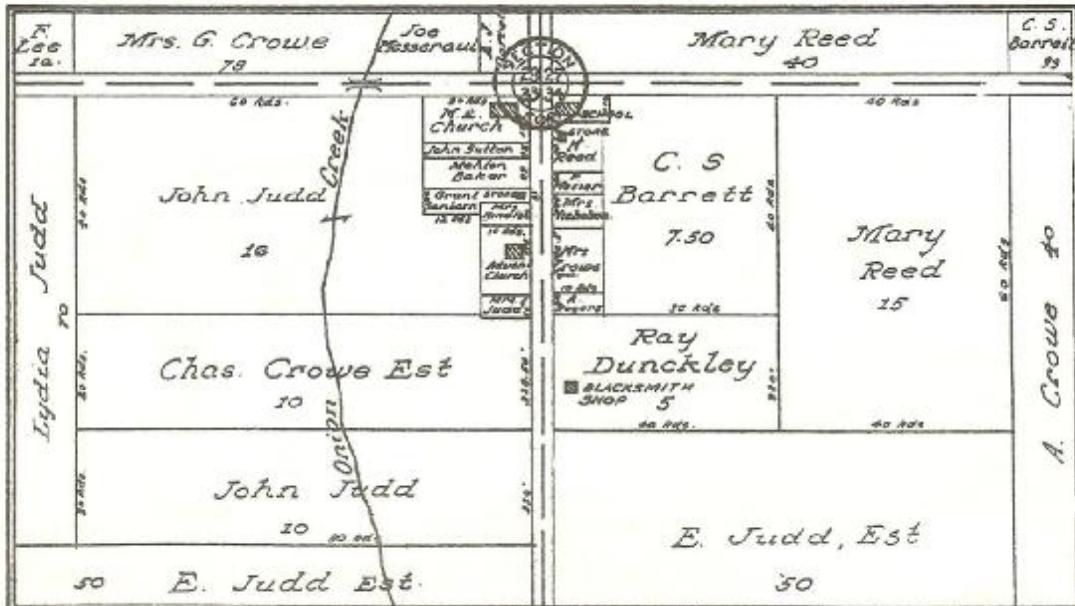
Fire at New Lothrop

The Colby hotel burned early Thursday morning and the building and nearly all the contents were destroyed. John McCartney went to bed about two o'clock and it is supposed he upset the lamp. McCartney was unable to get out and was burned with the building. It was with difficulty that the inmates escaped. The loss will probably be about \$5,000 with little or no insurance. (Account from the Chesaning Argus - December 28, 1901)

Judd's Corners (now known as Juddville)

HAZELTON TWP.

Scale 30 rods to 1 inch



Sponsors

Confer's Grocery - 638-5095
9491 Genesee New Lothrop
Johnson's Pharmacy - 517/288-6554
125 N. Saginaw Dunand
Our Little Hair Shop - 638-5714
9463 Genesee New Lothrop
Village East - 638-5611
9518 Genesee New Lothrop
New Lothrop Tavern - 638-5788
9513 Genesee New Lothrop
New Lothrop Hardware - 638-5073
9467 Genesee New Lothrop
Gracie's Country Inn - 638-5731
9483 Genesee New Lothrop
Arthur's Pizzeria - 638-5967
9496 Genesee New Lothrop
T. S. Hovanec Co. - 638-5376
9498 Genesee New Lothrop
Mike's '76 Service - 638-5549
9449 Genesee New Lothrop
Linda's Cut & Curl - 638-5766
8377 Reed Road New Lothrop
Bishop Plumbing & Heating
- 517/845-3881
4100 Peet Road Chesaning
Whelpley Funeral Home - 638-5077
9405 Butternut New Lothrop
Pat's Beauty Shop - 638-5418
11215 Riley Road Flushing

This point in Hazelton Township was first settled by John Judd, who came from Connecticut to Genesee County in 1836. In 1853 John purchased 400 acres of land on sections 33 and 34 which is the reason it was called Judd's Corners as the land was located on all four corners. He and his wife, Matilda, settled at once on this land, erected a cabin and cleared 10 acres. The following year 14 acres were added to the former improvement and much of it was sown with wheat, but the "richness" of the ground rendered a poor crop.

Miss Jane Judd was the earliest teacher in a school house erected on section 34 in 1854. She was the daughter of John and Matilda Judd. There were two more school houses built, a frame one which burned in 1901, then a red brick was built in 1903 which later was re-sided with white siding. The school still stands today.

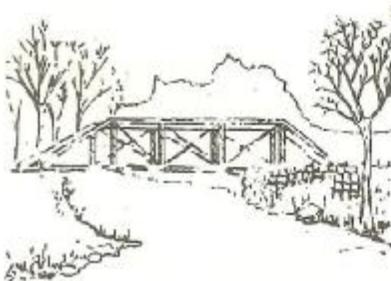
Methodism in Hazelton Township began in 1858 at Judd's Corners. Meetings were held in school houses until 1874 when the church was completed.

In 1860 a Grange Lodge was organized. It was replaced by the Cleaner's Lodge near 1900. In 1877 a blacksmith shop run by A. Babcock was built. H. A. Brickwell had the first sawmill. The first general store was erected in 1879 by Wellington Cameron. Stock was food, clothing and other goods. His health failed soon afterwards and the business was assumed by John Judd. The U.S. Post Office began in 1879 in Cameron's

store. The first postmaster was E. D. Babcock. In 1907 Alfonso Reed and Hiram Stoddard bought the store from which they also ran a grocery wagon which covered about 20 miles a day, six days a week. The second floor of the store was used for dances, voting and other activities. In 1888 John Fitch & Son ran the saw mill and a shoe shop opened at the Corners. Dr. C. J. Annis was the physician and surgeon of the neighborhood in 1888 followed by Dr. Hokum and Dr. Smith. In December 1899 - the Juddville Cheese and Butter Company shipped six tons of cheese to London, England. (Accounts taken from History of Shiawassee County - 1880 and History of Descendents of John & Matilda Judd).

Maple Grove

Oct. 27, 1901 - Mr. Cantley had a robe stolen from his rig at Elk, and Nov. 7 Mr. Irving Gorham had a whip stolen while attending at party at Henry Bohm's, and Nov. 10 George Parmelee had his robe stolen while at Elk and Mr. Gorham's robe was put in the place of it. This gave an opportunity to find some trace of the thief. After an investigation the blame was laid to Mart Kinney of Albee, Ewart Smith of Maple Grove and Fred Gould of Albee. Mart Kinney made a confession but no arrests have been made. (*This account taken from the Chesaning Argus.*)



TWIN TOWNSHIP TALES

Issue No. 2

New Lothrop, Mich 48460

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Fall, 1990

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Maxine Johnson 638-5771
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The Delbridge family farm, located on Henderson Road 1/2 mile West of New Lothrop Road, taken about 1913; Merna, 12; Hazel Marsh, a school chum; Wesley, 7; Dorcy, 10; the mother, Jennie and the father, William.

Childhood Memories of "Ratville" Days

Written by: Merna A. (Delbridge)
Vernon, July, 1990

Having spent nearly all of my girlhood days near the quiet little village of Ratville (Hazelton), I feel that what little I can contribute here may not be of much interest to those who may read it.

I was born February 13, 1901 and at an early age I remember there were only a few homes that made up the corner called "Ratville". There were 2 old stores that operated part time selling a very limited amount of staple things and a few notions.

Among them were "Lions" coffee. The large lion's head on the package interested us children. Also "Queen Anne" laundry soap used for laundry purpose only by the average housewife. The picture of the beautiful "Queen Anne" on the soap wrapper interested us all as we wondered, what do you do to get to be a Queen?

In those days sewing thread could be pur-

chased for 5¢ a spool at "Pearsals" store. I recall when I was about 7 years of age, my mother sent me for a spool of thread, and not having the proper change on hand, she gave me a dime, and told me I'd have 5¢ left to bring home. Knowing 5¢ would buy me a package of Gum I purchased the Gum, slowly stuffing all five sticks of Gum in my mouth. I thought if one stick tastes good, five will be better. When I arrived home my mother inquired concerning the remaining 5¢. I told her what I had done, and in her gentle way she said, "Just don't do that again without permission." That was my first lesson in money management!

The store on the opposite side of the street was known as "Old Jim's" store. Not many villagers purchased groceries from "Old Jim" as the common talk was, that the pet cat slept in the cracker-barrel. In those days food didn't come in sealed packages, but

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Memories of "Ratville"

From Front Page

was weighed out in a few small packages to the customer, usually coming from a large container.

"Old Jim" had a few beehives in his backyard and sold some honey. While the honey looked delicious, knowing "Old Jim" never knew the word cleanliness, our appetites for honey soon left us. We children always remembered "Old Jim" being all whiskers with just his eyes peeking out. We were very curious concerning him as he looked like a black-suited "Santa Claus" and we hoped harmless -- which he was!

Across the street to the east side, stood a small, very old looking church. This old church was boarded up, as it hadn't been in use for many years. Many years ago, while the church was still being used, I've heard the story of my father taking a young lady to an evening service there. The entrance to the church was facing the congregation, so he opened the door for the young lady to enter, she stepped inside, then he stepped outside, quickly closing the door, leaving the young lady stranded and in a very embarrassing situation. Perhaps he called this a "joke", but I'm sure the young lady didn't agree.

I've always considered churches as sacred property, but due to age, after they have served their usefulness, they are usually moved to a different location and used for other purposes, as was the case of the Ratville church. I understand it was moved to the Glen Moore farm, near by and used as a sheep-shed.

Nearby my home, was the "Hazelton Center" school. This was a one-room

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Clare and Merna (Delbridge) Vernon, Wedding Picture, July 1918



Hazelton Center Northeast 1910

(corner of Durand and Henderson Rd., Shiawassee County, MI)

1st Row: Rosetta Hunter, Dorcy Delbridge, Martin Lawson, Foster Delbridge, Lloyd McGraw, Gladys Douglas, Vera Gilbert, Merna Delbridge, Eldon Bailey, Phillip McGraw, Wesley Speers. 2nd Row: Harlow Gilbert, Fenton Delbridge, Marie Douglas, Lorenzo Hunter, Roy Hill, Juanita Beamish, Wesley Delbridge, Eldon Brewer. 3rd Row: Andrew Walworth, Earl Douglas, Harvey Golden, Gilbert Dowen, Milford Lawson, Keith Bailey, Dewey Rolfe, Holcomb Rolfe, Verna Gill, Ray Brewer. 4th Row: Tom Riley, Gladys Brewer, Ethel Gilbert, Iva McCarthy, Asel McCarthy, Basil Bailey, Walter McGraw, Herman Lawson, Harold McGraw, Teacher, Luella Hill.

Memories of Ratville

From Page 2

country school house serving 8 grades. Some of the books used were "Baldwin's Readers", "McMaster's History" and I believe "Milne Arithmetic" as near as I can recall. The teacher had a full day in teaching 8 grades, also usually doing the junior work after 4 P.M.

The old coal stove stood in the middle of the room doing a fairly good job of keeping us warm. The water-pail with one dipper that every one used to quench our thirst seemed to serve the purpose, regardless of the unsanitary condition.

One morning each week our school session was opened by the students singing from the School Knapsack song book which each one had a copy, with the teacher leading the singing. Today, as I scan thru my old knapsack song book, I notice there were a very good variety of songs, some patriotic, as well as 7 gospel songs, which most of us would recognize.

Once a year, it was the rule for the "County School Commissioner" to visit each school in the county. This fine gentleman from Shiawassee County was Howard E. Slocum. Naturally the teacher gave him a hearty welcome, but as I recall, the students all at once became unusually quiet - wonder why?

Many years previous to the time I attended school, there was an old log schoolhouse there. I've heard the old-timers tell about the empty knot-holes in the crude wooden floor, in which a garter-snake might show his head, and sometimes would make his entrance among the students. This of course caused no small stir in the whole school-room.

In my day the school in the village of New Lothrop was only a ten-grade school, but after graduation, one could attend normal school for 1 year and then would be eligible to teach in a country school, which Callie McGraw did and returned to Hazelton Center to teach in 1914.

The boys of those days all enjoyed fun same as the young boys of today, even at the expense of others. I remember so well on one "Halloween" night the boys of our neighborhood lifting an old "buggy" and putting it on top of a neighbor's tool-shed. Just how they could accomplish this strenuous feat is more than I can imagine! They also would wire shut the lock on the barn doors. Usually the tools used for unwiring were inside the barn, leaving the confused farmer, with no alternative than to search the neighborhood for some much needed tools.

All this work, of course, made breakfast rather late, and some times children were late for school, missing out on their perfect "on-time" record. Yet it all counted as fun and of course "Halloween" only comes once a year. In those days, no one ever went to school without what was considered a good meal of pancakes or sometimes oatmeal.

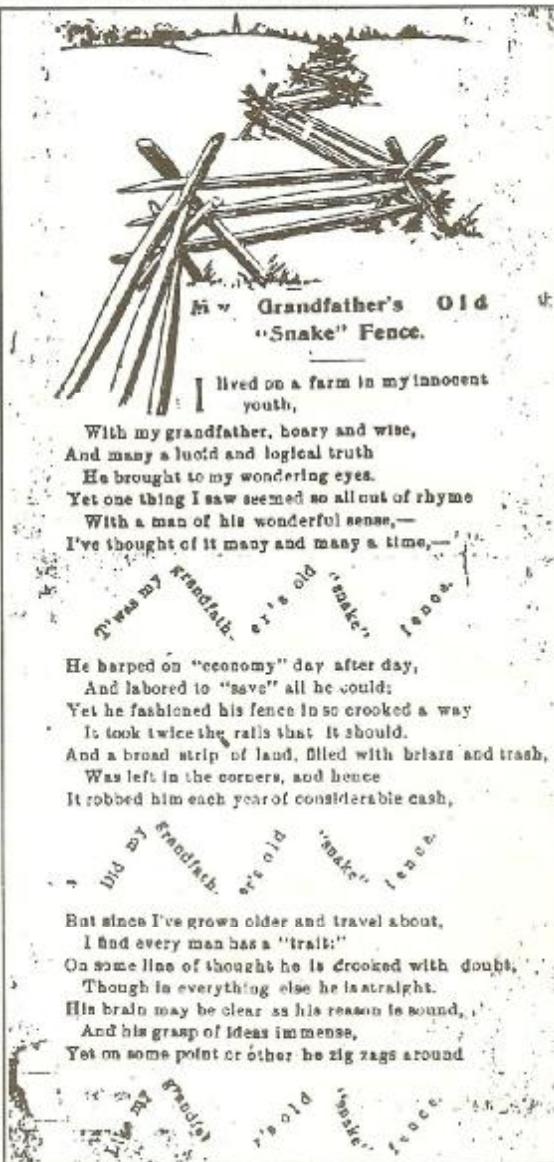
Nearby Ratville we still have the old "Misteguay" Creek! In those earlier days farmers took their "buggies" there for a wash. In winter, the creek afforded good skating and we all had sleds for sliding down hill, which was a lot of fun. The older children helped the younger ones. A bonfire nearby warmed our hands but 'feet' just had to wait for warmth until we arrived home again.

In earlier days when Ratville was a much larger village, before New Lothrop, the residents celebrated 4th of July in big fashion - they thought! Horse drawn buggies was the only means of travel, so the horses were tied to the fence-posts along the roadsides for miles while the people celebrated with picnic dinners; tablecloths were spread on the clean green grass. Children running to and fro having fun and shooting off firecrackers afforded much fun. Dancing and music were usually part of the entertainment for the afternoon, violin music usually furnished by 2 old time "fiddlers"! Mothers visited with neighbors, while some men folks were often 'spiked up' with a few bottles of beer or whiskey. With some who over indulged it was a little difficult to see straight or drive the horse home. Usually the wives became angry and took over the reins to drive back home again, but not without much protesting. In those days not many ladies in our vicinity used liquor.

In my grandfather's day the country was still in woods. Wood being so plentiful it was cut and burned, in order to make room for farmers to till the land and grow the needed crops. As they cleared the land, dangerous explosives, such as dynamite were used to blast

The Old Snake Fence

I copied this poem from my grandmother's book, who was born in 1838 - 152 years ago. Hope you enjoy it!



out the large stumps. Enough precaution was not always used, and my cousin lost his eye sight in this work. As the land was cleared, fences must be built to fence in the livestock. Much timber was cut into rails, possibly ten-feet in length and formed into fences in a "zig-zag" fashion. In this way there was a great waste of land, but since they had plenty of land why care when a fence was needed so badly. One drawback was this; the "zig-zag" fashion left large empty places for thistles, wild blackberry bush, poison ivy and many obnoxious weeds to grow. While these fences served the purpose for which they were intended, they were often referred to as a "Snake Fence" because of the fashion in which rails were placed.

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Ratville

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Next came the "slat and wire" fences. The slats were possibly 5 or 6 feet in length and possibly 4 in. in width and woven together, somewhat similar as we might weave a rug. They were nailed to fence posts every few feet and served the purpose very well, taking up much less land, than the previous old "zig-zag" fences. In regards to this fence "zig-zag" I've inserted a poem, which may interest you.

Today we have the Elwood fencing. More expensive, yet more firmly constructed and sturdy and substantial. As everyone knew this fence is attached to fence-posts and if barbed wire is attached to the top, it is secure enough to hold in any ferocious barn-yard animal, trying to escape.

At a very young age, on wash day, I remember my mother using an old pounding barrel to do the family wash. This was sort of a half-barrel arrangement; the pounding stick was a block of wood perhaps 8 or 9 inches square, with holes bored thru it to let the hot suds flow thru as the clothes were being pounded; a long stick was attached to the block of wood which served as a handle and then the pounding began. Later the clothes were rung out by hand and placed in heavy wooden tubs for the rinsing process. Rain water was stored in the old cisterns under the house and pumped up by hand from a small cistern pump. As you can plainly see, wash day was definitely not an easy job!

The newer washing machines were run by hand, depending on the type of machine used. Usually these were equipped with a wringer which was a great improvement over the old method.

As the years rolled by, time slowly erased the little village called "Ratville" and the village of New Lothrop came into view.

About the year 1915 or later the "Chautauqua" appeared. This was an association providing a one week entertainment which consisted of concerts, public lectures, music of different kinds of musical instruments including Brass Bands.

One could purchase single tickets or a season ticket. There was entertainment for each afternoon, also for each evening. This was considered as a clean and high class entertainment and was very well accepted by the town people and community.

A little later our young people began to look for entertainment in places farther away such as Flint, as now "buggy travel" had been replaced by the old Ford car. At 30 miles an hour, we felt we were sure traveling fast.

"World War I" now was nearly over, the "Flint Journal" advertised there would be a re-enactment of the "Battle of Verdun" on July 4th in Lakeside Park in Flint. We all were excited and planned to go and I can assure you we were not disappointed, in any way. It was a very exciting time!

The re-enactment was sort of a fireworks display with a great abundance of smoke and noise to make the battle seem real and as perfect as possible, which I'm sure it did.

Through the thick smoke we could still see



Maple Grove Man Power

Do you know any of these men? If so let us know. (Photo courtesy of Katie Keeler)

the "Red Cross" nurses running to & fro, placing the supposed dead and wounded soldiers on stretchers and carrying them away to safety. I recall so vividly the bombs bursting in air, the rockets red glare and a thrill came over all of us, as thru the smoke and noise of battle we could still see, "Our Flag" was still there! There was a great noise and shouting as everyone applauded and rightly so! We truly hope that more respect will be given, in this present day in regards to our "American Flag" and what it stands for.

While the events of which I have written have all taken place many years ago, yet the memory of friends and relatives once living there and the things that took place there, will always remain precious to me as I recall the days spent near the little village of "Ratville".

Corrections & Additions

Mrs. Josephine (Yanko) Pochyly has informed us of another doctor in New Lothrop in the early 1920's. His name was Dr. Fritz and he treated her many times. Her most outstanding memory was when he came to her home during the influenza outbreak. She was about three years old and deathly afraid of the doctor, so she hid under the bed. All the other members of the family got shots, but when they got her out from under the bed she was pronounced healthy and didn't need a shot.

In the last issue, the owner of the hat shop was Miss Lattie instead of Miss Laddie.

Maplegrove

Miss Cora Weeden has returned to her school in District #7 after a vacation of two weeks during which she visited her parents in the south part of the state. The school taught by E.E. Judd, whose reputation as a teacher is in a flourishing condition. We understand Mr. Judd will take a course in the State Normal School as soon as he is through here. We wish him success.

Quite an excitement prevailed at a spelling school held in school house No. 4 last Thursday Night, caused by E.E. Judd objecting to a very vulgar song being sung by New Haven roughs filled with New Lothrop whiskey. Mr. Judd saved himself from bodily injury by his nerve and coolness, and the interference of friends on his behalf. After a showering of degrading epithets and threats of bodily harm, quiet was restored. Mr. Judd's conduct was approved by all respectable persons present.

from *Chesaning Argus*
January 23, 1886

If you have any old books, photos, newspapers, letters, etc. dealing with Hazelton/Maple Grove Townships history, please contact any staff member of the Twin Township Tales.

Current and previous issues of the "Twin Township Tales" are on sale at:

T.S. Hovanec Co.
New Lothrop Village Library
or call Jackie Dawes: 638-5478.

CHAPTER 15

Favorite Bishop Family Recipes



Recipes

Peter Bishop Family Favorites

Following are favorite family recipes that were submitted by those Bishop descendants who wish to pass along an ancestor's favorite recipe or one of their own to share with all of you. I have listed the recipes in alphabetical order by category and named the Bishop descendent who submitted the recipe. I've included maiden names to help you identify who the great cooks are that submitted these recipes. A total of 68 recipes follow. Thank you to all who participated. Enjoy!

Recipe Categories:

Breakfast

- Breakfast Pizza
- Butterhorns (Bungles)
- Homemade Bread

Submitted by

- Becky (Heroux) Wenzlick
- Sandra (Pollick) Rombach
- Norma (Bishop) Erdman

Desserts

Animal Cookies	Mary (Martin) Bishop
Apple Cake	Sandy (Bishop) Seymour
Apple Dumplings	Mary Lou (Wendling) Krupp
Banana Bars	Deanna (Potucek) Jonas
Banana Cake	Mike Potucek
Best Ever Banana Bread	Lisa (Bishop) Wendling
Bread Pudding	Brenda (McWherter) Bishop
Brownie Pudding Cake	Jackie (Birdsley) Bishop
Cherry Pie	Doris (Gasper) Bishop
Chocolate Butterscotch Scotcheroos	Shelly (Heroux) Wendling
Cinnamon Rolls	Grace (Bishop) Gasser
Cream Cheese Frosting	Deanna (Potucek) Jonas
Date Cake	Ellen (Gasper) Bishop
Fuzzy Navel Cake	Deanna (Potucek) Jonas
Graham Cracker Toffee	Michele (Wenzlick) Bishop
Hello Dolly's	Jackie (Birdsley) Bishop
Lite Berried Delight	Kim (Bishop) Tobias
Lemon Meringue Pie	Doris (Gasper) Bishop
Pay Day	Delora (Lorencz) Bishop
Pay Day Bars	Rhonda (Bishop) Kadolph
Peanut Butter Blossoms	Lynette (Gasser) Devereaux

Bishop Family Recipes Categories Continued:

Desserts continued:

Pie Crust	Ellen (Gasper) Bishop
Pie Crust	Doris (Gasper) Bishop
Popcorn Balls	Grandma Gasper
Potato Cake	Alphonse Bishop
Pumpkin Cookies	Sue (Sigmund) Bishop
Pumpkin Pie	Genevieve (Sutter) Bishop
Rhubarb Crunch	Kelly (Weigold) Bishop
Rhubarb Upside Down Cake	Diane (Tithof) Bishop
Snow-capped Chocolate Pie	Rosie (Bishop) Heroux
Sour Cream Chocolate Sheet Cake	Edie (Bishop) Benson

Dips – Hors d’oeuvres

Crab Dip	Michele (Wenzlick) Bishop
Dill Dip	Diane (Tithof) Bishop
Haystacks	Beth (Brown) Krupp
Taco Dip	Brenda (Gasser) Forsyth

Main Dish

Barbeque Meatballs	Ellen (Gasper) Bishop
Broccoli Casserole	Edie (Bishop) Benson
Cabbage Burger Bake	Ray Narlock
Chicken & Biscuit Casserole	Steph (Heroux) Henige
Chicken Casserole	Michele (Wenzlick) Bishop
Chicken Fajitas	Betty (Bishop) Skidmore
Chicken with Rice	Deanna (Potecuk) Jonas
Debbie's Meatloaf	Deb Lechota
Pepperoni Bread	Teresa (Bishop) Carroll
Pheasant Stew over Biscuits	Mike Tobias
Pizza Casserole	Mary Ann (Bishop) Devota
Pork Chops in Dressing	Jackie (Birdsley) Bishop
Seafood Enchiladas	Kelly (Bishop) Hartman
Spicy Chicken Chili	Jim & Joanne (Davis) Bishop
Turkey Meatloaf	Kristi (Heroux) Tobias
Wing Dings	Ellen (Gasper) Bishop

Salads

Chicken Salad	Becky (Bishop) Bodnar
Chicken Salad 1	Kim (Bishop) Tobias
Chicken Salad 2	Kim (Bishop) Tobias
Great Cole Slaw Salad	Mary Lou (Wendling) Krupp

Bishop Family Recipes Categories Continued:

Salads continued:

Hot Potato Salad	Doris (Gasper) Bishop
Maurice Salad Dressing	Edie (Bishop) Benson
Oriental Chicken Cabbage Salad	Edie (Bishop) Benson
Seven Layer Salad	Sally (Wendling) Borsenik
Spaghetti Salad	Jackie (Bishop) Harris

Soups

Savory Meatball Soup	Jean (Bishop) Wenzlick
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Other

Cleaning Solution	Ellen (Gasper) Bishop
Mincemeat	Mary (Martin) Bishop
Pickle Relish	Mary (Martin) Bishop
Rhubarb Jam	Ellen (Gasper) Bishop



Breakfast

Breakfast Pizza

Submitted by Becky (Heroux) Wenzlick



7 slices of bread – broke into pieces
½ lb. ham – cubed
½ lb. sausage – cubed
½ lb. bacon – chopped
½ tsp. dry mustard

7 eggs
½ lb. cheddar cheese
1 cup milk
¼ lb. melted margarine
¼ tsp. salt

Layer bread crumbs in an uncovered 9" x 13" pan, pour butter over it, sprinkle with cheese. Mix eggs, milk, meat, mustard, salt and spoon over bread evenly. Cover and refrigerate overnight. Bake in the morning at 325 degrees for 35 to 40 minutes.

You may add more or less meat or cheese and also pepper, mushrooms, and onions depending on your likes!

Butterhorns (Bungles)

Submitted by Sandra (Pollick) Rombach

2-1/2 cups flour	1 pkg. yeast	½ cup sugar
1 cup milk	3 eggs	2 tsp. salt
½ cup shortening (Butter Crisco)		
2-1/2 additional cups flour to be kneaded in.		

Makes 3 dozen

Heat milk in microwave for a few minutes. Stir in shortening, sugar, salt until dissolved. Cool. Beat eggs with fork and add to mixture. Then stir in flour (2-1/2 cups) that the yeast has been stirred into. Mix all well, knead lightly.

Place in greased bowl. Cover with towel and let raise in warm place until double. Punch down, divide into 4 balls. Roll out each, butter well, cut pie shape. Roll up each pie shape big end to small end, rebutter, let raise until double. Bake at 350-400 degrees for 8 to 10 minutes.

Makes 3 dozen.

Homemade Bread

Submitted by Norma (Bishop) Erdman



14 cups very warm water (not too hot to the touch!)

1-3/4 cups sugar

2-1/2 tablespoons salt

3 tablespoons shortening or lard

2-3/4 tablespoons of yeast (or 3-4 yeast pkgs.) (I buy bulk yeast at Sam's)

10 lbs. of "Bread Flour" or Robin Hood Flour will do too.

Dissolve yeast and sugar and salt in the warm water. Add shortening, stir well. Add flour enough to make a thick paste. Beat well with a large wooden spoon. When pretty smooth, start adding more flour – just keep mixing and adding until you can't stir any more. "Wash your hands" and get right into it kneading and adding more flour as you need it. Add enough flour when it isn't sticky anymore and forms a large ball. "It's about as big as a basketball size. Just knead until nice and smooth. Grease well – pan and all. Cover with plastic wrap and put in a warm place.

When doubled in size, punch down. Cover and let rise again. Then grease your bread pans. Makes about 18 loaves. Pull off about a good big handful of dough.

Roll it out with a rolling pin and roll it back up to form a loaf. Place in your pan. Grease top of dough well. Let rise until it's a little over top of pan. Bake at 350 degrees until brown. Then turn the over down to 250 degrees until done. I usually figure 50 minutes all toll.

Tips: Don't use too hot of water. Your bread dough won't rise.

Don't use too much yeast. You'll have lots of air holes in your bread.

Be sure to add enough flour or your bread dough will fall. You'll get flat loaves.

Don't expect to get good bread the first few times. It takes practice.

It's fun to me and I love to bake it. It tastes so good, you'll always want homemade bread. It usually takes about 6 hours from start to finish. I just work my day around it and it's not too time consuming at all. It takes about 20 minutes to mix it all and prepare it to rise. Then about that amount of time to divide it into loaves. Otherwise just be there to watch it rise and bake. Switching the loaves around in the oven will also keep it from getting too dark or burning in one spot. Good Luck!

Desserts

Animal Cookies

This is my (Kim) Paternal Grandmother Mary (Martin) Bishop's Recipe
Submitted by my Mom, Jackie (Birdsley) Bishop

1 cup shortening	1 tsp. nutmeg
1 cup sugar	1 tsp. vanilla
Scant cup of milk (between $\frac{3}{4}$ & 1 cup)	2 tsp. baking powder
2 eggs	1 tsp. soda
3-4 cups flour	$\frac{1}{2}$ tsp. salt

Mix shortening, sugar and eggs. Add all remaining ingredients and roll out onto a floured board. Cut with cookie cutters. Bake at 325 degrees until slightly golden brown or until done to the touch.

This recipe doubled makes lots of wonderful cookies.

Author note: These cookies are so good that my boys devour them without frosting. Normally this recipe is used for holidays and the cookies are frosted. My family foregoes the extra sugar.

Apple Cake

Submitted by Sandy (Bishop) Seymour

2 cups sugar	1 tsp. vanilla
2 eggs	2 tsp. soda
4 cups sliced apples	2 cups flour
½ cup oil (add to apples)	1 cup chopped nuts

Mix cake ingredients. Do not sift. Just be sure to mix oil with apples. Place in a 9 x 13 inch pan. Bake at 350 degrees 45 to 50 minutes.

Frost cake when cool. Serve with ice cream. Serves many.

Apple Dumplings

Submitted by Mary Lou (Wendling) Krupp

2 pkg. crescent rolls
2 apples cut in 1/8" slices
Wrap each crescent around pieces of apple.
Lay into a greased 9 x 13 pan.



Melt 1 stick oleo
Mix in ¾ cup sugar and 1 tsp. cinnamon
Spoon over dumplings.
Pour 1 can of Mt. Dew soda around edge of pan.
Bake 45 minutes at 350 degrees.
Enjoy with cool whip.
Best served warm!



Banana Bars

Submitted by Deanna (Potucek) Jonas

½ cup butter (softened)	2 cups sugar
3 bananas mashed	3 eggs
1 tsp. vanilla	2 cups flour
1 tsp. baking soda	Pinch of salt

Pour into greased 10" x 15" pan and bake 35 minutes at 350 degrees

Banana Cake

Submitted by Mike Potucek

1-1/2 cups sugar	1 tsp. vanilla
½ cup oleo	2 cups flour
2 eggs	½ tsp. salt
1 cup mashed bananas	1 tsp. baking soda
½ cup sour milk	
Mix milk into all ingredients.	
Add ½ cup chopped nuts - optional	

Bake in 9" x 13" pan for 25 to 30 minutes at 350 degrees..

Best Ever Banana Bread

Submitted by Lisa (Bishop) Wendling

½ cup butter	1-1.2 cups sugar	3 eggs
1-1/2 cups sour cream	2 tsp. soda	1 tsp. vanilla
2-3 bananas, mashed	½ tsp. salt	2-1/2 cups flour
¾ to 1 cup chopped walnuts		

Cream butter, sugar and eggs. Mix sour cream and soda in separate bowl and let stand until foamy. Add rest of ingredients to above mixtures and mix well. Bake in 2 greased and floured bread pans at 350 degrees for 50 minutes or until toothpick comes out clean.

Bread Pudding

Submitted by Brenda (McWherter) Bishop

½ loaf bread (break up)	Pinch of salt
1 cup sugar over top	1 can Pet milk over top

Let sit until mushy. Add 3-4 eggs and mash up. Put in nutmeg or vanilla. Take potato masher and mash until batter. Grease pan. Put in 3-4 cups milk. Bake at 350 degrees about 30 minutes. Sprinkle with nutmeg.

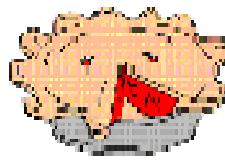
Brownie Pudding Cake

Submitted by Jackie (Birdsley) Bishop

1 cup flour	½ cup milk
2 tsp. baking powder	1 tsp. vanilla
½ tsp. salt	2 tablespoons shortening melted
¾ cup granulated sugar	¾ - 1 cup nuts
2 tablespoons. cocoa	¾ cup brown sugar
1-3/4 cup hot water	¼ cup cocoa

Sift together flour, baking powder, salt, sugar and ¼ cup cocoa. Add milk, vanilla, shortening and mix until smooth. Add nuts. Pour into a greased 9" x 13" pan. Mix brown sugar and 2 tablespoons cocoa. Sprinkle over batter. Pour hot water over batter. Bake for 40 to 45 minutes at 350 degrees.

Cherry Pie
Submitted by Doris (Gasper) Bishop



5 cups tart cherries

1 cup sugar

Pastry for 9 inch pie (double crust)

3 tablespoons corn starch

1/4 teaspoon almond extract

Combine ingredients and mix well. Bring to a boil and cook for 1 minute. It will thicken as it cooks.

Spoon into 9-inch pastry lined pie plate. Adjust top crust and prick top crust for vent holes. Sprinkle a little sugar on top of the crust. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 40-45 minutes. I like the pie to bubble on the top a bit.

Chocolate Butterscotch Scotcheroos
Submitted by Shelly (Heroux) Wendling

1 cup sugar

1 cup peanut butter

1 6 oz. pkg. Nestle butterscotch morsels

1 6 oz. pkg. Nestle semi-sweet chocolate morsels

1 cup light corn syrup

6 cups oven-toasted rice cereal

In large saucepan, combine sugar and corn syrup. Bring just to a boil over moderate heat. Remove from heat; stir in peanut butter. Mix in oven-toasted rice cereal. Press into buttered 9" x 13" x 2" pan. Melt over hot (not boiling) water, Nestle semi-sweet chocolate morsels and the Nestle butterscotch morsels. Spread over cereal mixture. Chill in refrigerator until firm. (About 15 minutes.) Cut into 2" x 1" bars. Makes: 48 bars



Cinnamon Rolls

Submitted by Grace (Bishop) Gasser

1 pkg. dry yeast	2 tsp. salt
1/4 cup warm water	1 cup hot scalded milk
1 cup butter	1/2 cup cold water
1/3 cup sugar	1 unbeaten egg
5 to 5-1/2 cups flour	1 cup sugar
4 tsp. cinnamon	1-1/2 tsp. chopped nuts

Soften yeast in warm water. Combine in large bowl 1/4 cup butter, sugar, salt and milk. Add cold water, cool to lukewarm. Stir in the egg and the softened yeast. Gradually add flour to make a stiff dough. Knead on floured surface until smooth and satiny 5-7 minutes. Place in greased bowl, cover and let rise in a warm place until light and double in size 1-1/2 to 2 hours. Punch down dough and then cover and let rise for 30 minutes.

Combine sugar, nuts and cinnamon. Melt 3/4 cup butter. Pinch off a small piece of dough and roll into 9: strips 1/2" thick. Dip in butter allowing excess to run off.

Then roll into cinnamon mixture. Put into a pan. Fill the pan and let rise in a warm place. Bake at 350 degrees for 25 to 30 minutes. Remove to a rack and let cool. Frost with vanilla glaze.

Cream Cheese Frosting

Submitted by Deanna (Potucek) Jonas

1/2 cup butter softened	1 pkg. 8 oz. cream cheese softened
4 cups confectioners powdered sugar	2 tsp. vanilla

Cream butter and cream cheese. Gradually add powdered sugar and vanilla. Beat well. Spread over bars.

Date Cake

Submitted by Ellen (Gasper) Bishop

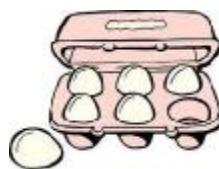
1 cup hot water with 1 tsp. soda	1/2 cup dates
1 cup sugar	1 cup mayonnaise
2 cups flour	1 cup nuts

Mix and bake at 350 degrees for 30 minutes. Frosting recipe on next page.

Date Cake continued:

Frosting: $\frac{1}{4}$ cup butter
Pinch of salt
1 cup sugar

1 cup brown sugar
3 tablespoons milk



Fuzzy Navel Cake

Submitted by Deanna (Potucek) Jonas

1 yellow cake mix without pudding
 $\frac{3}{4}$ cup peach schnapps
 $\frac{1}{4}$ cup vegetable oil
 $\frac{1}{2}$ cup orange juice

1 6 oz. instant vanilla pudding
 $\frac{1}{2}$ tsp. orange extract
4 eggs

:

Mix all ingredients. Bake in greased bundt pan at 350 degrees for 45 to 50 minutes. Dump out of pan while warm and poke holes in the cake with a fork.

Frosting: 2 tablespoons peach schnapps
7 tablespoons orange juice
1 cup powdered sugar

Stir all together and drizzle into the holes and over the cake.

Graham Cracker Toffee

Submitted by Michele (Wenzlick) Bishop

Layer pan with crackers (1/2 box)
Boil: 2 cups brown sugar
2 cups oleo
2 cups finely chopped nuts

Boil for 3 minutes and pour over crackers.

Bake at 350 degrees for 9 minutes

Take 9 Hershey Milk Chocolate Candy Bars and break up. Put on top. Spread out when melted. Cut and put on wax paper before cooled.

Hello Dolly's

Submitted in Memory of Mom, Jacqueline (Birdsley) Bishop
by Kim (Bishop) Tobias

Some of you may know this recipe as another name. Mom always called them Hello Dolly's. Great at Christmas time.

Melt 1 stick margarine. Stir in 2 tablespoons vanilla. Pour into 9" x 13" pan. Spread 1-1/2 cups graham cracker crumbs evenly over bottom of pan. Pat crumbs with a fork into the butter to form a crust. Add more graham cracker crumbs if needed. Spread a 6 oz. pkg. semi-sweet chocolate chips over graham cracker layer. Spread 1 cup chopped pecans or walnuts evenly over crumbs. Spread a layer of coconut over the nuts. Pour 1 can Eagle Brand Milk over all.

Bake 40 minutes at 250 degrees.

Lemon Meringue Pie

Submitted by Doris (Gasper) Bishop

1-1/2 cups sugar	3 tablespoons all-purpose flour
1-1/2 cups hot water	3 tablespoons cornstarch
3 slightly beaten egg yolks	2 tablespoons butter or margarine
1 9-inch baked pastry shell	1/2 teaspoon grated lemon peel
1/3 cup lemon juice	Dash of salt

In saucepan mix 1-1/2 cups sugar, cornstarch, flour, and salt. Gradually blend in water. Bring to a boil over high heat, stirring constantly. Reduce heat to medium; cook and stir 8 minutes more. Remove from heat.

Stir small amount of the hot mixture into the egg yolks; return to hot mixture. Bring to a boil over high heat, stirring constantly. Reduce heat to low; cook and stir 4 minutes longer. Remove from heat. Add lemon peel and butter. Gradually stir in 1/3 cup lemon juice. Cover entire surface with clear plastic wrap. Cool 10 minutes. Now pour into cooled pastry shell. Cool to room temperature (about 1 hr.)

Meringue (the meringue recipe makes enough for 2 pies)

1 tablespoon cornstarch
4 tablespoons sugar
1/2 cup cold water

Mix and cook until clear. Let it cool. Beat 4 egg whites and 1/4 teaspoon cream of tartar until stiff. Add cooled mixture and beat 2 more minutes. Add 4 tablespoons powdered sugar and 1 teaspoon vanilla. Beat at least 2 minutes. Spoon onto pie and brown (bake in oven at 350 degrees 12 to 15 minutes).

Lite Berried Delight

Submitted by Kim (Bishop) Tobias

1-1/2 cups graham cracker crumbs	3-1/2 cups lite cool whip
1/3 cup lite butter or margarine, melted	2 pints strawberries, hulled and halved
1/4 cup sugar	2 pkgs. Sugar free Instant Jello
2 tablespoons 2% milk	Pudding and Pie Filling
1 pkg. (8 oz.) lite cream cheese, softened	
3-1/2 cups cold milk	

1. Combine graham cracker crumbs and melted butter. Press firmly into bottom of a 9" x 13" pan. Chill.
2. Beat cream cheese with 1/4 cup sugar and 2 tablespoons milk until smooth. Fold in half of the whipped topping. Spread over crust. Arrange strawberries in even layer over topping. (May substitute other fruits.)
3. Using 3-1/2 cups cold milk, prepare pudding as directed on package. Pour over berries. Chill several hours or overnight.
4. Shortly before serving, spread remaining whipped topping over pudding. Garnish with additional strawberries and chill.

Makes 15 servings.



Pay Day

Submitted by Delora (Lorencz) Bishop

1 yellow cake mix	1/3 cup margarine or butter
1 egg	

Mix together and bake at 350 degrees for 12 to 18 minutes.

3 cups mini marshmallows - melt and spread over crust

2/3 cup syrup	1/4 cup butter
2 tsp. vanilla	1 12 oz. bag Reeses peanut butter chips

Melt together.

Add in 2 cups Rice Krispies
Spread over marshmallows.
Cover all layers with 2 cups salted peanuts.

Pay Day Bars

Submitted by Rhonda (Bishop) Kadolph

1 cup white corn syrup	1 cup sugar	1 tsp. vanilla
1 cup peanut butter	6 cups Rice Chex	1 cup peanuts

Heat syrup and sugar in silicone pan until boiling – stir constantly.
Remove from heat and add vanilla and peanut butter.
Add Rice Chex and peanuts.
Spread into a greased 9 x 13" pan or drop in clusters on a cookie sheet.
Sometimes I melt chocolate and swirl it on the top.

Peanut Butter Blossoms

Submitted by Lynette (Gasser) Devereaux

1-3/4 cup flour	½ cup shortening	½ cup peanut butter
1 tsp. soda	½ cup sugar	1 egg
½ tsp. salt	½ cup brown sugar	2 tablespoons milk
1 tsp. vanilla	Chocolate candy kisses	

Sift together dry ingredients. Cream shortening, peanut butter and sugars together. Add egg, milk and vanilla. Blend in dry ingredients gradually. Shape into balls and roll them in sugar. Place on ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes. Remove from oven and place kisses on top of each cookie, pressing down so the cookie cracks around the edge. Enjoy!

Pie Crust

Submitted by Ellen (Gasper) Bishop

5 cups flour	2 cups lard
1 egg put in a cup and then fill cup with water.	

Blend and form into crust.



Pie Crust

Submitted by Doris (Gasper) Bishop

5 cups flour	1 tablespoon vinegar	1 egg
2 cups shortening	1 tablespoon salt	Water to make 1 cup

In large mixing bowl, combine flour, salt, and sugar. Mix well and then cut in shortening until mixture resembles coarse meal.

In a small bowl combine the egg, vinegar and enough water to make 1 cup. Whisk together, and then add gradually to flour mixture, stirring with a fork. Mix until dough forms a ball. Add one more tablespoon of water if necessary.

Recipe makes 2 double pies and 1 single crust.

Popcorn Balls

This recipe was Ellen's mother's recipe,Gasper
Submitted by Ellen (Gasper) Bishop

1-1/2 sticks of oleo	1-1/2 cups of light corn syrup
14 oz. jar of marshmallow crème	1 lb. powdered sugar
Flavored food coloring optional	

This is all that was given for the recipe from Ellen. For those making it for the first time, I would recommend making a large fix-it-mix-it tuperware bowl of popcorn. Then make note if you need more for the next time around.

Potato Cake

This recipe was Alphonse Bishop's favorite recipe
Submitted by Edie (Bishop) Benson

Preheat oven to 350 degrees.

1-1/2 cup sugar	½ cup margarine (1 stick)
1 cup mashed potatoes	1 cup sour milk (to sour milk add 1 tsp. vinegar)
3 eggs	

Mix all together. Grind together and fold in:

1 cup raisins	1 cup walnuts	
Add:		
2 cups flour	1 tsp. baking soda	1 tsp. vanilla
1 tsp. baking powder		

Pour into a 9' x 13" pan. Bake at 350 degrees for 35 minutes.

Chocolate or Caramel Frosting

Pumpkin Cookies

Submitted by Sue (Sigmund) Bishop

4 cups flour	2 cups oats	2 tsp. baking soda
2 tsp. cinnamon	1 tsp. salt	1-1/2 cups butter
2 cups brown sugar	1 cup regular sugar	1 egg
1 tsp. vanilla	1-1/2 cups pumpkin	
1 cup semi-sweet chocolate morsels		
1 can of cream cheese frosting for icing		

Combine flour, oats, soda, cinnamon, salt and set aside. Cream butter, sugars. Beat until light and fluffy. Add egg, vanilla, dry ingredients, pumpkin, chips, nuts. Drop $\frac{1}{4}$ cup dough on greased cookie sheet. Bake at 350 degrees for 20 to 25 minutes.

Pumpkin Pie

Genevieve Bishop's Pumpkin Pie

Submitted by Fred Bishop

1-1/2 cup stewed pumpkin (or canned)	2 tablespoons flour
$\frac{1}{4}$ teaspoon ginger	$\frac{1}{4}$ teaspoon cinnamon
$\frac{1}{4}$ teaspoon nutmeg	1 cup sugar
1 teaspoon salt	
1-1/2 cups milk and $\frac{1}{2}$ cup evaporated milk or a little more if needed to make a thin custard consistency.	

Bake at 400 degrees until the center becomes set and a knife comes clean when tested. After 10 minutes of baking, I cover the pie with another pie pan and then uncover it to brown the crust the last 5 minutes of baking time.

Rhubarb Crunch

Submitted by Kelly (Weigold) Bishop

1 cup flour	$\frac{3}{4}$ cup oatmeal	4 cups rhubarb (diced)
$\frac{1}{2}$ cup oleo (melted)	1 cup water	2 tablespoons corn starch
1 cup brown sugar	1 tsp. cinnamon	1 tsp. vanilla

Mix until crumbly. Put half of mixture into a greased 9" inch pan. Cover with flour and 4 cups of diced rhubarb. Combine 1 cup sugar, 2 tablespoons of corn starch, 1 cup water and boil until thick. Add 1 tsp. vanilla. Pour over rhubarb and cover with remaining crumbs.

Bake for 1 hour at 350 degrees. Also very good using other fruits, blueberries, apples, peaches, etc..

Rhubarb Upside Down Cake

By Diane (Tithof) Bishop

Layer in a 9" x 13" pan:

5 cups diced rhubarb
1 – 30 oz. pkg. red jello (sprinkle over raw rhubarb)
1 cup sugar (sprinkle over jello)
3 cups miniature marshmallows (sprinkle over sugar)

Then make a yellow cake mix as directed on the box and pour it over the marshmallows and bake at 350 degrees for 1 hr. Serve with whip cream. Yummy!

Snow-capped Chocolate Pie

Submitted by Rosemary (Bishop) Heroux

3 egg whites	$\frac{3}{4}$ cup sugar	1 tsp. vanilla
1 tsp. backing powder	1 cup graham cracker crumbs	
$\frac{1}{2}$ cup chopped pecans	1 4 oz. bar sweet cooking chocolate grated	

Beat egg whites with vanilla to soft peaks. Combine $\frac{3}{4}$ cup sugar and baking powder. Gradually add to egg whites beating to stiff peaks. Reserve 2 tablespoons grated chocolate. Fold remainder into egg whites along with cracker crumbs and chopped pecans. Spread into greased 9" pie plate. Bake at 350 degrees for 25 minutes or until done. Cool.

Topping:

1 cup whipping cream* 2 tablespoons sugar 1 tsp. vanilla

Whip cream with sugar and vanilla. Spread over meringue baked pie. Sprinkle with reserved chocolate. Chill 6 to 8 hours.

• $\frac{1}{2}$ pint whipping cream per pie.



Sour Cream Chocolate Sheet Cake

Submitted by Edie (Bishop) Benson

Cake:

2 cups all-purpose flour	1 cup butter
1 teaspoon baking soda	1 cup water
$\frac{1}{2}$ cup dairy sour cream	2 squares (2 oz.) unsweetened chocolate
1 teaspoon salt	2 cups white sugar
3 eggs, beaten	

Combine flour, soda, sour cream, salt, sugar and beaten eggs in a large bowl. Mix until smooth; set aside. In a small saucepan, combine butter, water and chocolate; bring to a boil. Add chocolate mixture to batter; mix together very well. Batter will be thin. Pour batter into greased 17" x 11-1/2" x 1" jelly roll pan. Bake at 350 degrees for 25 minutes. Cool in pan on wire rack.

Icing:

$\frac{1}{2}$ cup butter	1 cup chopped walnuts
1/3 cup milk	1 cup confectioners' sugar
1 cup brown sugar	1 teaspoon vanilla
2 squares (2 oz.) chocolate	

Combine butter, milk, brown sugar and chocolate in heavy saucepan. Bring to boil; do not stir. Boil for 3 minutes. Remove from heat; immediately stir in the nuts, sugar and vanilla. Pour hot icing onto center of cake; spread gently to outer edges. Cool and cut into squares.

Dips - Hor d'oeuvres

Crab Dip

Submitted by Krystal Bishop



2 – 8 oz. cream cheese	1 can crabmeat
3 tablespoons butter	1 tsp. horseradish (optional)
$\frac{1}{2}$ finely grated onion	

Mix together and top with sliced almonds. Bake 20 minutes at 425 degrees. Cool and serve with crackers.

Dill Dip
By Diane (Tithof) Bishop

Mix together:

1-1/3 cup Hellman's Mayonnaise	1-1/3 cup sour cream
2 tablespoons minced onion	2 tablespoons dry parsley
2 teaspoons Lawry's seasoned salt	1 teaspoons Dill weed (dry)
1 teaspoon worcestershire sauce	

Drop 4 drops Tobasco sauce on top as a light accent. Good with raw veggies or nacho chips.

Haystacks
By Dean & Beth Krupp

Crispy chips	Chopped green onions
Seasoned beans	Chopped olives
Diced tomatoes	Guacamole
Chopped lettuce	Salsa or Tomato Sauce

Place the ingredients in order given on each person's plate, forming a large (or small) fluffy haystack.

Taco Dip
Submitted by Brenda (Gasser) Forsyth

6 oz. sour cream	8 oz. pkg. Philadelphia cream cheese
1/2 pkg. Taco seasoning	1/2 tsp. garlic salt
1 tsp. Cumin	1/2 tsp. Tobasco sauce

Stir together and refrigerate. Then spread on tray.
Spread seasoned hamburger, lettuce, tomato, green pepper and green onions on top.
Serve with tortilla chips.

Main Dishes

Barbeque Meatballs

Submitted by Cheryl (Wenzlick) Bishop



1 lb. hamburger	½ cup break crumbs
Dash of garlic powder	2 tablespoons parsley
¼ cup grated Parmesan cheese	1 egg
½ tsp. salt	½ tsp. pepper

Combine all ingredients, mix well. Shape into balls and brown in oven on cookie sheet at 350 degrees for 5 to 10 minutes.

Sauce:

1 cup tomato juice	¾ cup barbeque sauce
1 tablespoons flour	¼ cup water

Drain meatballs, place in roaster and pour sauce over all. Bake for ½ hour in 350 degree oven.

Broccoli Casserole

Submitted by Edie (Bishop) Benson

1 Ten oz. frozen chopped broccoli, thawed	¾ cup cooked rice
1 Ten oz. can cream of chicken soup	½ cup milk
1;2 cup cheese whiz	1 medium onion, chopped
2 tablespoons butter (optional)	

Cook rice. Drain. Combine broccoli and rice with remaining ingredients. Spray 1-1/2 quart casserole dish with Pam. Bake at 350 degrees for 45 minutes.

Shortcut: Instead of raw rice, use 1 cup Minute Rice and you won't have to cook rice separately. Just combine all ingredients together and back for 35 minutes.

Author Note: I'm with Edie....this is a great dish. You can also add chopped green pepper and substitute the cream of chicken soup with cream of celery or cream of mushroom soup. If you substitute the soup, add 2 tablespoons of dissolved chicken bouillon to get the chicken flavor.

:Cabbage Burger Bake

Ray Narlock's favorite speciality
Submitted by Rita (Bishop) Narlock

Large fry pan.

Shallow baking dish (about 12 cups).

1 lb. head cabbage, shredded, about 8 cups	6 slices bacon
½ cup chopped onion	1 lb. ground beef
½ lb. ground pork	1 cup uncooked rice
1 can 15 oz. spaghetti sauce	3 cups water
Salt and pepper	
1. Spread ½ of cabbage in buttered bake dish.	
2. Sauté bacon slightly to obtain some grease.	
3. Stir, fry onions and rice in bacon drippings until onions are clear and rice is slightly brown.	
4. Spoon over cabbage	
5. Scramble, fry beef and pork until no pink remains.	
6. Spoon over rice mixture	
7. Salt and pepper	
8. Top with remaining cabbage	
9. Mix sauce and water, heat to boiling	
10. Pour over cabbage	
11. Top with bacon	
12. Cover with aluminum foil. Bake at 400 degrees for 1 hour. Uncover and bake 10 additional minutes to brown.	

Recipe maybe scaled up to 1-1/2 or double.....

Chicken Casserole

Submitted by Michele (Wenzlick) Bishop

3 cups of cooked chicken	2 tablespoons of oleo
1 can cream of chicken or mushroom soup	½ cup of chopped celery
1 – 4 oz. can of mushrooms (optional)	½ cup of chopped onion
2/3 cup of mayonnaise	½ cup of sour cream
½ cup of shredded cheese	

Cook celery and onions in oleo until soft. Mix all other ingredients and ¼ cup of the cheese. Pour into a 2 qt. casserole dish. Make Bisquick biscuits and place on top along with ¼ cup of cheese.

Bake at 375 degrees for 20-25 minutes.

Chicken & Biscuit Casserole

Submitted by Steph (Heroux) Henige

3 cups cooked cubed chicken	½ cup chopped celery
1 can cream of Chicken Soup	½ cup chopped onion
1 4 oz. can of mushrooms, drained	½ cup sour cream
2/3 cup Helman's mayonnaise	1 can refrigerator biscuits
2/3 cup cheddar cheese	

In large saucepan, combine the first 7 ingredients. Cook until hot and bubbly. Pour into greased 9" x 13" pan. Place rolls on top. Sprinkle cheese on top of rolls. Bake covered at 375 degrees for 20 minutes. Remove cover and bake 5-10 minutes or until rolls are browned.

Chicken Fajitas

Submitted by Betty (Bishop) Skidmore

4 boneless, skinned chicken breast cut into thin strips
¾ cup Italian dressing (Good Season – good)
1 small mild onion, sliced, separate rings
1 small green pepper, sliced into strips
1 small red and yellow pepper, sliced into strips
1 cup sliced fresh mushrooms
½ tsp. garlic salt
2 tablespoons fresh lemon juice
Salt and Pepper to taste

Combine chicken with dressing. Marinate. Heat 12" non-stick skillet over medium to high heat. Stir fry chicken strips and onions for 2 minutes. Add pepper and mushrooms. Stir until chicken is done and peppers are tender crisp. Season with garlic salt, lemon juice, salt and pepper as desired.

Serve in warm tortillas. Top with cheese, sour cream and picante sauce.

Chicken with Rice

Submitted by Deanna (Potucek) Jonas

Chicken breast	2 tablespoons butter
2 cups Minute rice	1 can cream of chicken soup
1 cup water	1-1/2 tablespoons chicken bouillon

Continued...

Chicken with Rice Continued:

In electric skilled, brown chicken breast in 2 tablespoons butter. Remove from pan. Pour in rice, water, soup and bouillon. Stir together. Put chicken breast on top of rice. Cook covered on "simmer" for 40 minutes.

Debbie's Meatloaf

Submitted by Debra (Bishop) Lechota

1-1/2 pounds ground beef	1 cup cornflake crumbs
1 egg, beaten	1-1/4 teaspoons salt
1/4 tsp. pepper	1/4 tsp. dry mustard
1/4 tsp. sage	1 tablespoon Worcestershire sauce

Mix all ingredients thoroughly. Pour "Bulls Eye" barbecue sauce over meatloaf. Spread in ungreased loaf pan, 9" x 5" x 3". Bake in 350 degree oven for 1-1/2 hours.

Pepperoni Bread

Submitted by Teresa (Bishop) Setting

1 regular Rhodes bread	1 cup pepperoni
1/2 cup grated parmesan cheese	1 egg
1 tablespoons chopped parsley	

Let bread rise as usual (wrap in saran wrap and cover with towel). Roll out to 12" x 7" using as little flour as possible. Beat egg and add cheese, parsley, and pepperoni. Spread filling onto dough. Roll w" 12" being length. Seal ends by using water to wet fingers and seal crease. Place crease down on greased cookie sheet. Let rise 45 minutes. Bake at 350 degrees for 25 to 35 minutes until brown. Remove from pan and brush with butter. Wrap in foil to store.

Pheasant Stew over Biscuits

Submitted by Mike Tobias

1. One pheasant slow cooked until the meat falls off the bone.
 - a. Clean out slow cooker and shred the meat and place back into slow cooker.
 - b. Typical slow cooker = 6 quart
2. Slice 3-4 carrots to suit and place in slow cooker.
3. Slice 3-4 celery sticks to suit and place in slow cooker.

Continued...

Pheasant Stew over Biscuits Continued:

4. Dice 4-8 potatoes to suit into $\frac{1}{2}$ to $\frac{3}{4}$ inch cubes.
 - a. Red potatoes are best. Do not peel the potatoes. Clean and slice only. The flavor and vitamins are in the skin of the potato.
5. Slice 1-3 onions to suit and place in slow cooker.
6. Add 2 cans of cream of chicken soup
7. Add 4 cans of water
8. Add 2 chicken bouillon cubes
9. Add $\frac{1}{2}$ tsp. pepper
10. No Salt. There is plenty of salt in the soup and bouillon cubes.
11. Slow cook at about 200 degrees until vegetables are done.
12. Prepare Pillsbury Grand Biscuits or equivalent to suit.

Stew should be on the gravy side for consistency to pour over biscuits. If the stew is too watery, you can add a small amount of minute rice to absorb some of the water.

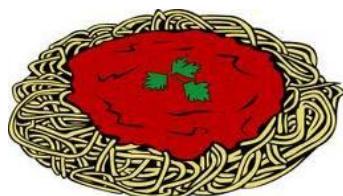
Serve stew in bowl or on plate over biscuits. This is a great prepare the night before meal. Once prepared, place in the refrigerator. Pull it out in the morning, start the slow cooker and go to work. It will waiting for you when you return home. Feel free to substitute the pheasant with chicken or rabbit. For venison or beef, substitute your favorite beef soup and beef bouillon cubes. Enjoy!

Pizza Casserole

Submitted by Mary Ann (Bishop) Devota

1 stalk of celery	1 medium onion
1-1/2 lbs. hamburger	1 can mushroom soup
1 can pizza sauce	2 cups cooked noodles
Small pkg. mozzarella cheese	

Brown celery, onion and hamburger together. Drain grease. Cook noodles separately. Mix soup, sauce and cooked noodles with hamburger. Cover and bake at 350 degrees for 30 minutes. Put cheese on top. Cover and bake for 10 minutes.



Pork Chops in Dressing

Submitted in Memory of Mom, Jacqueline (Birdsley) Bishop
by Kim (Bishop) Tobias

8 pork chops	2 eggs	½ cup water
4 cups bread, diced	1-1/2 tsp. salt	¼ tsp. pepper
2/3 cup celery, diced	1 tsp. sage	½ cup onion, chopped

Mix ingredients for dressing mixture in bowl. Place half of dressing mixture in casserole dish and place 4 pork chops on top. Cover pork chops with remaining dressing mixture and place remaining 4 pork chops on top. Bake uncovered for 1-1/4 hours at 350 degrees.

Seafood Enchiladas

Submitted by Kelly (Bishop) Hartman

1 onion chopped	6 (10 inch) flour tortillas	1 tablespoon butter
1 cup half-and-half cream	½ cup sour cream	¼ cup butter, melted
½ pound fresh crabmeat	8 ounces Colby cheese	1-1/2 teaspoons dried parsley
½ teaspoon garlic salt	¼ pound shrimp, peeled, deveined and coarsely chopped	

Preheat oven to 350 degrees F (175 degrees C).

In large skillet, saute onions in 1 tablespoon butter until transparent. Remove the skillet from heat and stir in crabmeat and shrimp. Shred the cheese and mix half of it into the seafood. Place a large spoonful of the mixture into each tortilla. Roll the tortillas up around the mixture and arrange the rolled tortillas in a 9x13" baking dish.

In a saucepan over medium-low heat, combine half-and-half, sour cream, ¼ cup butter, parsley and garlic salt. Stir until the mixture is lukewarm and blended. Pour sauce over the enchiladas, and sprinkle with remaining cheese. Bake in preheated oven for 30 minutes.

Garnish with tomatoes, cilantro, olive slices, or whatever other garnish you enjoy.

Spicy Chicken Chili

Submitted by Jim & Joanne (Davis) Bishop

1 Rotisserie (cooked) chicken, pulled into pieces	
1 green chili pepper, chopped into tiny pieces	
1 jar of over the counter salsa, 12 or 16 oz.	
4 cans of any beans (I like white kidney and garbanzo)	
Chicken broth	
1 to 2 tablespoons cumin, depend on taste	Continued.....

Continued.....

Spicy Chicken Chili continued...

This recipe is so simple. Put everything into a pot and bring to a boil. Reduce heat and simmer at least 3 hours, covered. Add as much broth as you like, depending on how thick you like your chili. We also like to spice it up with fresh chopped cilantro and a smoked chipotle pepper (you can get these in the Mexican isle) but you don't have to add them if you wish not to.

Turkey Meatloaf

Submitted by Richard & Kristi (Heroux) Tobias

1 egg	½ cup milk
¾ cup quick oatmeal	½ cup cheddar cheese
3 lbs. turkey meat	Ketchup

Mix together and bake for 1 hour at 350 degrees.



Wing Dings

Submitted by Ellen (Gasper) Bishop

½ cup soy sauce	1 cup brown sugar	1 cup butter or oleo
½ tsp. dry mustard	¼ cup water (wine or wine vinegar can be substituted)	

Boil above ingredients for 5 minutes. Cut wings apart and boil for a few minutes in water. Drain off water and pour sauce mixture over wings to marinate. Bake at 350 degrees for one hour.

Salads and Soups

Chicken Salad

Submitted by Becky (Bishop) Bodnar

2-1/2 cups diced chicken (approximately 6-1/2 breasts)
4 bacon strips (more if desired) cooked and crumbled
1 can (1 oz.) sliced water chestnuts, drained
½ cup thinly sliced celery
1 cup halved green grapes
¾ cup Miracle whip
1-2 tablespoons dried parsley flakes
1 teaspoons finely minced onion (I use the green stem part too)

Continued.....

Chicken Salad continued.....

1 teaspoon lemon juice
1/4 teaspoon ground ginger
Dash of worcestershire sauce
Salt and Pepper to taste (I don't use any)



Combine chicken, bacon crumbles, water chestnuts, celery and grapes in a large bowl. In another bowl "whisk" together remaining ingredients. Add both together and toss to completely coat. Chill until serving time. May serve with crackers.

Chicken Salad

Submitted by Kim (Bishop) Tobias

2 chicken breasts	1 red apple
1 cup walnuts	1 granny smith apple
1 20 oz. can crushed pineapple	1 tablespoon poppy seeds
1/2 tsp. vanilla	1/2 tsp. grated orange peel
1 cup light Miracle whip	1 cup diced celery
Dried cranberries	2 tablespoons olive oil

Clean chicken breasts, dice into cubes and cook in skillet. Drain excess water from chicken and lightly brown in olive oil. Place chicken in bowl to cool. Drain crushed pineapple into cup savings juice for dressing. Add remaining ingredients.

Mix miracle whip, poppy seeds, vanilla and orange peel as the dressing. Thin with the pineapple juice drained from the pineapple.

Kim's Chicken Salad

Submitted by Kim (Bishop) Tobias

2 large chicken breasts sliced into strips or cubes	2 hard boiled eggs
3 tablespoons flaxseed (actual seed) chopped	1 cup walnuts slightly
4 tablespoons sunflower seeds	2 tablespoons olive oil
1 cup shredded sharp cheddar cheese olives	3/4 cup sliced green
1 whole carrot peeled and shredded	1 apple diced
1/2 to 3/4 head lettuce cut as preferred or use store bagged greens	

Continued.....

Kim's Chicken Salad continued.....

Steam chicken in water on medium high for approximately 20 minutes. Drain remaining water. Add olive oil and brown chicken until golden brown. Pour into large stainless steel bowl. Set aside to cool. At the same time as cooking chicken, hard boil 2 eggs. Dice eggs and add to chicken while cooling in bowl. Add remaining ingredients to bowl and mix thoroughly.

Serve with your favorite salad dressings on the side. My favorite for this salad is Hidden Valley's "Spicy Ranch" dressing. Yield: 6-8 servings. Double the recipe to feed more.

Great Cole Slaw Salad

Submitted by Mary Lou (Wendling) Krupp

1 pkg. chopped cole slaw	1 cup sliced almonds
1-1/2 cup green onions chopped	2 pkg. Ramean noodles crunched
1 cup sunflower seeds	

Dressing:

3/4 cup oil	1/2 cup sugar	1/2 cup vinegar
1 pkg. of seasoning from Ramean noodles		

Mix dressing over salad at least 4 hours before serving

Maurice Salad Dressing

Submitted by Edie (Bishop) Benson

1 pint Helman's Mayonnaise	1 tablespoon parsley
1 pint Miracle Whip	1 tablespoon onion
1 tablespoon sweet relish	3 hard boiled eggs
1 tablespoon mustard	

Put all above in a blender or food processor and mix. Serve with lettuce, strips of turkey, ham, swiss cheese, onion, and a pickle on the side.

Oriental Chicken Cabbage Salad

Submitted by Edie (Bishop) Benson

1 whole chicken breast, cooked, cut and slivered or
2 cans (5 oz. each) canned white chicken.
2 tablespoons toasted sesame seeds
2 ounces slivered toasted almonds
*1/2 head cabbage
2 green onions, chopped fine
1 package (3 ounces) chicken-flavored Ramen noodles



Salad Dressing

1/2 package Ramen noodle seasoning mix	3 tablespoons sugar
3 tablespoons apple, rice or wine vinegar	1/2 cup vegetable oil
1/2 tsp. pepper	1 tsp. salt

Toast the sesame seeds and almonds in the oven at 350 degrees for about 7 minutes. In large bowl combine the chicken with seeds, almonds, cabbage, onion, and uncooked noodles (crushed with your hands). Add the dressing; toss to blend. Cover; refrigerate until serving time. Serve cold. Yield: 6 servings.

* Substitute lettuce for cabbage.

Hot Potato Salad

Submitted by Doris (Gasper) Bishop

1/2 pound bacon	1/3 cup vinegar plus water to make 1/2 cup
1 slightly beaten egg	1 teaspoon sugar
1 teaspoon salt	1/4 teaspoon pepper
5 cups diced cooked potatoes	1/2 cup chopped onion

Cook bacon crisp; crumble. Combine 1/3 cup bacon drippings with the next 5 ingredients. Heat and stir till thickened. Add potatoes, onion and bacon; toss, heat through. Serves 6.

Seven Layer Salad

Submitted by Sally (Wendling) Borsenik

1 head of lettuce	<u>Miracle whip mixture</u>
1 cup celery	1 cup miracle whip
1 small onion	1 tablespoon sugar
1 green pepper	3 tablespoons vinegar
1 can or pkg. peas	
Miracle whip mixture	
1/2 pound bacon	
1/2 pound cheddar cheese	Layer in dish in order given

Spaghetti Salad

Submitted by Jackie (Bishop) Harris

2 lbs. cooked drained spaghetti	4 oz. (or more) Parmesan cheese
1 bottle salad supreme (spice)	1 small chopped onion
1 cup chopped up green pepper	1 cup chopped up celery
1 can medium black olives sliced up	2 cups chopped p tomatoes
1 bottle 16oz. Zesty Italian Salad Dressing	

Mix all ingredients together and let set in the refrigerator over night. If a bit dry, add more Zesty Italian dressing before serving.

Savory Meatball Soup

Submitted by Jean (Bishop) Wenzlick

1-1/2 pounds ground beef or turkey	1 egg, slightly beaten
1 small onion, chopped (about 1/4 cup)	1/2 cup dry bread crumbs
1 tablespoon parsley	1/4 cup milk
1 can (28 ounces) whole tomatoes	1 tsp. salt
1 can (10-1/2 ounces) condensed beef broth	2 cups water
2 medium carrots, sliced (about 1 cup)	2-3 tablespoons parsley
2 medium potatoes, cut into 1/2" pieces (about 1 cup)	1/4 teaspoon pepper
1 small stalk celery, chopped (about 1/4 cup)	
1 envelope onion soup mix (1-1/2 ounces)	

Mix ground beef or turkey, egg, bread crumbs, onion, milk, 1 tablespoon parsley and the salt. Shape into 1-1/2 inch balls. Bake meatballs in 325 degree oven for 20 to 25 minutes or until brown. Remove from oven.

Mix tomatoes (with liquid) and remaining ingredients in Dutch oven. Break up tomatoes with fork. Heat to boiling; reduce heat. Cover and simmer 30 minutes, stirring occasionally. Add meatballs, cover and simmer 40 minutes.

Makes 8 servings.



Other

Cleaning Solution

Submitted by Ellen (Gasper) Bishop

1 tablespoon olive oil
2 tablespoons vinegar

1 tablespoon turpentine
1 quart warm water

Mix together and clean away.

The following recipes probably fall better under CANNING, however, I've included them at the end here under "Other".

Mincemeat

Submitted by Ellen (Gasper) Bishop

This recipe is Mary (Martin) Bishop's Recipe

4 lbs. raisins	2 lbs. suet	2 cups water
2 cups of vinegar	5 lbs. sugar	1 tablespoon all spice
1 tablespoon cloves	2 tablespoons salt	3 tablespoons cinnamon
1 peck apples	1 peck green tomatoes	2 quarts of sweet cider
1 3 lb. beef roast baked and chopped.		

No further directions were provided for the recipe.

Pickle Relish

Recipe of Mary (Martin) Bishop

Submitted by Ellen (Gasper) Bishop

6 large cucumbers	4 large onions	2 tablespoons pickling salt
1 tablespoon celery seed	½ tsp. tumeric	2 cups vinegar
1 tablespoon mustard seed	4 cups sugar	

Grind cucumbers and onions. Mix in salt and let stand overnight. Drain and rinse. Add remaining spice. Cook until thick. Pack in jars.

Rhubarb Jam

Submitted by Ellen (Gasper) Bishop

5 cups rhubarb
4 cups sugar

Mix and boil 10 minutes. Add one package of strawberry jello.

CHAPTER 16

Sur Name:

“Bishop”

Descendent

Generation

List

Below is a genealogy totals chart for the Peter & Margaret (Henige) Bishop Family. It was compiled by creating a generation line detail report for each family. I wanted to copy each families generation line listing into this part of the book, however, the application Excel does not allow me to simply copy the chart as is and enter it into Power Point, the application used for this book. It requires a lot of work to make it happen. Thus for this go around, the Family Listing is on your DVD in the Excel application titled "Generation Line Detail". You will need minimum on your PC Microsoft Office 97 to open and print the documents. You can add them to your printed book after this page.

When you open the Excel file, you will see each Peter & Margaret Bishop child listed by first name only at the bottom of the file. The Family chart is the first page and it is the Total Bishop Family Descendent Chart as you see below. Each family has their own page after it. Simply click on the names to move amongst the different family pages. To print, click on the 4 colored square yellow circle in the upper left corner. Go down and click on print. When printed, some families have two pages each.

Peter & Margaret (Henige) Bishop Family Descendent Totals

Name	# Direct Blood Line Descendents	# Non Direct Blood Line Descendents	Total Family Descendents
Alphonse Francis Bishop	182	6	188
Joseph John Bishop	111	6	117
Arthur Aloysius Bishop	130	3	133
Mary Ann Bishop	0	0	0
Herbert Leander Bishop	43	0	43
Louise Teresa (Bishop) Wendling	79	1	80
Harold Jacob Bishop	38	0	38
John Vetus Bishop	79	16	95
Alfred J. Bishop	37	5	42
Add Veitus, Peter, + 9 Children above	11	0	11
TOTAL KNOWN PETER BISHOP DESCENDENTS AS OF 1-3-2010	710	37	747

NOTES:

1. The total 747 above includes counting Veitus and Peter. The total Peter Bishop descendents minus Veitus and Peter would be 745.
2. Because we do not have accurate information for the Harold & Rose (Basel) Bishop Family, it is believed the total number of descendents is definitely more than 747.
3. Not to offend anyone, however, in case anyone is interested in the # of direct blood line, you would take the non blood line (step-children, step-grandchildren, adopted children) and subtract if from the total number shown at the bottom of each Peter & Margaret Bishop child's family genealogical listing in the spreadsheet. This was used to calculate the column above. Again I do not mean to offend anyone by showing this number. I think it's awesome we have as many as we do. They too now will know the family history if they so chose to view the book.

Conclusion

In closing this project, I would like to share something I received while attending a class after Mom's passing.

How Good Do We Have to Be?

by Harold S. Kushner

Every human being's life is a story, a unique story that nobody ever lived before and no one will ever live again. When we learn to think of life as a story, then we can come to think of death not as punishment but as punctuation.

What we want to know about a book or movie is not how long it is, but how good it is, and we can learn to think of life in the same way. If life is a story, then we understand it better as we get closer to the end.

Only then can we understand the real significance of something that happened back in chapter three or four of our life.

If life is a story, we can wish it would go on forever, but we understand that even the best of stories has to end. It would be a strange story if it did go on forever.

So instead of grieving that it had to end, we can feel blessed that we were lucky enough to have been a part of it.

God's Reason

I don't know how to say it,
but somehow it seems to me
that maybe we are stationed,
where God wants us to be.
That little place we're filling
is the reason for our birth,
and just to do the work we do,
is why we're here on earth.
If God had wanted otherwise,
I claim God would've made
each one of us quite different
of a worse or better grade.
And since God knows and understands
all things of land and sea,
I fancy God has placed us here,

just where we're meant to be.
Sometimes we get to thinking
as our labors we review,
that we should like a higher place
with greater things to do.
But we come to the conclusion
when the envying is stilled,
that the post to which God sent us
is the post God wanted filled.
And there isn't any service
that we should choose to scorn,
for it may be just the reason
God allowed us to be born.

Author Unknown

*In Memory of All of Our Loved Ones
Who Have
Gone Before Us*

Timothy G. Bishop
Mary Bishop



REMEMBER

I'm there, in Your Heart
I know there is sorrow
Where laughter once played,
And lingering tears,
Causing gladness to fade.
But there's a sweet comfort
Our memories impart,
So always remember.....
I'm There, in Your Heart.

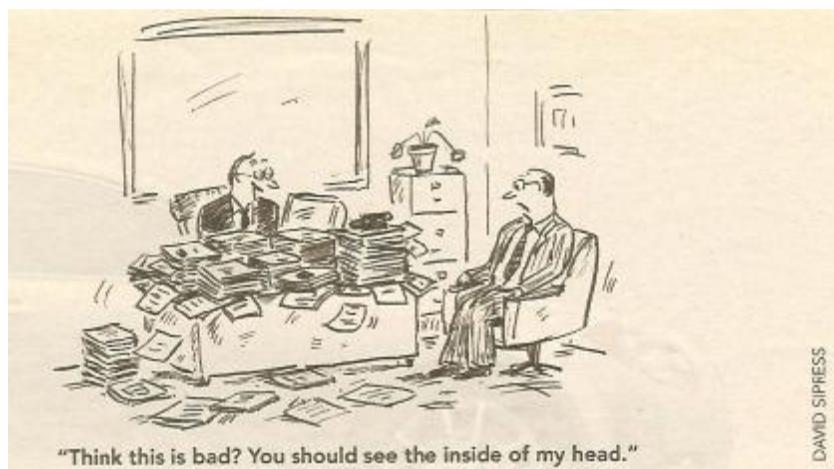


Oops! Thought you were done? Almost! J

The hubby, Mike, thought I should include this photo. It is of our breakfast nook area in our new home we were building ourselves back in 1994, which is when I also started the book project. As you can see, the window has no trim. The room has totally changed since then. Back in 1994, photos by those who wanted to participate from the beginning were submitted, however, the only way of copying them (scanners weren't invented for computers yet), was to use a copy stand and produce them in black and white. Mike (my husband) gets credit for the work you see as he took all of the photo copies for me. Thank goodness technology has improved in the way you can archive photos.



Below is a cartoon I came across in Parade Magazine found in the Sunday edition (I didn't record the date) of the Ann Arbor News. I think it best depicts how I felt at times trying to complete this massive project. I thought it was funny. Hope you do to.



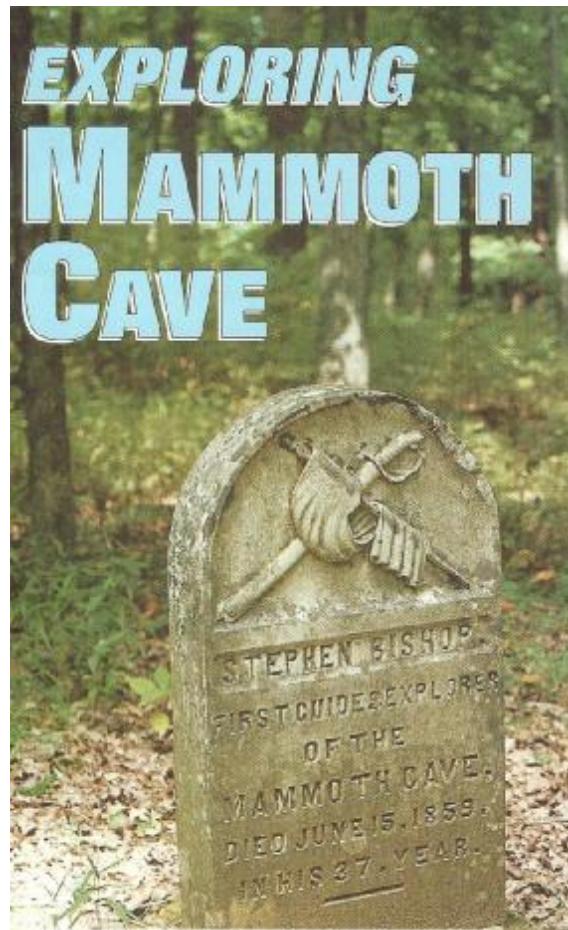
Next Quest – what lies ahead:

Are we related to him?

To the right is a portion of the front cover of Michigan Living Magazine - April 1999. Unfortunately the article inside the magazine on "Exploring Mammoth Cave" mentioned nothing about Stephen Bishop, the first guide and explorer of Mammoth Cave in Kentucky. It only showed the photo.

On Mammoth Cave property, the tombstone of Stephen Bishop shows that he died June 15, 1859 in his 37th year.

I'm curious to know if we are related to Stephen. Is it possible he was the son of a sibling to Veitus Bishop. If so, it would make Stephen a nephew or could Stephen be the son of an Aunt or Uncle of Veitus, thus a cousin?



I'm also interested in further researching who Veitus' parents and siblings were. I will continue to search for the ship manifest to see if Veitus came to America alone or with family members. I also hope to travel to Norwalk, Ohio to see if the old brewery is still standing in addition to the homestead. It would also be nice to tie this all back to the document you saw at the beginning of the book given to Peter Bishop by Roswell P. Bishop IV.

And maybe if I'm lucky, a trip to Germany & France. I'm not sure when I'll get to this as I'm going to take some time off after completing this huge project. If anyone is interested in furthering the find, please feel free to do so. I do hope you will share your information with everyone once found.

I will be forever grateful to all of you who participated in this book of history for without gathering this information from all of you, we all would not even know that some of our relatives existed. You all now have had an opportunity to share in each others lives by seeing the many photos entered into this book for your viewing. May God continue to bless us all. May all of those who have gone before us circle this family as Angels and guide us to do God's deed as Peter & Margaret taught us through the generations to do.

From our home to yours, may you and your family always enjoy this book. It was compiled from a labor of love for all Bishop descendants to enjoy. Thank you all so very much for your contributions!



Love,
Kimberly Ann (Bishop) Tobias



Mike and Kim Tobias
6228 Reinhard Drive
Dexter, MI 48130-9675
734-424-3573 (Business/Home)
734-660-7424 (Kim's Cell)
km_tobias@yahoo.com

The End