

MARION HERITAGE CENTER & MUSEUM

News from the Marion Historical Society

DECEMBER 2025

From the Director's Desk

The Marion Heritage Center is pleased to present its newest exhibit, *Cemeteries Are for the Living*, on display from Sunday, November 9 through spring 2026. While cemeteries are often seen as places of loss, they are also places of life. For generations, families have gathered among gravestones to remember, honor, and find peace. These landscapes connect us to community, history, and the enduring power of memory.

For centuries, burial grounds were sacred spaces tied to churches and family plots. By the early 19th century, concerns about overcrowding and sanitation led to the rural cemetery movement, beginning in Massachusetts in 1831. These new cemeteries were designed landscapes—gardens with winding paths, trees, and sculptures—welcoming visitors to reflect and remember. They became early public parks, blending reverence for the dead with spaces for the living.

Over time, cemeteries came to embody more than burial. Gravestone art

revealed faith, family, and social values, while monuments honored civic leaders and veterans. Today, modern technology such as laser etching and colored photo engravings allows families to personalize memorials in new ways, blending tradition with innovation.

Marion's own Oak Shade Cemetery, established in the 1840s before Iowa became a state, is among the oldest burial grounds in Eastern Iowa. In its earliest section, graves were placed in the order of death rather than by family. Buried there are nearly 50 Civil War soldiers, including Mancil Root, the youngest to enlist, joining as a drummer before age ten, and General Thomas J. McKean, Marion's first mayor. Oak Shade is also the final resting place of Lizzie and Ella Cherry, two members of the famous Cherry Sisters quartet, whose surviving sisters are buried at Linwood Cemetery in Cedar Rapids.

Stay tuned for a list of programs beginning after the holiday season!



Robyn Ireland
Director



THE
McIntyre
FOUNDATION

*Encourages Your Membership in the
Marion Heritage Center and Museum*

The
MARION HISTORICAL SOCIETY
PRESENTS:

Victor Looks Back

Please join us at 1:30 on November 9th at the Heritage Center, 590 Tenth St for a nostalgic look back on the Marion Historical Society with our guest speaker, Victor Klopfenstein. Vic will remind us of the early days of the Society and a few of its exciting accomplishments. Join us for a program sure to spark memories and ideas for our future. Everyone is invited...and remember, thanks to the McIntyre Foundation, admission is always free at the Museum. Light refreshment, of course, will be served!

COME AND SEE !!

This past summer we learned that we would no longer have access to the storage facility that we have utilized for many years. This meant some long hot hours by your Historical Society Board spent sorting and deciding what should remain in our collection to reflect the history of Marion. However, out of adversity often comes inspiration! The board gathered a number of pieces that had been in storage and developed two new permanent exhibits for the Center. Upstairs we have a simple home setting showing off many of our artifacts that had been stored away. Downstairs, we developed an exhibit we call "This, That, and the Other." We have gathered a number of items together that help give a sense of the History of Marion. You will find items as diverse as railroad memorabilia to early school desks to a copper washing machine. All of these items are displayed in front of our marvelous mural. It's worth a second look!



Support comes from the



Hotel Motel Grant Fund

Three Recipes *From the Annual Soup Supper on October 26th*

Vicki's Dill Potato Soup

3 large carrots diced (or one cup diced baby carrots)
 1 onion diced
 2-3 stalks of celery
 Boil these in a small amount of water as possible.
 When almost done add 2-3 potatoes diced. When veggies are tender,
 pour into the water with the vegetables the cheapest coffee creamer
 you can buy until you have a good soup base.
 Add seasonings. I use Nature's Seasoning by Morton probably
 2 teaspoons. Use salt, pepper if you don't use Nature's Seasoning.
 Add lots of dried dill.

*Cut out on heavy dotted
for 3x5 card*

Helen Hunter's California Medley Vegetable Cheese Soup

1 Qt. Chicken broth
 1 Cup carrots
 1 Cup Celery
 1 Cup Onion
 2 1/2 Cup Potatoes, cubed small
 Boil all vegetables in the chicken broth for 5 minutes.
 Add 12 oz package of frozen mixed vegetables and boil another 5
 minutes.
 Add 2 cans of cream of chicken soup and 1 can of water. Cut up 1 lb
 of Velveeta cheese and add to soup until melted.
 Bon appetit! Good recipe to freeze.

Another on back

Marion Historical Society Mission

The Marion Historical Society is a membership organization that serves to engage the public in the history, traditions, resources and on-going preservation of the Heritage Center museum for the enrichment of the community.

For more information about joining call 319-447-6376.

E-mail to: marionheritage@marionhistoricalsociety.org

See our website: www.marionheritagecenter.org

www.facebook.com/MarionHeritageCenter/

Mailing address:

P.O. Box 753, Marion, IA 52302-0753

Marion Historical Society, Inc. **Board of Directors**

President Vicki Hughes

Vice President Vic Klopfenstein

Treasurer Helen Hunter

Secretary Vicki Barnes

Amy Olson

Retired from the Board this year:

Nevin Meredith and

Erik Miles, our treasurer for many terms.

We thank both men for their years of service.

Marion Heritage Center & Museum
590 Tenth Street
P.O. Box 753
Marion, IA 52302-0753



Heritage Meetings
are held
the **Fourth Wednesday**
of each
month at
4:30 P.M.
at the
Heritage Center.

Susie Stutterheim's Chicken Corn Chowder

(Tastes best when served the next day)

- 1 Tbsp. Butter or Margarine
- 1 (8 oz) Package Sliced fresh Mushrooms
- 1 Medium Onion, chopped
- 2 (14 ½ oz) Cans Chicken broth
- 1 (16 oz) Package frozen Shoepeg White Corn
- 2 Cups Cubed cooked Chicken breast
- 1 (10 ¾ oz) Can Condensed cream of Chicken soup
- ½ Cup Uncooked Orzo
- ½ tsp. Dried Basil
- ½ tsp. Dried Rosemary or Thyme

FOLD

- 1 Tbsp. Sugar
- ½ tsp. Salt
- ½ tsp. Pepper
- 1 cup Milk
- 2 Tbsp. All-purpose Flour

Melt butter in a large Dutch oven over medium-high heat; add mushrooms and onion, and sauté for 5 minutes or until tender.

Add chicken broth and next 9 ingredients; simmer 10 minutes or until orzo is tender.