

# NEWSLETTER

WHEELING HISTORICAL SOCIETY

March, 2009



Dear Members and Friends:

Well here it is already March, but that is a good thing. Most of the winter weather is past and spring is on its way. When the sun is shining and the birds are churping, you can almost smell the spring flowers.

February's Dinner and White Elephant Auction went very well with 45 people in attendance. The food was good and the people were having a good time at the auction. Thanks to Bill Hein for another good year as auctioneer and to all the members and committee people for their help. The Historical Society wants to say that both Patti Hancock and Bill Hein are doing well after their stays in the hospital.

A very short meeting was held before the dinner and a nominating committee was appointed. At the March meeting we shall have the report of nominees from our committee. This year the positions are open for Vice President, Secretary, Treasurer and a Director.

This year we also will vote for the Museum Curator. Linda Reading will be resigning from the position at the end of April. We want to thank her for all the years she has put in at the museum and commend her for a job well done. She will still be with us and helping at the museum on Thursday mornings.

The March meeting will be a business meeting only but please attend if you can. The board meeting will be held on Thursday, March 19<sup>th</sup> and the regular meeting will be held on Wednesday, March 25<sup>th</sup>. Hope to see you all there.

Joan Wiener, President Wheeling Historical Society



Joan Wiener has been helping out at the museum on Thursdays. Thanks Joan.

Linda, Beverly, and Marilyn have been changing The restaurant exhibit to a political one.

Linda- picked up from Pioneer press Countryside In binders. The Years 1977-1985 and 1989- 2004. These are donated by Pioneer Press with certain rules. Linda will bring this before the board for their approval or disapproval.

Patti is on vacation for a week or two.

**Dear Members,** I have been remiss in welcoming new members as they joined with us. I apologize!

I shall go back in time and welcome new members And thank them for being part of this organization.

## WELCOME

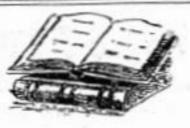
Lorain Hudson
James and Erika Landberg
Charles & Donna Vallas
Terry and Patti Steilen
Chris Gibson



Remember, to have your voice heard, VOTE on Tuesday, April 7, 2009. If you need information on your polling place please call the Village Hall at 847-459-2600.



# A Bit of History



#### THE HISTORY OF "APRONS"



1 DON'T THINK OUR KIDS KNOW WHAT AN APRON IS:

The principal use of Grandma's apron was to protect the dress underneath, but along with that, it served as a potholder for removing hot pans from the oven.

It was wonderful for drying children's tars, and on occasion was even used for cleaning out dirty ears.

From the chicken coop, the apron was used for carrying eggs, fussy chicks, and sometimes halfhatched eggs to be finished in the warming oven.

When company came, those aprons were ideal hiding places for small kids.

And when the weather was cold, grandma wrapped it around her arms.

Those big old aprons wiped many a perspiring brow, bent over the hot wood stove.

Chips and kindling wood were brought into the kitchen in that apron.

From the garden, it carried all sorts of vegetables. After the peas had been shelled, it carried out the hulls.

In the fall, the apron was used to bring in apples that had fallen from the trees.

When unexpected company drove up the road, it was Surprising how much furniture that old apron could dust in a matter of seconds. When dinner was ready, Grandma walked out onto the porch, waved her apron, and the m en knew it was time to come in from the fields to dinner.

It will be a long time before someone invents Something that will replace that "old-time apron" that served so many purposes.

#### REMEMBER:

Grandma used to set her hot baked apple pies on the window sill to cool.

Her granddaughters set theirs on the window sill to thaw

They would go crazy now trying to figure out how many germs was on that apron.

I don't think I ever caught anything from an apron.



THE UNION HOTEL was built by Jacob Hunsinger in 1856, on the west side Of Milwaukee Avenue. A hall was added And was a center of social activity Both burned down in 1925.

In 1912, Halley's comet was sighted. An iceburg sank the Titanic. Richard T. Crane died. Port House was built.

The first public school building was very small; it was erected in 1845. The second, built in 1861, burned in 1870.

HACKNEY'S is the oldest on going restaurant in Wheeling.

When Wheeling farms were a plenty, you could go hunting not only for fox but also for rattlesnake and squirrel.



#### MOM'S

Real mothers know that a child's growth is not measured by height or years or grade. It is marked by the progression of Mama to Mom to Mother.

18 YEARS OF AGE - That old woman? She's way out of date!

25 YEARS OF AGE - well, she might know a little bit about it.

35 YEARS OF AAGE – before we decide, let's get Mom's opinion.

45 YEARS OF AGE - Wonder what Mom would have thought about it?

65 YEARS OF AGE – wish I could talk it over with Mom.

The beauty of a woman is not in the clothes she wears, the figure that she carries, or the way she combs her hair. The beauty of a woman must be seen from in her eyes, because that is the doorway to her heart, the place where love resides. The beauty of a woman is not in a facial mole, but true beauty in a woman is reflected in her soul. It is the caring that she lovingly gives, the passion that she shows, and the beauty of a woman with passing years only grows!

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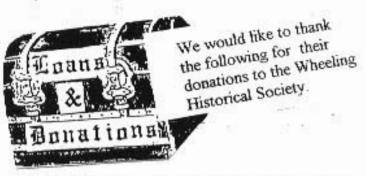
If your computer is acting crazy and driving you nuts, your sitting there thinking boy, am I a putz.

You then shut it down and turn on the light, pick up a pen and paper and then begin to write.



I live in a semi rural area. We recently had a new neighbor call the local township administrative office to request the removal of the DEER CROSSING sign on our road.

The Reason: "Too many deer are being hit by cars out here! I don't think this is a good place for them to be crossing anymore.



Lorraine Haben ... a Walker "Leek-Pruf Ice Bag and Wheeling Wunderland book by Syke Horcher. 1 German mini pipe belonging to her grandfather,

Wheeling Historical Society for one "CD" Wheeling Through the Years.

Museum-Pictures- Des Plaines River Wheeling Garden Club, Munic Inn, Old State Capital Springfield, Il. Lincoln Museum, Springfield, Lincoln's Tomb, Fort Sumter, Overhead view of Wheeling, I CD Assortment of all above pictures

Elaine Simpson-I mug Amvets Phillip Carpenter Post 66, Wheeling, I brochure "Millbrook Pointe"

Linda Reading - I copy of the October 4, 2007 Assessment notice

Clare Rudolph - 10 books of S &H Green stamps

#### WONDERFULI

A FIRST GRADER CAME HOME FROM SCHOOL ONE DAY AND ANNOUNCED EXCITEDLY, "They've got a magic record player at our school>>

"A magic record player?" asked his puzzled mother.

"Yes, " explained the boy. "You don't have to plug it into the electricity. You don't even need electricity to make it play. All you do is wind up a crank!"

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. Wheeling's first bank was located in what former store?

On December 26, 1925, what type of disaster leveled the original Union Hotel?

How many rooms did the first Wheeling School have, which was built in 1845?

In what year was the first public library in Wheeling established?

In its early years, Wheeling was known for its string of eating places known as ?

The old Village Hall served from 1897 until\_ before it became the Wheeling Historical Society?

Who, in 1834, claimed 720 acres and built the first residence in the area to become Wheeling?

What current plaza now stands in place of Fassbender's Hardware Store?

In what year was the Wheeling Township Government established?

What was the original name of the Wheeling Lions Club?

> ANSWERS Ice cream store, Fire, One, 1930 Sestaurant Row, 1955, Joseph Filkins, Riverside Plaza, 1850, Wheeling Business Men's Club.

## ITS AN OLD SAYING!

LIFE IS SHORT! BREAK THE RULES!
FORGIVE QUICKLY! KISS SLOWLY!
LOVE TRULY, LAUGH UNCONTROLLABL
AND NEVER REGRET ANYTHING THAT
MADE YOUR SMILE.

### **'OUT OF SIGHT"**

Arthur is 90 year old. He's played golf every day since his retirement 25 years ago. One day he arrives home looking downcast. "That's it, he tells his wife. "I'm giving up golf. My eyesight has got so bad., once I've hit the ball, I can't see where it went."

His wife sympathizes, and makes him a cup of coffee. As they sit down she says, "why don't you take my brother with you, and give it one more try"

"That's no good " sighs Arthur, "Your brother' a hundred and three. He can't help."

"He may be a hundred and three, but his eyesight is perfect."

So the next day Arthur heads off to the golf course with his brother-in-law. He tees up, swings and squints down the fairway. He turns to the brother-in-law. "Did you see the ball?"

"Of course I did!"

"Where did it go?" says Arthur.

I can't remember".

## YOU KNOW YOU ARE LIVING IN 2009 WHEN....

You get up in the morning and go on line before Getting your coffee.

You start tilting you hear sideways to smile.

You're reading this a nodding and laughing.

Even worse, you know exactly to whom you are going to forward this message to.

#### MOM'S KNOWLEDGE

My mother taught me FORESIGHT.

"Make sure you wear clean underwear,
in case you're in an accident."

My mother taught me IRONY.

"Keep crying and I'll give you something to cry about."

My mother taught me about the science of OSMOSIS.

"Shut your mouth and eat your supper."

My mother taught me about CONTORTIONISM. "Will you look at that dirt on the back

of your neck?"

My mother taught me about STAMINA "You'll sit there until all that spinach Is gone."

# LESSONS IN "ART" Subject: Van Gogh's Family Tree

- . His dizzy aunt....Verti Gogh
- . The brother who ate prunes.. Gotta Gogh
- . The brother who worked at a convenience store..Stop n Goth
- . The grandfather from Yugoslavia ... U Gogh
- . The cousin from Illinois..Chica Gogh
- . His magician uncle..Were-diddy Gogh

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# Poet's Corner Keep A-Goin'

If you strike a thorn or rose, Keep a-goin'! If it hails or if it snows, Keep a-goin'! 'Taint no use to sit an' whine When the fish ain't on your line; Bait your hook an' keep a-tryin'-Keep a-goin'!

When the weather kills your crop, Keep a-goin'! Though 'tis work to reach the top, Keep a-poin'! S'pose you're out o' ev'ry dime, Gittin' broke ain't any crime: Tell the world you're feelin' prime-Keep a-goin'!

When it looks like all is up, Keep a-goin'! Drain the sweetness from the cup. Keep a-goin'! See the wild birds on the wing, Hear the bells that sweetly ring. When you feel like singin', sing-Keep a-goin'!

Frank Lebby Stanton



#### TIME MARCHES ON.....

Just a reminder that Dues were due in May For the year 2009 - 2010

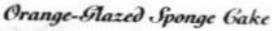
#### MEMBERSHIP APPLICATION

NAME
ADDRESS
CITY, STATE ZIP
PHONE
CHECK ONE:
FAMILY MEMBERSHIP \$15.00
INDIVIDUAL MEMBERSHIP \$10.00

#### CHECKS ARE MADE PAYABLE TO:

Wheeling Historical Society P.O. Box 3 Wheeling, Illinois 60090

For those who have not paid their dues for 2009 -2010, it can be sent in or paid at the next meeting.



6 eggs, separated, room temperature 1-1/4 cups sugar, divided

1/3 cup orange juice

2 tablespoons grated orange peel

Kitchen 1-3/4 cups all-purpose flour

1/2 teaspoon salt

ORANGE GLAZE:

1 cup water

1/2 unpeeled orange, finely chopped

1/4 cup sugar

1 tablespoon butter

1/2 cup confectioners' sugar

In a mixing bowl, beat egg yolks until slightly thickened. Gradually add 3/4 cup sugar, beating until thick and lemon-colored. Blend in orange juice and peel. Sift together flour and salt; add to batter. Beat until smooth. In another mixing bowl, beat egg whites until soft peaks form.

Add the remaining sugar, 1 tablespoon at a time. Beat until stiff peaks form. Fold a fourth of the egg whites into the batter: fold in remaining whites. Spoon into an ungreased 10-in, tube pan; smooth the top. Bake at 350° for 40 minutes or until cake springs back when lightly touched. Immediately invert pan; cool completely. Meanwhile, for glaze, combine water, orange and sugar in a small saucepan; bring to a boil. Cook until very thick and almost all the water has evaporated. Remove from the heat; blend in butter and confectioners' sugar. Run a knife around sides of cake and remove to a serving platter. Spread warm glaze over the top and sides of cake. Yield: 12-16 servings.



Cank's