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“HOW ‘YA GONNA KEEP ‘EM DOWN ON THE FARM…”

Not to worry, if you’re talking about the farms in scenic and culture-laden Camp Springs! After all, preserving the agricultural and rural nature of the area was the No. 1 stated priority for Camp Springs residents who attended the first general meeting of CSI. So, hats off to our local families who have contributed to that priority by choosing to keep their farms essentially as they were 100 or more years ago—peaceful, pastoral, and productive. The bucolic countryside, historic and unique building structures, and fresh, healthy-looking crops should keep ‘em coming back for years to come!

A few of the farms are of particular significance for their heritage. First and foremost, what would Camp Springs be like without the Neltner’s Farm and Greenhouses, on the main Four Mile artery leading to the heart of the community? A welcome sight for locals as well as visitors to the area, this Kentucky centennial farm has been in the family since 1892. However, the original Neltners settled in the area at least as early as 1860, when Joseph and Rosa Neltner were listed in that year’s census for the Indian Springs (now Camp Springs) Post Office.

Six generations later, the Clarence Neltner family continues to work the same land to provide fresh, homegrown products for the extended family and the community. Early in January, their plants begin to sprout in the greenhouses, which open to the public in April. Soon, fresh, plump strawberry fields brighten the landscape, followed by tomatoes, squash, melons, corn, beans, and potatoes. Hanging flower baskets and homemade goodies fill the little sales hut overlooking the fields. Later in the season, there are plenty of berries, peaches, and apples. In the fall, pumpkins are ready for carving, and the children can visit with various farm animals on the premises.

During harvest season, the Neltners hit the road six days a week to bring fresh produce to various local markets, including Campbell County Farmer’s Market on Tuesdays and historic Findlay Market on Saturdays.

The view of Little Rock Farm from Ten Mile Ridge is breathtaking.

Marvin is not starvin’ on the Barbian Farm.

Hilda Walter and the historic homestead.
Bud and Hilda continued to run the farm for the family, raising around 100 chickens, cattle for beef, and a few hogs every year. Hilda canned tomatoes, corn, beans, as well as bottled grape juice featured in this issue.

Over the next few generations, the farm transferred within the family, ultimately coming into the hands of another Charles, a nephew to the first Charles. During the earlier 1900s, Charles farmed the land and raising cattle and hogs. He also farmed some of the Bergey Road property, taking the crops by wagon to the “Commission House” in Cincinnati.

Young Bud Walter takes time for a smile

Now the seventh generation includes 6 boys and one girl. "Our family has been a part of this same land and community for more than 100 years. Nothing would make those generations more proud than to see our family continue to thrive," says one of the Neffner boys. "This place is a tradition, somewhere we can all feel connected to those who came before us."

CSI UPDATE:

CSI UPDATE: THE CAMPBELL COUNTY COMPREHENSIVE PLAN

By Chuck Heilman

This county is poised to enter a new phase of growth and development. There are more than a few that are worried and concerned that everything we hold dear will be changed by the relentless push of a bulldozer blade. There is much more optimistic. "There is no question in my mind that the current county leadership, on all levels have a very keen sense that pushing down trees, leveling off the land and sticking up houses is not the way this county should develop. In fact, recent studies have shown that we cannot afford that kind of suburban sprawl."

The Campbell County Comprehensive Plan has to be updated every 5 years by state statute. The planning commission has started that process by holding public meetings and forums to gather input from the county citizens. The message was loud and clear: ‘We know there will be growth, please plan for it and guide it to where the infrastructure can support it.’ This was reflected when the Commission adopted a Vision Statement with a 2012 target and a set of Goals and Objectives. This can be found on the Campbell County Government website. If these documents are approved by the Fiscal Court and the various cities involved, then the process of filling in the details will begin.

In a nutshell it goes like this: Most of the retail, commercial and other general business activities will be along the major highway corridors we have. The new Eastern Wastewater Treatment Plant is due to come online in 2008 and will service many of the same areas opening up additional land that will be serviced by water and sewers. This is called the Urban Service Area (USA). We should all expect, encourage and support responsible, innovative and environmentally friendly developments in the USA. Some of these will be a mixture of retail, residential and other business activities in the same location creating sustainable developments with a sense of place, a good place to live and perhaps a nice place to work.

CSI has done a wonderful job of putting these issues up front for all to see. Our efforts, while admittedly started for Camp Springs will have a very positive effect on the entire county. However, we are not done yet. Our views and opinions make it clear that further protection of farmland and open space is both valuable and desirable.

Away from the USA, areas like Camp Springs, parts of Grants Lick and Flagg Springs will indubitably feel the pressure of residential development as people look to “move out”. At the very least, current development standards will remain in these outlying areas. However, the Goals and Objectives make it clear that further protection of farmland and open space is both valuable and desirable.
Grape Pie

- 4 cups concord grapes
- half cup sugar
- 2 tbs cornstarch
- unbaked pie crust (top and bottom)

Separate grapes into two bowls: squeeze them and put the pulp and seed in one bowl, and the hulls/skins in the other. Empty bowl containing pulp and seeds into saucepan and cook for approximately 5 minutes. Strain (ricer) to remove seeds. Then add the strained pulp to the hulls/skins and continue cooking for another five minutes or so.

Add sugar (start with half cup, add depending on tartness of grapes) and cornstarch. Cook for approximately another five minutes.

Pour into unbaked pie crust, add top crust, and bake at 350° for 30-35 minutes, or until top crust is lightly brown. You can brush top crust with sugar (wet with milk) in the final baking minutes. Mmmm-mm.

CAMP SPRINGS BIO: LINUS ENZWEILER

In this issue, we are pleased to focus on our own Linus Enzweiler. He has prepared this biography for us:

"Camp Springs Vineyard and Farm and (hopeful) winery, who would have thought this would be. I am Linus (Lonnie) Enzweiler, the 5th generation to have lived on the Enzweiler homestead in Camp Springs. I am the middle child, Eugene and Georgia older and Kenneth and Irma younger. Like our parents and ancestors before us, we went to St. Joseph church and school.

"After I got married, my wife Ruth Ann and I moved into the farmhouse, where we reared two sons who also went to St. Joseph school. Christopher is an airline mechanic and Kevin has his doctorate in pharmacy.

"I was a part-time farmer raising Angus cattle, full-time banker and volunteer fireman. In 1974, I realized it was more profitable and less work to sell the cattle than to put up a whole new fence; this was also the year termites forced us into building our new home.

"The farm stayed dormant until 2004 when our son Christopher suggested we raise grapes. The fall of 2004 our other son Kevin joined us and we put up a six-foot electric deer fence and spring 2005 we planted 200 grapes. Next came the posts and wire for the trellis system. In the spring of 2006 we once again did the deer fence and trellis then planted 650 grapes.

"Looking to the future, Chris is raising the grapes and in three or four years Kevin wants to make the wine. With a lot of work and some luck we hope to bring another winery to Camp Springs."

EVERY CHILD (TO A CHILD)

Every child should know a hill and the clear joy of running down its long slope with the wind in his hair.

Every child should know a tree, the comfort of its cool lap of shade and the supple strength of its arms balancing him between earth and sky, so that he is the creature of both.

Every child should know some scrap of uninterrupted sky, to shout against, and have but one star, dependable and bright, for wishing on.

By Edna Casler Joll
IN AND AROUND THE CAMP...

WINNER'S CIRCLE

On Memorial Day 2006, Claire Neltner and family graciously accepted the Citizen of the Year award bestowed by Simon Gosney Post 219 of the American Legion for outstanding contributions to the community. Go Neltnerls! Bob Franzen was recently honored as a 75-year member of the Catholic Order of Foresters. Some of us are scratching our noggin, thinking how could that be? He can’t be that old! ...Seems his parents enrolled him as an insured member when he was a little tyke! What a great investment they made! You go boy! Ginny Schadler can’t wait to fly down the hill on the new purple snow disc she recently won at a St. Joseph School fundraiser. You go girl!

Ken W. Smith III of Stonehouse Road earned his 2006 Eagle Badge (Troup 86) by designing and creating a new patis, sidewalk, flowers and landscaping for the good sisters at St. Anne’s. You go, Scout! CSI shared the 2nd place winning float with the Northern Kentucky Vintners Association in the Alexandria Fair’s 150th year celebration and parade! Thanks again to the Redmaxs for funds as well as the use of their flatbed truck (John Buckley used his vintage 1964 tractor to pull the float in the parade). You Team!

A special thanks to Mr. & Mrs. Ellis Harvey for the beautiful hanging flowers on the community’s Camp Springs sign. You go neighbors!

CSI UPDATE:
CSI/NORTHERN KENTUCKY WINE FESTIVAL

This year, the team of CSI and Northern Kentucky Vintners hosted the first Northern Kentucky Wine Festival (logo design by Keith Neltner) to great reviews. The afternoon event held at Brentwood attracted over 500 persons, and vintners were pleased with wine sales. So Tricia Houston, NKWVA president, has already accepted the Alexandria Fair Board’s offer to hold the 2007 Wine Festival at the fairgrounds. Mark your calendars for May 19, 2007! You go Vinnie, Vino, and Vina!

Why are these women smiling?

N ext, we travel up Nine Mile Road to the old Barbian farm, the original family having emigrated to 1843 from the Baden/Alsace-Lorraine area, according to fourth-generation Marvin Barbian.

At that time, patriarch Peter Barbian dug basements with teams of horses in Mt. Auburn to save money to purchase land (what is now Biehl’s property, across the way from the Barbian farm). Peter II (Marvin’s grandfather) also lived on the farm, then moved to his own farm @1903 (adjacent to the present Barbian farm). In turn, his son Joseph bought the bordering 70-acre John Heiert Farm in 1941, which is now considered the main Barbian farm. (The wonderful old stone residence on the property was built by John Heiert’s father, Karl Heiert, who emigrated from Wasserkrosten in the 1840s.) Joe farmed full-time, raising crops, cattle, and hay. He and his beloved Lillian (who passed away in 2005 at the grand age of 92) raised their six children on the farm, including son Marvin, who stayed behind to continue the family legacy. In addition to child-rearing and attendant tasks, Lillian also tended to the farm, including milking the cows when necessary. One day, as she picked up the old wooden box she used as a milking stool, there was a black snake sleeping underneath. Hard to tell which one was more frightened!

The Barbian kids were little farmers-in-training. The young twins, Diane and Donna, often climbed to an upstairs bedroom and placed a statue of the Blessed Mother in the window overlooking the farm...taken to our local farmers’ markets also. Strawberries, black raspberries, blackberries and blueberries are grown to make our homemade jams and jellies. This summer we planted a new orchard, which will allow us to fresh apples and peaches in a few years. A variety of vegetables are available beginning late May through October depending on the weather. Homemade breads such as zucchini bread and pumpkin bread, among others, are made fresh several times a week and available for purchase.

“Many things have changed since my grandparents moved here in 1938. My Dad and I often joke about what my Grandpa would say if he saw how we do things now compared to when he was running things. However, one thing remains the same, our family’s love of this land and the work that we do. My husband, Joe, and I live in Camp Springs and I work on the farm with Dad. My sister and her husband, Kim and Scot Fahibush, built a house here on the property a couple years ago. Their children along with mine like to ‘help’ Grandpa on the farm. Hopefully, the farming gene has been passed on to this new generation so that the legacy can continue...”

Bob Schack holds one of the many in his pumpkin harvest.

Why are these women smiling?

HAPPY THANKSGIVING!
WE ARE THANKFUL FOR FAMILY, FRIENDS, FOOD, & FUN!

Happy Thanksgiving!
We are thankful for family, friends, food, & fun!

The Karl Heiert Family in front of what is now the Barbian home.