

The Dill's Tavern Chronicle

October 2008

www.dillstavern.org

Northern York County Historical and Preservation Society, 35 Greenbrier Lane, Dillsburg, PA 17019 Ph. 717- 502-1440



Purpose: To promote and encourage the study, collection, and preservation of the historical heritage of the Northern York County area.



Free Tours for Farmer's Fair Frolickers

Sat. ~ October 18 ~ 9am – 4pm

Try tasty foods prepared by our Open Hearth Cook,
Linda Zeigler.

Linda hopes you will be inspired to buy raffle tickets
for the Annual November Dinner.



We also hope to be able to prepare food in the Bake Oven seen on the back of this sheet.

Colonial woodcraft skills will be demonstrated by Sam McKinney and Clair Zeiders as they work on various Tavern projects.

Weather permitting- screens will be set on the rack outside the south kitchen to search for artifacts. Visitors can also have some hands-on archaeological experience helping us find artifacts in the basement dig.

A paper cutting station will be set out for you to try your hand at this early American craft and Maddie Erickson will be available with directions on German folded stars for all to try.



Native American, Civil War, and WWII presenters will set up campsites for you to visit. Youth can earn a certificate and badge by completing some stations which give the flavor of training to be a paratrooper. We invite all to join us around the campfires on Friday and Saturday nights to share fellowship with these history fans.

Sunday October 19, 10:30 am, at St. John's Lutheran Church, Franklinton Road

Join us for a Heritage Remembrance Event. Larry Klase reads some scriptures from an 1800's German Bible. Approx. noontime after the Service, a gun salute and memorial will be held at the Civil War veterans burial sites.



The Outdoor Fireplace with The Beehive Bake Oven behind it.

Two years ago, I visited a small town in the back woods of Berks County called Schaefferstown. This small village is full of great 18th and 19th Century architectural treasures. One of those treasures is a wonderful little freestanding bake oven building. I made an effort to document the building with pictures and drawings, hoping to build a similar structure at Dills Tavern. There had to be an oven on the tavern property somewhere, but we don't have a record of its location. Most likely it was in the summer kitchen that is mentioned in the 1815 newspaper advertising the sale of the tavern. I wanted to have a freestanding oven that would easily accommodate classes in the firing and use of a bake oven plus the Schaefferstown oven building had the added bonus of a walk in fireplace. This outside fireplace would be great for doing messy jobs over a fire such as dyeing, washing, making soap, or butchering.

In April 2007, I asked the Tavern Board for their approval of the Schaefferstown unit design. They accepted the concept so we went outside and decided on a location behind the tavern. In May 2007, as a donation, Williams Excavating brought in a backhoe and dug the footers for the oven building. The excavated dirt was loaded with archeological material so it was put aside, to be screened later. Kevin Ricker and I installed the concrete footers and a block foundation below the soil line. On Thursday and Friday before Memorial Day weekend, we held our first preservation workshop, "Early Pennsylvania Stonework". Nine students, paying \$200 each learned the art of stonework by building the base of the bake oven as their class project. The money raised from this workshop was used to buy materials to continue building the oven structure.

I filled the base with masonry scrap and then built a brick floor for the oven. Then I built the walk-in fireplace high enough to butt the bee hive oven against the back side of it. An opening in the back of the fireplace is the access to the oven. In October 2007, I started building the beehive brick oven. Unfortunately, I fell off a scaffold at my own house and broke my right hip, right wrist, and several ribs. This meant it would be April 2008 before the beehive was completed. Next a thick covering of clay plaster was applied to the exterior of the beehive. The fireplace was built up to a height where the wood work to support the roof began. Clair Zeiders built the framework that supports the roof system. It is all mortise and tennon. The rafters went up by the end of August. The chimney for the fireplace and bake oven now rises through the roof. We put lath on the rafters to support wood shingles. A temporary metal roof was installed to protect the structure. Clair will be using a drawknife in shaving the surface of the cedar shingles smooth before they are installed. Several hundred shingles have to be smoothed off and that will take quite some time. Meanwhile, I will try to complete the chimney. This chimney will have to reach up high enough to avoid the turbulence created due to the close proximity of the summer kitchen roof. It looks like the bake oven will be operational by Farmers Fair. If so, we should have some good bread to hand out for taste testing. It is hoped that we will be able to have classes in oven use, as early as next year. If that is something you might be interested in please let us know, and we will keep you informed. Offered by Sam McKinney

The Tavern Committee:

Bob Eichelberger-Chairman, Mervin Ice, Larry Klase, Joanne Klase, Connie Trostle, and Greg Wonders

Web Site www.northernYorkhistorical.org

E-Mail Address nychaps@northernYorkhistorical.org