

**PELHAM\*HISTORICAL\*SOCIETY,\*INC**

*Pelham, Massachusetts 01002*

**\*\*\*DEDICATION\*\*\*  
OF  
TWO DISPLAY CASES**

**\*\*IN MEMORY OF\*\***

**HAROLD J. BOYNTON  
JOHN S. CARY  
ROY G. HAWLEY**

**3:30 PM**

**SUNDAY, AUGUST 21, 2005**



**PELHAM TOWN HALL COMPLEX  
A MASSACHUSETTS HISTORIC LANDMARK 1967  
ENTERED IN NATIONAL REGISTER OF HISTORIC PLACES 1971**

*"Wherever a process of life communicates an eagerness  
to him that lives it, there the life becomes  
genuinely significant."*

..... William James

**\*\*\* DEDICATION PROGRAM \*\*\***

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**WELCOME AND OPENING COMMENTS**

*Elva Anderson, President  
Pelham Historical Society*

**REFLECTIONS**

*Robert Lord Keyes  
Town Archivist*

**CLOSING REMARKS**

*Elva Anderson*

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**RECEPTION AND REMINISCING**



ORDERS FOR TODAY

Hermit's.

- 1 cup sugar.
  - 1/2 cup shortening.
  - 1/2 cup milk.
  - 1/2 teaspoon cinnamon.
  - 1 teaspoon nutmeg.
  - 1/2 teaspoon cloves.
  - 1/2 teaspoon salt.
  - 1 teaspoon soda.
  - 2 beaten eggs.
  - 1/4 cup molasses.
- NOTES
- 2 1/2 cups flour.
  - 1 cup baking;
  - 1 cup nutmeats.
- mit in order given;

FEBRUARY 16

BREAKFAST

GUESTS

spread on baking sheet  
and bake at 375<sup>th</sup> degrees  
at 400 for 10 to 15 min

LUNCHEON

cut when cooled. 3 or 4  
cups of raisins may be  
added if or servants could  
be used.

DINNER

This is a copy of the original Campbell  
family recipe for Hermit's. The PHS  
calls it the "Pelham Cookie." Pelham's  
Campbell's Bakery operated on  
Amherst Rd. from 1914 until Oct.  
1949 and was noted for the best  
breads and delicious doughnuts!