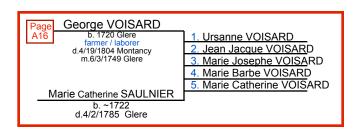
CHAPTER FOUR

The Family of

George VOISARD and Marie Catherine SAULNIER

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Germain VOISARD
m. Anne DUBAIL
     - Jean VOISARD
     m. Germaine PELLETIER
             - Ursanne VOISARD
             m. Anna Marie RIAT
                    - Georges VOISARD
                    m. Marie Catherine SAULNIER
                           - Ursanne VOISARD
                           m. Marie Jeanne BRISECHOUX
                                  - Ursanne VOISARD
                                  m. Justine MISEREZ
                                         - James VOISARD
                                         m. Adelaide GROGEAN
                                                - Esther M. VOISARD
                                                m. Urban Carl SCHNEIDER
                                                       - Urban E. SCHNEIDER
                                                       m. Sylvia A. STEINKE
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George VOISARD and Marie Catherine SAULNIER





George VOISARD was born in 1720 in Glère Parish, les Chesaux, Doubs, Franche Comté, France. He was the second of five children born to Ursanne and Anne Marie (RIAT) VOISARD.

Georges VOISARD married Marie Catherine SAULNIER on June 3, 1749 in Glère Parish. Wittnesses to the wedding were Pierre FROSSARD, schoolmaster; Jean Claude VOISARD, from les Chesaux (perhaps this was George's father or brother); and Ursanne BAILLIF. Marie Catherine SAULNIER was born about 1722. Sometime around 1780, this family moved to Montancy, just northeast of Glère, (yet still in Glère Parish).

Marie Catherine (SAULNIER) VOISARD died on April 2, 1785 in Glère Parish, at the age of 63. Georges VOISARD died on April 19, 1804 in Montancy, Doubs, Franche Comté, France, at the age of 84.

Georges VOISARD was a farmer and laborer near Montancy, Doubs, Franche Comté, France.

George and Marie Catherine (SAULNIER) VOISARD had five children between 1750 and 1761. The families of these children are detailed on the following pages.

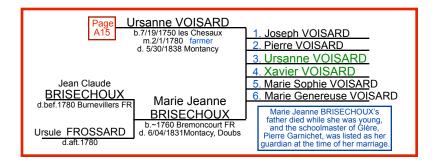
French Communities in Western Ohio

When our VOISARD ancestors immigrated to America, they settled in a largely French area in Ohio. They probably knew people, (possibly even family members) already living here, and they likely had been in communication with them before they left France. Below are three communities in which the VOISARD's settled.

Versailles is a village in Darke County, Ohio. It is the only village in Wayne Township. The population was 2,589 at the 2000 census. The proper local pronunciation of the name is "Ver Sales", with the accent on the second syllable. Founded in 1819, the village is named after the city of Versailles in France. Versailles was originally named Jacksonville. However, as a large majority of early residents were of French descent, it was suggested that the village's name be changed to "Versailles" in memory of their homeland. Versailles became the new name of the village in 1837.

Frenchtown is an unincorporated community in Wayne Township, Darke County, Ohio. The community lies at the intersection of State Route 185 with Burns and Mangen Roads, approximately 2 miles northwest of the village of Versailles. Its elevation is 1,027 feet. The community was settled in the early nineteenth century primarily by people of French descent, including many Alsatians and Lorrainers. These settlers long retained their French roots: into the late nineteenth century, the community was heavily Roman Catholic, and their public inscriptions were made in the French language. Although stores and a school were founded in Frenchtown soon after settlement, no post office was ever established there; residents' mail went to the Versailles post office. Since the nineteenth century, the community has shrunk considerably; little now remains of Frenchtown except houses and a church complex. This church, Holy Family Catholic Church, is a community landmark: built in the 1860s, it is listed on the National Register of Historic Places.

Russia (pronounced ROO-she) is a village in Loramie Township, Shelby County, Ohio. The population was 551 at the 2000 census. Russia was founded by Lewis Phillips, who purchased and platted the land where the village now sits. ... The earliest settlers were Frenchmen who had formerly lived in the Russian Empire; they named the village "Russia" because it lay in countryside that resembled the lands of their former home. Russia was established in an area that was already predominately French. In the early part of the nineteenth century, a large number of emigrants from Alsace, Lorraine, and other parts of France settled in southwestern Shelby County and the adjacent portions of northeastern Darke County. ... By the middle of the 1850s, the heavily Roman Catholic population had grown to the point that multiple parishes were established in the area. ... The village is one of many small communities in a heavily Catholic region of western Ohio known as the "Land of the Cross-Tipped Churches".



rsanne VOISARD was born on July 19, 1750 in les Chesaux, Doubs, Franche Comté, France. He was the first of five children born to George and Marie Catherine (SAULNIER) VOISARD.

Ursanne VOISARD married Marie Jeanne BRISECHOUX on February 1, 1780 in Glère Parish. Marie Jeanne BRISECHOUX was born about 1760 in the near-by village of Bremoncourt. She was the daughter of Jean Claude and Ursule (FROSSARD) BRISECHOUX. Her father, Jean Claude BRISECHOUX, died while she was quite young, and the schoolmaster of Glère, Pierre GARNICHET, was listed as her guardian at the time of her marriage.

Ursanne VOISARD and Marie Jeanne (BRISECHOUX) lived in Montancy, Doubs, Franche-Comté, France, where Ursanne VOISARD was a farmer.

Marie Jeanne (BRISECHOUX) VOISARD died on June 4, 1831 at the age of 71, in Montancy, Doubs, Franche Comté, France.

Ursanne VOISARD died on May 30, 1838 in Montancy, Doubs, Franche Comté, France.

More information on this family is in the next Chapter: "Ursanne VOISARD and Marie Jean BRISECHOUX".

What is the origin of the name: Ursanne?

Ursanne is used many times in our **VOISARD** family. It is possibly a reference to the city of Saint Ursanne, (population approximately 1,000) in the district of Porrentruy in the canton of Jura, Switzerland. The city contains many historical curiosities, including collegiate churches, a cloister, ruins of a castle, and a hermitage. The River Doubs makes a loop by Saint-Ursanne before flowing into France. Since 2009 Saint Ursanne is a part of the new municipality Clos du Doubs. Additionally, the city is famous for the medieval festival which it organizes each summer, and it has preserved its medieval character. The name Saint-Ursanne refers to Saint Ursicinus, a seventh century monk who built a monastery there.

Saint Ursicinus was an Irish missionary and hermit in the Jura region. He was a disciple of Saint Columbanus at Luxeuil who followed his master when he was banished from Burgundy in 610, but then retired as a hermit in the Doubs valley. Veneration of Ursicinus is attested since the 7th century. In Grandval, a church was dedicated to Ursicinus in 675. By the 11th century, he was part of the local canon of saints of the Besançon diocese. His feast day is on December 20th. He is the Patron Saint invoked against stiff necks. The supposed sarcophagus of Ursicinus is preserved in Saint-Ursanne. In iconography, Ursicinus is depicted as holding a book and lilies in his hands.

Jean Jacque VOISARD b.1/14/1752 Glere Parish Doubs FRANCE farmer unmarried d.3/5/1837 Montancy

ean Jacque VOISARD was born on January 14, 1752 in Glère Parish, 25000, les Chesaux, Doubs, Franche-Comté, France. He was the second of five children born to George and Marie Catherine (SAULNIER) VOISARD.

Jean Jacque VOISARD was a farmer, and never married.

Jean Jacque VOISARD died on March 5, 1737 in Montancy, at the age of 85.

Children of George VOISARD and Marie Catherine SAULNIER - Marie Josephe VOISARD

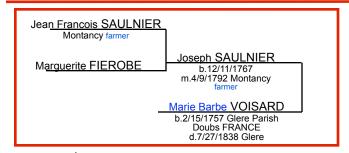
Marie Josephe VOISARD b.6/14/1754 Glere Parish, Doubs FRANCE d.3/12/1782 Glere Parish, Doubs FRANCE

Arie Josephe VOISARD was born on June 14, 1754 in Glère Parish, 25000, les Chesaux, Doubs, Franche-Comté, France. She was the third of five children born to George and Marie Catherine (SAULNIER) VOISARD.

Marie Josephe VOISARD never married.

Jean Jacque VOISARD died on March 12, 1782 in Glère Parish, at the age of 28.

Children of George VOISARD and Marie Catherine SAULNIER - Marie Barbe VOISARD



Marie Barbe VOISARD was born on February 15, 1757 in Glère Parish, 25000, les Chesaux, Doubs, Franche-Comté, France. She was the fourth of five children born to George and Marie Catherine (SAULNIER) VOISARD.

Marie Barbe VOISARD married Joseph SAULNIER on April 9, 1792 in Montancy. Joseph SAULNIER was the son of Jean Francois SAULNIER and Marguerite FIEROBE, from Montancy. Joseph's brother, George was a witness to the wedding, as were Marie Barbe's brothers, Jacque and Ursanne, and her father, George. Her mother had died seven years earlier.

Joseph SAULNIER was a farmer in Montancy, as was his father.

Jean Barbe (VOISARD) SAULNIER died on July 27,1838 in Glère Parish, at the age of 81.

I have not found records concerning the death of her husband, Joseph SAULNIER, or children, if any.

Marie Catherine VOISARD b.5/25/1761 Glere Parish Doubs FRANCE

Marie Catherine VOISARD was born on May 25, 1761 in Glère Parish, 25000, les Chesaux, Doubs, Franche-Comté, France. She was the fifth of five children born to George and Marie Catherine (SAULNIER) VOISARD.

I have no further records on Marie Catherine VOISARD.

Pottage & Beef Bourguignon

POTTAGE

Pottage was the daily staple for everyone from medieval times through the 1800's. Essentially it was a broth in which meat and/or vegetables were boiled, then chopped meat, herbs and pulses added. In other words ... a soup stew. Pottage could be thick or thin. The poor peasants would have a very thin pottage for their daily meal, similar to what we call stock.

Frumenty and morrews were types of thick pottage, often with cooked wheat or other grains, eaten mainly by wealthy people. Peasants, by contrast, generally ate thin pottage which was runny, less filling and less nutritious. The recipes for frumenty and morrews commonly called for sugar, saffron, almonds, currants and eggs. For the common people it might as well have called for gold coins. Richer ingredients for wealthy people.

Vegetable pottage was the most common pottage eaten – made from cabbage, leeks, onions and garlic. This kind of pottage was often given an extra flavor by adding herbs or ground nuts and, if available, carrots and turnips. There really were no recipes for these pottages; it was simple food prepared simply, using seasonal vegetables and herbs.

Pottage was, more or less, a food of necessity. There was no refrigeration in the days of our French ancestors, and the poor peasant families wouldn't dare throw out any food. If there was food left over, it was left in the pot, simmering over the fire, (which not only kept the house warm, but prevented spoilage). This stew was left cooking for several days if necessary. Water was added as needed to keep it from getting too thick. Often the wife would add more ingredients before the next meal. During difficult times, more water was the only thing added.

Try this recipe for your own delicious FRENCH STEW. (This thick stew was not peasant food.) Consider experimenting with your own "richer" ingredients, above.

BEEF BURGUNDY

In large cook pot, brown beef stew meat in bite size pieces, add some flour to the beef, stir to blend, add 1 cup Burgundy or good red wine and 1 cup water, simmer covered 1 1/2 hrs. Add peeled small onions, carrots, potatoes, mushrooms and 1 tbsp. thyme and 2 bay leaves. Continue cooking until all is tender. Serve with a hard french bread with butter or cheese.

VEGETABLE POTTAGE

If you are really daring, try a vegetable pottage, likely enjoyed by our ancestors, who were mostly peasant farmers. Start with cabbage, leeks or onions and garlic. Add carrots, turnips, some ground nuts (probably walnuts or hazelnuts, but they also used acorns), and herbs. Common herbs of the 1700's include pennyroyal, violets, and marigold petals, but you might try parsley, sage, thyme, or rosemary. Depending on the season, they could add peas, spinach, sorrel, or beans as well.

