

Bologna has trail of history

By DEBBIE MAY
Gazette staff writer

ADELPHI — In the 1800s Gus Santo had a lot of people working for him in the village, making bologna - so the legend goes.

"They caught bits and pieces of how he made this bologna. . . But to my knowledge no one has the original recipe," said Gene Goode, owner of the Laurelville Meat Packing Company and the man now responsible for continuing the tradition of Adelphi Bologna.

What Goode is making for the Adelphi Bologna Festival, May 29-June 1, is a copy. But it's a recipe he's still not willing to share.

"I DON'T pass it out. I paid for it and I don't believe I want to give it away. I have it copyrighted, too," Goode said, beginning to unveil the origin of his own blend of spices and meats.

The late Homer Fetherolf, who founded the Laurelville packing company at its present site along Ohio 56 East, right outside Adelphi, reportedly developed the recipe. Fetherolf is believed to have owned the packing house between 1945 and 1966.

The company was then sold to a Columbus man, who did some remodeling but discontinued the tradition.

In 1977, Goode purchased the packing house. He tried to track down the original ingredients of Santo's old world trail bologna, but the recipe was never found.

"I had an old man tell me he (Santo) always said he would take the recipe to his grave and I believe he did," Goode said.

Goode ended up buying the rights to Fetherolf's bologna and he's in the process of mixing up about 200 pounds of it for the upcoming festival.

"You use strictly lean meat with no liners - nothing to make it tough. Then you have to cure it. Leave it set. Then you have to grind it and stuff it. Then you have to cook it and smoke it," Goode said. It takes about 12 hours to make a batch.

The labor, and quality meat, that go into the bologna, cased in bull intestines imported from Sweden, leaves little room for profit, according to Goode. The bologna sells at \$4.50 per pound.

His regular meat customers are treated to the bologna several times a year, but out-of-townners and others have to wait for the festival if they want a taste.

What brings folks back just for Adelphi Bologna?

Ken Perkins, Goode's brother-in-law, said, "It's different. . . You can actually get two different tastes out of it. I like it cold."

His wife, and Goode's sister, Averil Perkins, said an older couple recently came into the packing house and wanted the bologna to use on pizza.

"Some of my customers buy it and let it set for two weeks," Goode said, explaining they like the bologna to age before eating.

Goode's customers span the globe.

"I've sent it almost anywhere you can think of. The farthest I've ever sent it is Japan," he said.

But others only have to go as far as Adelphi during the festival next week.

"We're thinking we're going to have a big flea market this year," said Leona Barnes, one of the planners of the festival.

But villagers say it's almost impossible to improve some things like the fire and rescue squad's traditional fish fry sponsored by the Ladies' Auxiliary. There will be the Laurelville Meat Packing Company's rings of old style bologna, too.

The festival begins 5 p.m. May 29 when amusement rides and concession booths open for business. There also will be a pie booth and country store. Other scheduled events include:

- Wednesday**
 - Queen contest — The pageant for Little Mister and Little Miss, kindergarten through fourth-grade students, will be judged at 7 p.m. at the Main Street stage. The contest will be followed by candidates for Junior Miss, fifth- to eighth-grade girls. The judging of Zane Trace High School girls for queen of the Adelphi Bologna Festival will be last.
- Thursday-Friday**
 - Talent show — Scheduled for 7 p.m. Thursday on the Main Street stage and anyone may enter.
 - Music — Brimstone will play music in the evening and there will be round and square dancing. Brimstone will play again on Friday night.
- Saturday**
 - Parade — Including floats and bands, will be held at 5 p.m. After the parade, the Adelphi Band will play at the town square.
 - Music — The Justice Family of South Bloomingville will provide music for round and square dancing. The music will start between 8 and 9 p.m.



(Gazette photo by Debbie May)

Rings and rings and rings of bologna. That's what Gene Goode makes. The owner of the Laurelville Meat Packing Company is continuing the tradition of Adelphi Bologna.

Driver of car poor

William DeHaven, 24, of 547 Plyley's Lane, who was injured in an accident Wednesday, remained in poor condition in Grant Medical Center this morning.

His mother, Rosemary DeHaven, said doctors have declared her son brain dead. "We've got to make a decision whether to let him live or take away the machines," she said.

listed fair today in Children's Hospital, Columbus; Steve Magill, 771 Madison Ave., satisfactory in Grant Medical Center, Columbus; Cathy Miller 547 Plyley's Lane, satisfactory in University Hospitals; Judith Lansing, 371 Plyley's Lane, fair condition in Pike Community Hospital. Another passenger, David Hutchison, was not admitted.

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