



## Historical Society Newsletter

October 2012

Volume 21, Issue 8

## THANKSGIVING AND CHRISTMAS

### Inside This Issue

Message From The President	2
The Curator's Corner	2
Cookie Helpers	2
Cooks Kitchen: - Turkey Dip - Candy Cane Cookies	3
Restaurant	3
Row Story	4
Continued	5
LolliPop Lane	6



The first documented Thanksgiving in the United States were conducted by Spaniards in the early 1600's. in the Commonwealth of Virginia in Jamestown which was the first permanent settlement. The charter designated that the day of arrival in the U. S. be celebrated every year. Abraham Lincoln declared that the 4th Thursday of November be celebrated as Thanksgiving during the Civil War.

Only Canada and the United States celebrate Thanksgiving. Canada celebrates on the 2nd Monday of October. The current Thanksgiving can be traced to 1621 when it was celebrated for a prosperous harvest. At first it was a religious feast which later turned into a civil celebration.

The first Christmas was celebrated mid 4th century. It has evolved into what we are familiar with today.

The idea of decorating for Christmas started in the 15th century. Homes were decorated with ivy and holm, and bays. Nativity scenes started in the 13th century with St. Francis of Assisi. In 1860 Germany produced commercial decorations and that is the beginning of our traditional decorations. Paper chains were made by children and placed around homes. The Christmas Tree was chosen as a fir tree because of the triangular shape which was symbolic of the trinity with the tip pointing to Heaven. Evergreens were chosen because they do not lose their leaves and symbolizes eternal life.



### Calendar of Events

- November 22 - Thanksgiving
- December 1 - Santa arrives at Lollipop Lane
- December 1-9 Lollipop Lane
- December 25 - Christmas
- January 23 - General Meeting
- February 12 - Lincoln's Birthday
- February 14 - Valentines Day
- February 22 - Washington's Birthday
- February 27 - White Elephant Auction

### Coming Events:

- Lollipop Lane December 1st. Through the 9th.
- January 23rd. Regular general meeting.
- February 27th. White Elephant Auction



### Message From The President

Dear Members and Friends:

Can you believe that Christmas is around the corner and its Lollipop Lane time again.

Many of you members and friends will be getting a call from Jill Koeppen about making cookies. We need many dozen again this year. They are always a hit. At the October meeting Elaine Simpson, the Chairman of Lollipop Lane, gave us a report on what was needed and what was purchased. We will be decorating the trees on November 27th in the early afternoon. Contact Elaine to see where you can help out. This year the ornament will be a Candy Cane with a green ribbon. The Museum will be open on December 1, 2, 8, 9 from 2-4 p.m. only.

The November meeting will be held on Tuesday November 13th . 6:00 p.m. Board meeting and regular meeting to follow. It's a week early due to Thanksgiving, Please come if you wish to help out at Lollipop Lane. The dates this year are Saturday December 1st through Sunday December 9th. the times are Saturdays and Sundays 2-5 p.m. Monday-Friday 6:30 p.m. – 8:30 p.m. All of our meetings are held at the Chamber Community Center ( Old White Church) Chamber Park.

Historically Yours;

Joan Wiener

### The Curator's Corner



We had a cub scout troop come and visit the museum. They enjoyed seeing all our artifacts and especially enjoyed seeing the jail. We will be busy decorating the museum for Lollipop Lane visitors. We're looking forward to having many visitors.

Indian Trails Library has borrowed some of our artifacts for their Early American Display. Drop by the library and check out the display.

We have plans for getting our records updated and put on the computer to maintain a permanent file of our inventory. The Library has been a big help working with us trying to maintain and update files.

In January we have big plans to reorganize file cabinets, shelves, pictures and move file cabinets.

The library is donating some old file cabinets which they have outgrown so now we can store many of the ledgers and village pictures without compromising the wear and tear of these valuable items. We always find some interesting piece of history accidently, just by looking for another item which may be related to the initial search, but we always find unique tidbits.

Once again, thanks to all our Thursday morning helpers. They are invaluable.

Pat Steilen

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

★ Thank You ★

★ To all our cookie bakers ★

★ and helpers ★

★ at Lollipop Lane ★

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★



Recipe of the Month

*Cook's Kitchen*

Candy Cane Cookies

**INGREDIENTS**  
 1 cup [2 sticks] butter, softened  
 1 cup granulated sugar  
 1 egg  
 1 1/2 teaspoons Wilton Pure Vanilla Extract  
 1/2 teaspoon Wilton No-Color Almond Extract  
 3 cups all-purpose flour  
 Wilton No-Taste Red Icing Color  
 Wilton White Sparkling Sugar

**INSTRUCTIONS**  
 Preheat oven to 375°F.  
 In large bowl, beat butter and sugar with mixer until light and fluffy. Beat in egg and extracts. Add flour, 1 cup at a time to butter mixture, mixing well after each addition. If dough becomes too stiff, add water, a teaspoon at a time. Do not chill dough.  
 Divide dough into 2 balls. Tint one ball of dough red with icing color. Pinch off a 1 in. ball of each color dough. On flat surface, roll ball into 3 in. long strips. Place red and white strips side-by-side; roll them together until the two colors have wrapped around one another and are twisted together. Curve the strip at the top to the shape of a candy cane and place on ungreased cookie sheet; sprinkle with Sparkling Sugar and gently press into dough.  
 Bake 8-10 minutes or until cookies are lightly browned. Cool on sheet 2 minutes; remove to cooling grid and cool completely.  
 Makes about 2 dozen cookies.



Creamy Swiss Turkey Dip

*Kids and grownups alike will love "gobbling" up this tangy Swiss cheese dip!*

- |  |   |
|--|---|
| 2 cont. (8 oz. each) chive cream cheese, at room temperature | 1 each red and green apples, cored                        |
| 1/4 cup creamy horseradish sauce                             | Lemon juice   |
| 1 1/2 cups shredded Swiss cheese, 6 oz.                      | 6-8 red seedless grapes, halved                           |
| 1 rib celery, finely chopped                                 | 1 pkg. (6 oz.) sesame breadsticks                         |
| 1/2 cup chopped fresh parsley                                | 4 large strawberries, sliced                              |
| 1/4 cup finely minced red onion                              | 4 large figs, sliced                                      |
| 1 tsp. paprika   | 2 cloves  |
| 1/4 cup chopped fresh chives                                 | Celery leaves   |
|  | Assorted fruit or vegetables and crackers and breadsticks |

Gobble Gobble Yummy!

- Line 5"-6" diameter, 3-cup capacity bowl with plastic wrap. On medium speed, beat cream cheese and horseradish until smooth. Stir in Swiss cheese, celery, 1/4 cup chopped parsley, onion and paprika. Reserve 1/2 tsp. mixture. Spread remaining in bowl. Cover; refrigerate at least 3 hours.
- Invert bowl of dip onto serving platter; remove bowl and wrap. Mix chives and remaining parsley; press onto dip to cover. For "head," cut 1"-wide wedge from red apple. Thinly slice remaining apples; toss wedge and slices in lemon juice. Drain.
- Reserve 1 apple slice and 5 grape halves. Arrange breadsticks and remaining fruit around dip. For "eyes," insert cloves into reserved "head." For "beak," cut small square from 1 reserved grape; attach to "head" with reserved dip. For "waddle," cut small piece from reserved apple slice; attach to "head" with dip. Press "head" onto dip. For "feet," arrange remaining 4 grape halves at bottom of dip. Arrange celery leaves around "head." Serve with additional fruit, vegetables, crackers and breadsticks.

The Ever Continuing the Story Of Wheeling's Restaurant Row



A major period of growth began with the advent of the automobile around 1914. Eating places like the Hartmann House, Chicago House, Union Hotel, Behm's, Wenzlaff's, Red Mary's Wheeling Inn, Forbach's Relic House, and Blum's all contributed to the fame of Wheeling's "Restaurant Row" as a place to come to eat. (Clearly the Union Hotel was very popular even when we had horse and wagon, as seen in the picture above back in the late 1840's.)

The original Union Hotel wooden structure, was built in 1843. Wheeling's first election was held there on June 19, 1894, and it was the scene of many local social events. The hotel and the hall beside it burned in 1925 and were replaced by the brick building. Its host, Billy Moss, provides a congenial setting for food and drink that attracted visitors from miles around.

The Union Hotel site was the home of the Wheeling Independent Newspaper from 1961, and later The Savoy Restaurant and Disco occupied the site around 1976. Billy And Company occupied the site in 1984, and is now residential.

There was a livery stable on the east side of Milwaukee Ave. south of Dundee Rd. And of course there was a creamery, old Boehmer's, just to the east of Henry Reeb's mill. Mr. Boehmer used to make home-made ice cream on Saturdays. You could go there on Sundays with a gallon syrup pail or something like



Boehmer's

**WHEELING  
HISTORICAL  
SOCIETY**

Located in the  
Wheeling Park  
District's  
Chamber Park  
251 Wolf Road  
Wheeling, Illinois

**2011-2012**

**OFFICERS**

President:

Joan Wiener

Vice President:

Bill Hein

Treasurer:

Marilyn Chrony

Secretary:

Christine Brady

**DIRECTORS**

Barbara Forke

Sue Korte

Elaine Simpson

**Curator**

Patti Steilen

**Web Site**

Terry Steilen

**Newsletter Editor**

Patti Steilen

**Wheeling Park District  
Liaison**

Cheri Klumpp  
Commissioner

**The Ever Continuing the Story ... Continued From Page 3**



that and he would pack it full for 90 cents. Very good eating! And on the big northeast corner where the bank is now was a roadhouse built at a later date. It was set back from the road just about the same distance as the bank is, and it was known as Red Mary's. The Masonic Temple was upstairs above the old store. It was a grocery store and general merchandise. 'Way back, John Schminke operated it and in later years Ed Welflin was located there. Bollenbach's store was next door in the brick building, and later on Ed Welflin moved over into the old Bollenbach store. It was finally taken over by Don Welflin until it was sold and torn down. Fassbender's hardware store stood on the southeast corner of Milwaukee Ave. and Dundee Rd. It was built in 1845. The low building at left of the store was added much later and at different times housed Crawford's ice cream parlor, the Wheeling State Bank and the Royal Blue store. Both were torn down in 1977 to make way for Riverside Plaza.

The Village which grew around these taverns, or "roadhouses" as the natives called them, became another typical Midwestern village 25 miles from the heart of Chicago. Partly because there was no railroad providing commuter service to the city, Wheeling did not grow as rapidly as other towns in the region which were located along commuter lines. But families lived here and the children had memorable years of schooling and playing like children everywhere. The Fifties brought the next major change, when farmland ..... gave way to subdivisions for housing and the population doubled again and again. With this growth came industrial and commercial development that changed the face of the Village to produce the Wheeling we know today.



Cole Taylor Bank, in Wheeling, was chartered in 1921 as the **Wheeling State Bank**. It was founded by a group of local businessmen who saw the need to provide financial services to the flourishing Restaurant Row and to area farmers looking to finance the purchase of modern equipment. It occupied two different corners of Dundee and Milwaukee before constructing the modern bank and office building at its present location. It was

purchased in 1984 by the Cole Taylor Financial Group, Inc., becoming an important member of the five-bank holding company. Cole Taylor Bank/Main continues to support the community and serve their financial needs.

THE FIRST NATIONAL BANK OF WHEELING is a wholly owned subsidiary of Madison Financial Corporation of Chicago, a multi-bank holding company which also includes Madison Bank and Trust Company and Madison National Bank. The original company was founded in 1955. The First National Bank came to Wheeling to provide financial services for a newly growing area of the Village, first opening a storefront in Gaslight Shopping Center on Dundee Rd. in May of 1978. The bank moved into its own newly designed building at 125 N. McHenry Rd. in April, 1979. There it serves the local community residents as well as clients in the business and manufacturing area of Wheeling.

Union Hotel Menu

**Union Hotel**  
 WHEELING, ILLINOIS Phone Lehigh 7-4000  
 Serving Continuously for Over 100 Years  
 Facilities Available For Banquets, Parties, Meetings

*Suggestions from*  
**Our Bar**

**Before Dinner**

Dry Martini . . . .65  
 Vodka Martini . .65  
 Gibson . . . . .65  
 Manhattan . . . .65  
 Rob Roy . . . . .85  
 Whiskey Sour . .65  
 Old Fashioned . .65  
 Bacardi . . . . .65  
 Daiquiri . . . . .65  
 Frozen Daiquiri 1.00  
 John Collins . . .65  
 Gin and Tonic . .65  
 Orange Blossom .85  
 Scotch on Rocks .65  
 Scotch Mist . . .65  
 High Ball . . . .50  
 Bonded Whiskey 65  
 Bourbon Whiskey 50  
 Blended Whiskey 50  
 Rye Whiskey . . .65  
 Scotch Whiskey .65  
 Scotch Whiskey Aged . . . .75  
 Canadian Whiskey . . . .65

\*  
WINES  
40

**Country Style Dinners**

Juice or Soup du Jour  
Home Made Cottage Cheese  
Appetizer Relish Tray  
Pickled Beets  
Salad Bowl or Cole Slaw

**ENTREES**

FRESH LAKE PERCH (Our Specialty) . . . . .2.50  
 FRESH LAKE PERCH, Fried in Butter . . . . .3.00  
 FRENCH FRIED NEW ORLEANS SHRIMP . . . . .2.75  
 COUNTRY FRIED YOUNG TENDER CHICKEN . . . . .3.00  
 PAN FRIED PORK CHOPS, Apple Sauce . . . . .3.25  
 VIRGINIA HAM STEAK, Pineapple Ring . . . . .3.00  
 YANKEE POT ROAST with Gravy . . . . .3.00  
 BROILED AFRICAN LOBSTER TAIL . . . . .4.50  
 SAUTED CHICKEN LIVERS . . . . .3.25  
 BROILED LAMB CHOPS . . . . .3.50  
 ★ROAST VERMONT TURKEY, Cranberry Sauce . . . .3.25  
 ★ROAST LONG ISLAND DUCKLING, Dressing . . . .3.75

★Served Sunday Only  
 Our Steaks are Aged Selected Prime Beef  
 Served on Sizzling Platters

PORTERHOUSE STEAK . . . . .4.75  
 THICK FILET MIGNON with Mushroom . . . . .4.75  
 CHEF'S SPECIAL SIRLOIN TOP BUTT STEAK . . . .3.90  
 Garden Fresh Vegetables Potatoes  
 Salad Bowl or Cole Slaw  
 Home Made Bread and Butter

Home Made Pies Sherbet Ice Cream Sundaes  
 Coffee Tea Milk

Child's Dinners on the Above Entrees - 1.50

**STEAK SANDWICH 2.50**  
 Potatoes Bread and Butter Salad

We Are Famous For  
**FRESH LAKE PERCH**  
 Dinners 2.50

UNION HOTEL  
**CHICKEN FEAST**  
 One-Half Large Tender  
 Milk-Fed Chicken  
 Dinner 3.00

*Suggestions from*  
**Our Bar**  
\*

**After Dinner**

Side Car . . . . .1.00  
 Stinger . . . . .1.00  
 Benedictine (Dom.) . . . .85  
 B & B . . . . .85  
 Domestic Cordials . . . .60  
 Peppermint Schnapps . . .60  
 Domestic Brandy . . . .60  
 Cognac . . . . .85  
 Cointreau . . . .75  
 Cherry Heering . .85  
 Drambuie . . . . .85  
 Creme de Cacao .60  
 Creme de Menthe Frappe . . . .60  
 Pink Squirrel . .90  
 Pink Lady . . . .90  
 Grasshopper . . .90  
 Alexander . . . .90

**Beer and Ale**

Imported Beers . .60  
 Domestic Beers . .40  
 Shorty's . . . . .25  
 Ale . . . . .50  
 Soft Drinks . . .15  
 Mountain Valley Water . . . .25

A LA CARTE ORDERS 50c. Less Than Complete Dinner  
 FREE PARKING For Your Convenience  
 We Cannot Be Responsible For Loss or Damaged Articles  
 WE WILL BE PLEASED IF YOU TAKE THIS MENU WITH YOU AS A SOUVENIR

7-64 8 14870

*Wheeling Historical Society*

presents

*Lollipop Lane*

December 1- December 9 2012

Monday - Friday 6:30 p.m. to 8:30 p.m.

Saturday & Sunday 2:00p.m.-5:00p.m.



Chamber Park Community  
Center Church  
251 North Wolf Road  
Wheeling, IL



Have your picture taken  
with Santa Courtesy of Bill  
Stasek Chevrolet



*This Years Ornament  
Limited Edition*



Baked Home Made Cookies

