

MONTGOMERY MEMORIES

Amazing Restauranteers



November 2023

Photo courtesy of CDPL Image Database collection

A publication of
The Paper of Montgomery County

Page Listing

Contributors & Such	2
November Feature - Karen Zach	3
Odds & Ends - Karen Zach.....	4
Nifty - Joy Willett.....	5
Hunt & Son Funeral Home	5
Boomer Groomers - Chuck Clore	6
Poetry and Puzzles - Joy Willett	7
Burkhart Funeral Home	7
Karen's Kitchen	8
County Connection - Karen Zach	9
It Was A Very Good Year - 1958	10
Grandcestors - Karen Zach	11
Nucor	12

**You can view past issues of
Montgomery Memories anytime
online at**

**<https://thepaper24-7.com/>
Just click on "Montgomery
Memories" under E-Editions.**



Contributing Writers



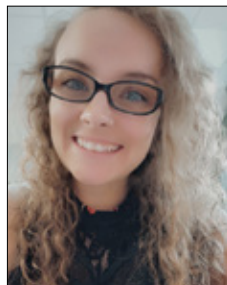
KAREN BAZZANI ZACH has been a contributor of local historical articles for almost 50 years. A native Montgomery Countian, she grew up in Waveland, married Jim Zach, and received her grad degree from IU while working at CDPL as Children's Librarian. Karen authored one of the newer county histories, *Crawfordsville: Athens of Indiana*. After teaching English at Turkey Run HS for 21 years, she retired and is now enjoying visiting with her two children (Jay and Suzie), writing, reading, doing genealogy, and grandkidding!



CHUCK CLORE After a lifelong career in visual communications, Eureka! Chuck discovered that noodling the nuances of the written word can be just as much fun as tweaking a font into an iconic logo. *Montgomery Memories* is the perfect venue to explore his treasured C-ville's east-end recollections. An Athenian boomer from the class of 65, he delights in graphic design, cartooning, and story telling. Chuck's articles reveal how a CHS senior corduroy artist eventually evolved into an award winning designer and aspiring writer.



JOY WILLETT was born in Crawfordsville and spent most of her childhood in southern Montgomery County. She graduated from South Montgomery High School. Her undergrad was from Indiana State University and she earned her MBA at the University of Phoenix. Joy and her husband David have lived in Indiana, Arizona, California, and Illinois. As an amateur genealogist, she enjoys research and has written three family history books. She also writes poetry and fiction.



KELSEY CURRAN is one of the paginators for the Paper of Montgomery County. She edits and helps complete the daily news as well as the *Montgomery Memories* and *Sports Report* every month for viewers to enjoy. She was born in a small town in Illinois and moved to Crawfordsville in 2016. She has three children. She enjoys spending time with her husband and kids, reading and baking.



November Feature: We loved the "boss" Margaret

Karen Bazzani Zach



When someone works for your family for 32 years, you come to love them as your own. We all did Margaret Steele McKinney and although she never had the title assistant manager (officially) – our family, customers, other workers and even Margaret knew she was in charge!

Margaret was the first to arrive at the restaurant five days a week, opened-up, turned the equipment on and went straight to work! She was rarely idle! Each day she had something special she'd fix. Example: Sunday she'd make coney sauce so it could sit and meld in the cooler for Tuesday's coney day. Another day she'd make up the salads (sometimes twice a week). Our other fabulous cooks, Pam, Dora, and earlier Gma' Cox, often helped her with this large task (we had several salads – slaw was amazing and I drooled over Margaret's potato salad - not literally, I just walked in and my taste buds knew it was time for some). Our son Jay

remembered her making some of the workers her yummy fried potato skins with cheddar and bacon as a treat. Now, Jan J remembered hiding her cart when she'd come out of the cooler with it all loaded up to get busy in the morning. Margaret would take the spoon after them and my father-in-law Bill said he wasn't going to protect them! Bet everyone reading that one on the FB page is laughing. I sure was when I perused it!

Speaking of which, we have a small FB page for our old employees and a few customers and Wes noted that Margaret was "totally immune to onion tears - when she was cutting up onions for coney day, everyone would have burning eyes and tears running down our cheeks – Margaret? She just laughed while up to her elbows in those onions with nary a tear!"

Susie F said Margaret didn't like lazy people. Three of her children worked for us, too, Jerry during his high school years and Janie and Joyce both for several years. They were all three amazing workers like their mother. Reflecting a comment in Joyce's obituary, "she lived, loved and worked one way – hard and tough – and she expected the same from family and others!" Perfect for all four of the McKinneys and bet all of Margaret's kids were that way! Janie, Billy, Joyce, Joan, Jerry, Nancy, Pete and Donny. All great people! Susie also said that if they all worked hard and sweet-talked Margaret, then she'd make her delicious 7-layer salad that wasn't on our menu (shucks). Amy normally was a waitress but said one summer she got to work in the back with Margaret and loved every second of it. Amy learned how to make one of Margaret's specialties – sausage gravy! Loving to joke, Amy would tease Margaret and get a smile and chuckle. She said M. was strict until she knew that they knew what they were doing then she'd ease up and it was more fun!

Margaret was a 1943 graduate of Darlington High School and worked a few years with another Darlington gal and her husband Iva and Adrian Cox. Their daughter worked for us too – had a lot of "families" who worked for us which made it a perfect name changing from A&W to Zach's "Family" Restaurant. Born at Alamo Feb 17, 1925 to Clarence D. and Lola McClure Steele, she grew up in a family of five children (Jim, Bob, Bill, and

Dorothy her siblings). She married (James) Bliss McKinney Nov 24, 1946. He came in some but not a lot, her brother Bill in quite often, though. Quite talented and smart, Margaret went to nurses' training and I always loved Margaret's hair – it was beautiful – always – never saw it messed-up a single time and not until reading her obituary did I realize she had graduated beauty school.

One of Margaret's good, long-time friends was Dora McCoy Devitt. She was very involved in St. Bernard's Church and the Eagles. She stayed at home with she and husband, Max's children, Donna and Peggy, then worked at Dryer's Drug Store, retiring from ZFR in 1986. Margaret retired about the same time and the two of them spent a lot of time together - not quite as much as when they worked together, though.

Margaret adored my hubby Jim (vice-versa) as he'd go get her (they had a super long semi-curve going up a hill driveway) and take her to work if it was bad weather – he didn't want her to risk her life, car or nerves to get there. Now, Bill, my father-in-law and Margaret got along pretty well, but one morning, very early, Margaret had to call Bill because something was wrong. Answering the phone, Bill yelled, "What in the H___ do you want?" He scared her so much, Margaret totally forgot why she called!

Jackie noted she loved Margaret as "she kept us kids out of trouble!" Chris said she put the hammer down and even on Bill a couple of times, but she also spoiled Bill – homemade butterscotch pie! She did tend to spoil us but as several of the workers said, "She took no ___ off of anyone." Once (as you can see little Margaret) got between two very large men who were arguing in the restaurant and said in no uncertain terms, "You two stop it right now or I WILL call the police without a second thought. STOP!" They did!

Margaret was so appreciative of any little thing you did for her. I'd take her a treat once-in-awhile. She loved being spoiled and Jim's mom had a dinner party for Gma' Cox, Margaret, me, a couple of long-time waitresses (Carolyn and Pat) – all fancy but not so much so we felt uncomfortable. Margaret talked about it forever! She adored Jim's mom – most everyone did like we all adored Margaret! Couldn't get a better cook or woman as far as our family was concerned. Bless you sweet lady!

Odds & Ends – Collected & Commented on by Karen Bazzani Zach

The last day of March in 1887 brought an interesting article regarding the Poor Farm. 41 “paupers herded in 14 rooms, averaging three / room with no bathroom arrangements for them. Many things were needed, one including a cooking range. Cupboards for the dining room and kitchen, a change of bedding for each room (I’d hope) and much more. Note in four more months there were 65 there. In 1900, the food was nominal because they grew their own vegetables, had their own cattle and hogs and a nice but young orchard of 75 trees but the yearly report suggested they grow a much larger garden from there on in.

Sadly, we could probably fill this whole Montgomery Memories with cooking accidents such as this one in the CDJ 28 August 1894 paper giving the details of Mrs. Al Stevens who fell with a large kettle of boiling water while in her kitchen badly scalding her face, shoulders, breast, sides and back some of the places having no skin at all left and blisters quickly arising in the other places. To top that off, Mr. Stevens (lumberman) was badly hurt a few weeks before from a limb falling from a tree and had just gotten back to work and was almost killed by a rolling log. The month before their daughter’s skull was crushed by a mud sled then the accident to Mrs. Stevens in August. But, wait. With three other children, not long after the accident, this brave woman gave birth to a very fine boy. Sure do hope the bad luck had run through and all was well! This is but one of hundreds, sadly!

Lewis Morton Dunbar at close to 80 told much of the Bowers/Dunbar story in Sugar Creek and Franklin Townships saying that his mother cooked over an open fire in their cabin and it wasn’t but just a very few years before her death that his father, Lewis finally got her a cook stove which had to have been helpful with a dozen plus kiddos!

The last year before Southmont began, we saw several of these ladies cooking for the small schools. Of course, some of them stayed and prepared their great meals for the grade school students or went to South, while others used the opportunity to retire!!! Here from the most wonderful 1971 Waveland yearbook we see the last of the high school cooks, most of whom were there quite some time making real home-made things for us all! (back to front: Mary Chesterson, Ruth Pyle, Dorothy Mitchell, head cook and could make absolutely amazing cherry pie, and Violet Weatherman.) All of these gals had children who went through



WHS.

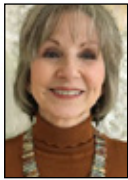
Not sure when this restaurant started but it was “an old establishment,” I guess. Florence Restaurant was advertised as “the great favorite of the traveling public as well as our own citizens. Sumptuous fare and the best accommodations can always be had at this old establishment,” in the C’ville Review 3 December 1870.

Fun looking at the French Tea-Room menu of 1916 with PD Downey, Proprietor (wish I knew where this one was) beginning with the breakfast norm (steak, pork chops, bacon and two eggs. German Fried Potatoes, Bread, Butter and a drink for 30 cents). It was the most expensive on that part of the menu and there was the Daily Menu with five choices all but one featuring steak with prices beginning at 30 cents down to 15 (soup, two veggies and a drink). And they advertised a “fresh line of home-made candy.”

A very interesting kind of restaurant-related happening actually happened in Evansville where Augustus Clifford Watson shot his mother (Pearl Hartlage) by accident when they were quarrelling over profits from their small filling-station restaurant on Oct 15, 1954. Scared, he stuffed her in a metal-lined box in an oil shed at the business. A few months later, he sold the business and moved to a small home outside of Waveland where he brought her remains with him and where he buried her under his bedroom floor. One day in Cincinnati where he moved from Waveland (just him, not mom, obviously) a neighbor of his saw an article from Inside Detective with the title, “What became of Pearl Hartlage.” There was a picture of Watson. The man told a young detective, “This guy lives on your beat.” That he did and when the Cincinnati homicide squad arrested him Watson was floored. Back in Indiana Deputy Sheriff Clarence Demoret led the digging, unearthing Pearl in three bundles wrapped in bedding and only a bit over 3’ deep. The autopsy confirmed the bullet in her skull. Watson said he thought his mother had married a wealthy Indianapolis real estate man and moved to the West Coast. Oh, my! Married, his wife, Mary defended him strongly blaming their trouble on nose people and photographers. They had three children who were taken away and put in a children’s shelter in Cincinnati. After a lengthy controversial trial, Augustus Clifford Watson was sent to prison for life in regards to murdering his mother while a \$207.02 fraudulent check to a gasoline supplier for his station was dropped. His explanation never waned from it was an accident – arguing, she hit him over the head with a beer bottle, he pulled the gun and when she grabbed it, it went off.

After running a restaurant for several decades and working in several, too, I can say ya’ just never know (although 98% of it is probably great there are those times) what could happen. I know one thing that happened to us is one of our long-time trusted workers whose new wife worked for us too stole a whole 18-piece setting of our dishes – we’re talking major money – they had a party though and three or four of the kids asked if we’d given it to them for a wedding present – NOT! So, ya’ just never know, I guess !! Oh! And the police got ‘em back for us and they both got fired!

Help preserve the county’s history by contributing to Montgomery Memories!
Email Karen Zach: karen.zach@sbcglobal.net Subject: Montgomery Memories



Nifty at Ninety - And Beyond

Joy Willett, Montgomery Memories

This month's Nifty feature is Helen Marie Zachary. The daughter of Jacob Darwin Zachary and Jessie Pearl Stamps, Helen was born on July 18, 1904. The Zachary family lived in Union Township. Jacob worked as a laborer in a brick yard and Jessie cared for the home.

As the oldest daughter, it is easy to imagine Helen standing at her mother Jessie's side, learning to cook for her father and six siblings. According to *The Perry Home Cookbook* (Oskaloosa, Kansas, 1920), they would have prepared certain foods that are familiar to us today – soups, dumplings, baked beans, roasted meats, potatoes – scalloped, mashed, and fried. Items we might find surprising included Chile Con Carne, Salmon Pudding, and Quail on Toast.

Jessie likely learned to cook at her mother's side, too. She was the oldest of Clinton and Alice Stamps four living siblings. At a time when every part of a cow was eaten, they may have used recipes for Roast Beef Heart, Beef's Heart Stewed, and Boiled Beef Tongue. These recipes were listed in the *White House Cookbook*, published in 1900. Alice lived with Jacob and Jessie's family after the death of Clinton. We can imagine her, too, in the kitchen with young Helen (1920 Census for Montgomery County, Indiana).

Helen married Neville Omer Abney on July 14, 1924. Neville (b. January 16, 1900 in Boone County, Indiana) was the son of Taylor and Kelly May Covey Abney. The Abney family settled in Crawfordsville by 1910. Neville's World War I draft registration listed him as being short and stout, with light hair and grey eyes.

Neville worked as a groundman and lineman for the Crawfordsville Electric Light and Power Company (CELP). The couple's first child, Robert (b. 1924) died in infancy. They went on to have six more children. The family had a setback in March 1935. Neville was arrested for petty larceny. He stole brass fixtures from the city hall, which was being torn down to build the new state armory (*The Indianapolis Times*, March 4, 1935). After his employment with CELP ended sometime before 1942, Neville took on odd jobs. Of course, we know what Helen was doing – caring for her children and cooking!

The 1950 census tells us that Helen was using her culinary skills in a café, where she worked as waitress. That year, while the older children were gone, Dorothy, the youngest at the age of 21, was living at home. We discovered from her obituary that she suffered from epilepsy, which likely explains why she was still at home and why she never married.

Helen's reason for waitressing may have been because Neville, only 50 years old, was no longer able to work. We don't know if this was due to injury or illness. The family was living at Holman's Trailer Camp. The 1952 City Directory for Crawfordsville, listed Helen's occupation as "salad girl." She went on to work at the Whalen's Cafeteria. In

1958, Helen was a cook for the Crawford Café, and she also served as their salad maker.

Salads of the 1950s included a variety of green leaf salads, including Caesar and Chef. Certain salads, which are part of our menu today, were Potato Salad, Waldorf Salad, and Cole Slaw. There were meat salads too – ham, chicken, tuna, and salmon. Yet what was all the rage were molded salads! Just about anything they could set with a package of gelatin was put into the mold. *A Picture Treasury of Good Cooking* (1953) listed this recipe for Molded Spring Vegetable Salad:

1 pkg lemon flavored gelatin	1 cup sliced radishes
2 cups water	1 cup diced cucumber
1 teaspoon salt	½ cup sliced onions
1 teaspoon vinegar	Crisp salad greens
Mayonnaise	

Dissolve gelatin in water as directed on the package. Add salt and vinegar. Chill until consistency of unbeaten egg white. Arrange a few radish slices in the bottom of an oiled 5-cup ring mold. Pour in a little gelatin to "anchor" the radishes. Chill till set. Fold remaining radishes, cucumbers, and onions in the remaining gelatin. Pour into mold. Chill until set. Unmold on a large platter. Garnish with salad greens. Serve with mayonnaise. Makes 8 servings.

Although I have no way of confirming if Helen made Molded Spring Vegetable Salad, I thought it interesting that something that was so popular in the 1950s is no longer found on our menus.

Neville died on March 16, 1965. He had suffered from heart disease for many years. His internment was at the Masonic Cemetery. Dorothy passed on March 6, 1981. She too was buried in the Masonic Cemetery. Helen lived a long life, passing on February 4, 1995. Her obituary listed her "Usual Occupation" as a cook in a restaurant. She was buried in the Masonic Cemetery (photo from FindAGrave by Jon Rice), next to the man she was married to for 39 years. May Helen, a woman who worked hard throughout her life, rest in peace.



Photo courtesy of Jon Rice via findagrave.com



Four generations at Hunt & Son Funeral Home,
the pre-arrangement specialists,
have been making special remembrances
for families in this area for over 100 years



107 N GRANT AVENUE • CRAWFORDSVILLE • 362-0440



Long ago, food on demand meant Dad was in the garage yelling into the kitchen for Mom to fix him a sandwich. This era was way before Grub Hub or Uber Eats. Mom would call it the Neanderthal times. But the midcentury was not that long ago.

The 1950s was the dawn of fast food. Thank you, Ray Kroc, of McDonald's fame. Today, our hunger for convenience and immediate gratification accelerates like Pac-Man rushing through a maze, gobbling up little round dots and veggies.

It was big news when the satellite landed on South Washington

Street in Crawfordsville. Satellite Hamburgers, that is. All marketing, images, and names centered on the Space Program in the 60s. Good food, low prices, and service delivered faster than Sputnik were the promise. Fast and efficient was their motto. Burgers got grilled on the automated chain-linked conveyor belt. My CHS friends and I looked like Lucille Ball and Ethel Mertz trying to keep up on the candy factory episode of the I Love Lucy Show. We got pretty dad-gum fast but not all that efficient.

The night manager resembled the drill sergeant from the Gomer Pyle Series. He was ever ready to whip

us into shape. As a burger exited the flame broiler, it dropped off the conveyer onto the bun. Before my co-worker, Bobbie could administer the secret sauce and put the bun on top, a misguided hairy moth flew onto the sizzling burger. Fearing the wrath of the drill sergeant, in the name of efficiency, Bobbie drowned the moth in the secret sauce and slapped the bun on top.

We didn't miss a beat. The extra special moth burger continued down the speedy production line. We never heard a discouraging word about the super surprise order. Fortunately for us, fast-food Satellite Burgers were also consumed at warp speed, much too quick for discerning taste buds to reject the flavor.

Food service automation had not totally caught on for the French fry portion of the meal. Potatoes got washed and dumped into a five-gallon drum. They tumbled for a few minutes until the skins were peeled off by the course interior surface of the

drum. Skinless, they awaited the manual slicer.

No one warned me that operating the potato slicer was a hazardous duty. The one-armed bandit looked innocent enough. Grab a spud. Stick it on the square grid blades. Reach up and pull the handle. Wala! Perfect French fry slices dropped into the basket. No one said, "Occasionally, you may get a bad potato."

Did you know that potatoes rot from the inside out? When you apply pressure, they can explode like a rotten egg. With a hardy tug on the handle, I got slimed with a foul substance. A gag-a-maggot stench followed me for the rest of my shift.

It only took a week to realize I was not quite speedy enough for a career in fast-food prep. I hit the ejection button on the Satellite job.

I baled none too soon.

My next assignment was to be a close encounter with the French fryer.

Story & Graphics by Chuck Clore

This is our county!

Why not help preserve its history by contributing to Montgomery Memories?

Email Karen Zach: karen.zach@sbcglobal.net Subject: Montgomery Memories

Poetry and Puzzles

Montgomery Memories

Delicioso!

By Joy Willett

No matter
what language
you speak,
food can be
such a treat.

Kebab, paella,
pizza, hamburger,
schnitzel, Pad Thai,
stir-fry, chalupa.

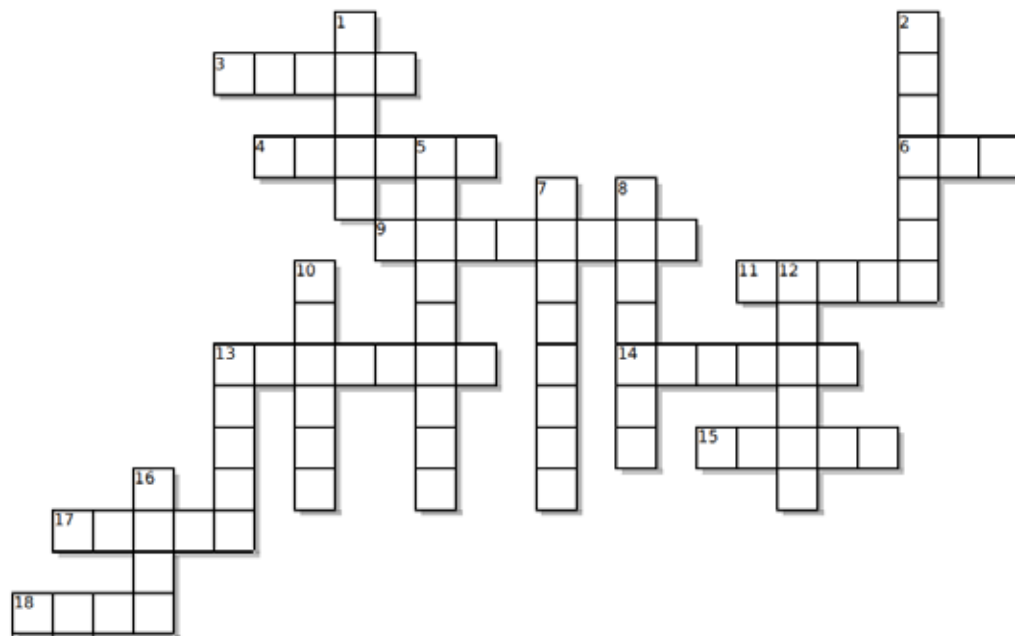
Fish and chips,
pho, Polish perogies,
beef bourguignon,
scones, and spicy chili.

1

Each takes you
to a new part
of the globe,
while you are still
wearing your robe.

Flown there
when you take
your first bite,
travel without
the flight.

2



ACROSS

- 3 Veggie that makes you cry
- 4 Toast you cover in syrup
- 6 ---, spicy noodle dish
- 9 --- McKinney, 32 yr A&W employee
- 11 Cook wears one
- 13 Tomatoes did this on the vine in '30
- 14 Thanksgiving bird
- 15 Green, meat, veggie, fruit (types of ---)
- 17 --- bean casserole
- 18 Boss in restaurant kitchen

DOWN

- 1 A&W was known for these dogs
- 2 Thanksgiving pie
- 5 Relish or sauce
- 7 Female waiter
- 8 Packet used to make molded salad
- 10 "Butter" in KBZ's recipe
- 12 Spanish rice
- 13 Number of drug stores in 1930
- 16 --- bourguignon

Check out page 8 for the solution

Burkhart Funeral Home

Charles, Carl & Craig Burkhart
201 W. Wabash Ave., Crawfordsville
765-362-5510
www.BurkhartFH.com





Karen's Kitchen

Karen Bazzani Zach, Montgomery Memories

The Waveland school cooks (may be overkill on Waveland but that's the school I knew – these are the three cooks my graduating year of 1967 – one the same (Mary Chesterson is the only one in the other picture in this magazine – other two are Lillie Mitchell and Helen Weaver) were amazing and although I went home for lunch a lot of times there were several times I would stay and eat because I loved what they were having. One was Shephard's Pie which I've shared with you before and one was Peanut Butter Krunchies!

I asked on the Old School Waveland page for both and got them – great group! Thanks all !

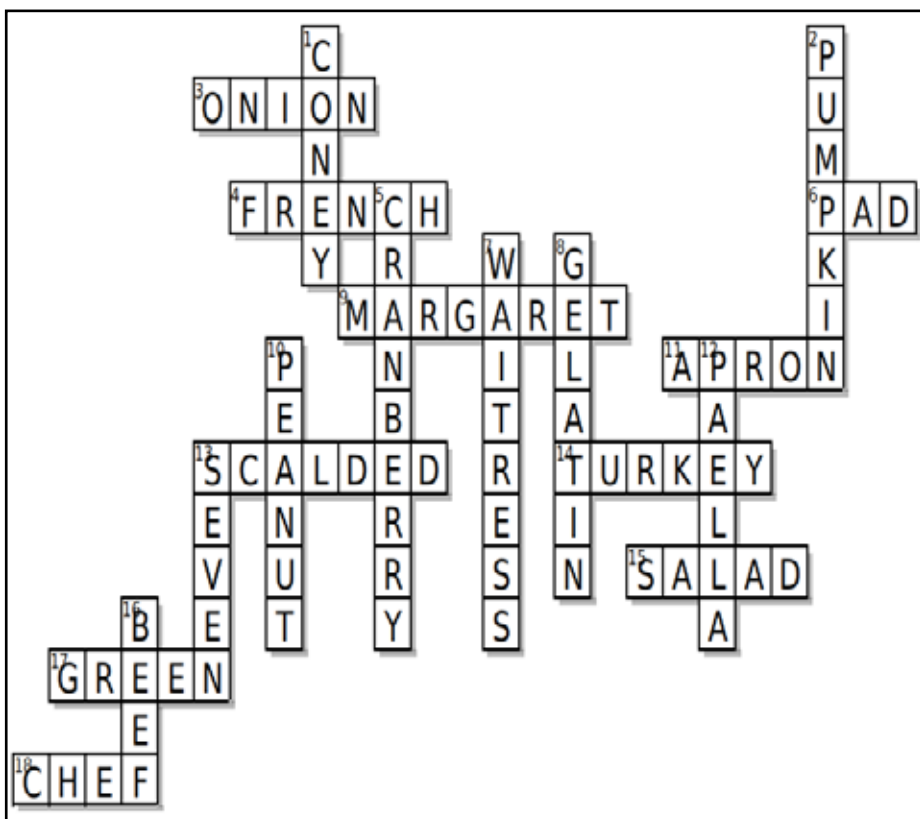
They were melt in your mouth cookies and I make a similar one but never had this particular recipe for it which Cathy King (thanks Cathy) found on the Corn Flake page online. Then it was confirmed as the correct recipe in a Browns Valley cookbook. So, here ya' go and ENJOY!!



PEANUT BUTTER KRUNCHIES

- 2/3 Cup Sugar
- 1 Cup. Light Karo
- 1 Cup Peanut Butter
- 1 tsp. Vanilla
- 5 Cups Corn Flakes.

Boil sugar, Karo, and vanilla together. Add Peanut Butter, stir. Then add corn flakes (off the stove). Put in a butter pan and spread. Let cook and cut into squares!! Great for a pitch-in but mark that there is peanut butter in it as many are allergic!



**We all have rich,
interesting family
histories!**

*Why not get yours published in an issue of
Montgomery Memories?*

Email: karen.zach@sbcglobal.net

Subject: Montgomery Memories



County Connections: Laymon: a man of many trades

Karen Bazzani Zach, Montgomery Memories

The man of many trades (and talents) is what I'd tag this fellow for sure, one of which was running a restaurant which we will center upon, but of course, gotta' talk about the rest as well. Now, to be in the County Connection you came from somewhere else (or occasionally went somewhere else) and thus Wilson H. Laymon was born in Butler County, Ohio on the 4th day of November in 1823. He was the son of Joseph and Hannah (Harper) Laymon and was a member of a fairly large family (about 9) including David, Milton, Margaret, and Louisa.

Wilson achieved quite an impressive education and when but 22 finished up his law degree (Miami U) and became a member of the Ohio Bar at Columbus in 1845. This year, he also married his beloved Sarah (Sallie) Cooch - they were married well past their Ruby Anniversary at her death. Now, wait - it wasn't just law that pulled at his interests; in fact, he loved the newspaper business (he edited and published the Miami County Democrat) and was elected to a couple of city and county (Hamilton County, Ohio) offices. About this time, his viewpoints began to change and he took on a more Republican-framed paper, the Cincinnati Daily Citizen but this was short-lived as he was called to Crawfordsville to aide his father in his grocery business (retail and wholesale) as father, Joe, was feeling pretty tough at that point in time. Passed away a couple of years later and kind of a mess with the wrap-up of his estate occurring because his executor was David, who had been here briefly working with Wilson and his father as the Laymon Company but returned to Ohio and a change had to go through court really slowing down the process. Both Milton and Wilson were in the Civil War, Milton in the Ohio Light Artillery. When he returned he worked as a carpenter and some in law, at his home near Cincinnati and began his pension in August of 1890, passing away in 1895. Milton was in MoCo but a few years, as well.

Wilson was also in the war, enlisting in Co F, 86th Indiana working his way to a captaincy. This group of Civil War soldiers remained the best of pals until their very end. Wilson helped organize the 86th reunions and was Corresponding Secretary for many years. He wrote many resolutions for the group. Also, he began the GAR in Lafayette and served as the first Commander.

After the war, Wilson was the only Laymon to return here. Although he continued running the grocery business his father had started in the very early 1850s (which he later purchased) he was geared into politics and was unanimously voted in as Crawfordsville's first mayor serving two terms. His real desire was to spruce up the place (keeping the horses away from the shade trees and sidewalks (\$20 fine) and cleaning the walks and streets). In 1870, he was listed as a Revenue Assessor (are you counting his jobs - it's wow) and their three children are with he and Sallie (Emma 24; William - "Billy" 17 who was a Circus Man and James 9 at school).

Then in 1874, he purchased the eating house from JT Mack and decided he wanted the best of everything thus providing the best of satisfaction to all who called. Wasn't just his desire to have the best place in his adopted city but

one of the very best in the state. In the 1880 census, he still owns the quite impressive restaurant, Billy is a painter and James the cashier at Laymon's. The family also had several boarders, including WJ Sommers who was also a painter, R Kelly, a sewing machine agent, Robert Burns a printer and John Mills a cigar maker. A confectioner's shop was attached to the restaurant and imagine John was the cigar maker for them. Sadly, much sorrow came into the Captain's life in the next few years. Billy dropped dead of heart disease in September 1887. The very first day of the next year, Wilson's beloved Sallie died after being sick for quite some time. Her stone is not seen in the IOOF cemetery but his small one from the CW was photographed by Leia Bohne (FAGrave) - thanks.

Son James Tammany Laymon owned a cigar store in the next census, was married and had one child, Fabian.

James not long thereafter went into the ice hauling business and then he, wife and Fabian moved to Washington, Indiana where he was quite the star of the county, owning several movie theaters.

He passed away of a cerebral hemorrhage in early November 1926 and is buried there in the Oak Grove Cemetery. Fabian married but don't think had children. Wilson passed away 20 Dec 1891, and at that point, Emma had passed away, as well.

Now, one of the fav stories of many I read concerning this man was during his restaurant years. Charles J. Guiteau, quite famous in his own right (not far down the way, he would be hanged for assassinating President Garfield) was quite the stinker when he visited our little town, too. He had heard that Laymon's had one of the best restaurants in Indiana and he went to try his luck. Really enjoyed it; however, between the meal and the bill, Mr. Charlie took off scating away but not much was put over on Capt. WH Laymon. He had his eye on the sneaky-looking stranger and chased after him, catching him about a block away. Laymon laid into him and Mr. Charlie was all of a sudden quite happy to settle up on the food he had just enjoyed! Way to go, Cap!

His obituary (CWJ Dec 26, 1891) summed him up perfectly saying, "He was a loyal and generous citizen and his death removes an honest, upright man!" Count - WHL was a lawyer, grocer, editor, mayor, captain, carpenter, revenue assessor and restaurant owner, certainly a man of many trades and talents! RIP



**Thank you for
reading Montgomery Memories!**

In Mo Co, it was a very good year in 1930 . . .

The census takers tallied 26,980 people in Montgomery County this year

Lula Goshorn wrote in her diary at the end of July that it was so hot (103 in the shade) that the tomatoes were scalding on the vines and corn drying up. Note: 106 was tallied in C'ville on July 28th.

Lowest temperature was Jan 18th at 18 degrees - below! 3.0" of snow was the most recorded on Jan 17th.

100 years before Waynetown was laid out and at its 100th birthday there were over a dozen additions to the original plat.

The Crawfordsville monument company began this year and is still going strong. They have made some pretty awesome monuments in close to 100 years of business!

127 Seniors attended Crawfordsville HS for the 1929-1930 year, with John Maloney as their President while Waveland HS had but 16.

The 1930 City directory had quite a list of Insurance companies for various reasons (Farm – Farmer's Mutual); City Property (Indiana Union Mutual); For tornado (Indiana Mutual Cycle Co); Automobile (Farmer's Mutual); Fire-Theft – Tornado – Collisions; Property Damage); Public Liability; all the above under one agreement – Harry P. Cooper!

Wabash won 3 and lost 6 football games in 1930, beating Central Normal, ISU and Millikin and the saddest loss was to Centre College (Danville KY) 0 to 53.

There were four bakeries in town A-Loaf; Cleveland; plus Ecker and Finley's both on Main.

Two brick manufacturers were in town (Poston's and Shale Brick)

With 20 groceries, it would be great not to have to fight to get in and walk 45 miles (okay an exaggeration) in our one and only. And, 10 meat markets to top that off with two poultry places (Shavers Hatchery – should write on that)

14 Dentists applied their expertise in the city alone and know a couple of the smaller towns had one available as well. 16 doctors.

Ready for this one? 7 drug stores – wow!

Three shoe stores and one shoe-shine parlor would have been wonderful to enjoy! Plus shoe repairs if you still wished to keep your old ones.

Definitely, all the smaller towns had at least one, sometimes 2-3 restaurants and C'ville tallied eight this year.

Japanese-based Bridgestone tires was the first company to offer tires internationally. Still available in C'ville today – Surb's Tires!

Sources used: Montgomery County IN GenWeb

Thank you for reading Montgomery Memories!



Grandcestors

Karen Bazzani Zach, Montgomery Memories

I love to cook – bet most of you know that and when I’m cooking I often think of the oddest things (granted I think of odd things when I don’t cook, too). Such as the other day I made French Toast for breakfast. I thought of two things that morning. One was that I’m not so great at cracking eggs even though I’ve had so much practice (in my case as with doing hair, practice does not make perfect) but I was always amazed at some of the cooks (Scott and Risty for two but know there were more) we had at the Zach’s Family Restaurant (A&W) as they cracked egg after egg with one hand. It was amazing. Karen Bazzani Zach would have it all over the place, believe you me! The other item I think of each and every time I make French Toast is that one morning I made some when the kids were teenagers. Amy Deckard (now Woodall) was there (she was a lot and has always been like our other daughter –

love ya’ Amy) and Jim’s folks ate sugar on theirs and mine ate syrup so I put both out on the table. Amy asked if we had any confectioner’s sugar. Got it for her and she proceeded smiling away while she ate. We talked about that being a bit strange but it sure wasn’t to her and she gave me a bite. I’ve never eaten anything but powdered sugar on my French Toast since. Glad Amy got me going in the right direction!!

My gpa’ worked in a restaurant in Rockville before he went to WWI. He mainly waited tables but could fill-in-whenever including



cooking. Both my grandmothers were amazing cooks. The kids around Waveland especially loved to go to my Italian grandmothers and eat her beyond belief Italian dishes. In fact, my Gma’ Smith liked to go with us to Gma’ Bazzanis (Nona – see photo) to eat. Mom was a pretty good cook except as many women in her time frame got the meat burned a lot (you know disease from uncooked meat – they’d not believe people eating raw meat and fish now) as was Jim’s mom and grandmother’s. Most all women are I think as long as they enjoy it! Mom was sick for 14 years with brain tumors and my dad spoiled her even more than he had previously. I helped him learn to cook and he became quite proficient at it (especially his amazing lemonade pie). We made Italian noodles together, baked a lot – so much fun!

Then you all know my hubs is a fab cook. He won the Poke Vaught award in National Guards with that in mind. It was pretty funny as a lot of the Guard officers would happen to find their way to Darlington where Jim was so they could eat at his mess. Do believe he made and taught his fellas to make the very best cinnamon rolls ever! Margaret (see the Feature article) was amazing but if she was off work, Jim could do that all, too. His dad was a pretty good cook (and pretty good card player) but Jim could whomp him at both!

I do like to tease Jim about his ancestor who was the head mess boy for one of Jim’s Kings. The ancestor King was interesting and well-fed by his lower-life cook, but both were pretty amazing directs to Jim, no doubt. For sure, we could go on and on about cooking and you could read bunches of stories about people I’ve cooked for, people who have cooked for me, ancestors and even descendants as daughter Suzie is one amazing cook, as is our dau-in-law, Kat and our granddaughter, Reilley is sure getting the hang of it, too but let’s suffice to reiterate that I love to cook but the big problem is, I love to eat as well. My motto concerning eating and genealogy = “Half Italian – love of Pasta. Other half, Heinz 57 – love of Sweets. Yikes! I’m doomed!” See ya’ next month!!

This is our county!

Why not help preserve its history by contributing to Montgomery Memories?

Email Karen Zach: karen.zach@sbcglobal.net Subject: Montgomery Memories



TOGETHER, WE'RE BUILDING A BETTER TEAM.

Our more than 25,000 teammates are the heart and soul of Nucor. Our teammate-focused culture is delivering powerful results for our customers.

POWERFUL PARTNERSHIPS.
POWERFUL RESULTS.

www.nucor.com

NUCOR®