



# Wheeling Historical Society & Museum



Historical Society  
Newsletter

SUMMER

June 2014

Volume 23, Issue 3

## WHEELING HISTORICAL SOCIETY

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

2011-2013

### OFFICERS

*President:*

Bill Hein

*Vice President:*

Elaine Simpson

*Treasurer:*

Marilyn Chromy

*Secretary:*

Christine Brady

### DIRECTORS

Sue Korte

Terry Steilen

Joan Wiener

### Curator

Patti Steilen

### Web Site:

Terry Steilen

### Newsletter Editor

Patti Steilen

### Wheeling Park District

#### Liaison

Undefined  
Commissioner

The object of this Society shall be the discovery, preservation and dissemination of knowledge about the Community of Wheeling.



Wheeling is celebrating  
it's 120th  
anniversary  
this year.

Pulled from  
the archives  
are pictures  
of past  
celebrations  
from the 4th  
of July  
festivities.



## Message From The President

### **Join the Historical Society**

Membership is open to anyone interested. The Society solicits tax deductible donations of any historical merit including documents, pictures, antiques and memorabilia pertaining to Village of Wheeling.

#### **Why should I be a member?**

Collective concern for our objective of local historical preservation is a potent force to induce government, corporate, and private involvement. Without members, our organization ceases and conservation efforts die.

#### **Does my membership matter?**

Because you understand there must be an organized approach to collect, conserve and convey local history. And without such an organization, pertinent information, artifacts and documentation may be lost forever.

#### **What do I get as a member?**

As with most things in life, you get out what you put in. Members who take the role of passive support get satisfaction from enabling our work to continue. Members who take an active role find history comes alive.

#### **How can history come alive?**

Local history is an ongoing process defined not by dates but by people's lives and accomplishments. You are living local history now. However, academic historians abandon local history to amateur groups like ours.

These are very exciting times we live in and it is important that we record our time in the Village of Wheeling

Next Year the society will be 50 years young, help us plan our yearlong celebration. Become an ACTIVE MEMBER NOW. Join by filling out the attached application. Need more information? Call Society President Bill Hein now 847-650 8985. Want to become a Lead Sponsor of the 50 years celebration call President Hein Now.

Welcome Aboard,  
Bill Hein

## The Curator's Corner



We have been busy getting the new display on radios together. Thank you to all who donated your radios. We will be changing two more displays over the summer and we hope to have more visitors once the word gets out. Our number of visitors has increased this year so spread the word.

We can use some volunteers for Sundays from 2 – 4 p.m. We can accommodate most dates so please contact me if you can sit. I can be reached at 847-924-4473.

- Our Rattle Snake is beginning to show its age. Time is not a friend after 50 plus years. We have replaced the formaldehyde but it is beginning to degrade. Our hope is to keep it in its current condition and continue to display it.
- The installation dinner was a great success. More than 45 people attended and enjoyed a terrific meal with background music by Whitey.
- If you get over to the new Starbucks on Lake Cook Road, You will see 3 large pictures of Old Wheeling from our Archives.

Patti Steilen  
Curator



*Cook's  
Kitchen*

# COOKS CORNER

**Chicken Cutlets with Honey, Lemon and  
Ginger Sauce and Ginger-Honey Walnuts**



- |  |   |
|--|---|
| <p><b>GINGER-HONEY<br/>WALNUTS</b></p> <ul style="list-style-type: none"> <li>2 tsp. extra-virgin olive oil</li> <li>1/2 tsp. grated peeled fresh ginger</li> <li>1 small clove garlic, grated</li> <li>1/2 cup walnut halves</li> <li>1 Tbs. honey</li> <li>1/2 tsp. coarse salt</li> </ul> | <p><b>LEMON CHICKEN</b></p> <ul style="list-style-type: none"> <li>1 1/2 lbs. boneless, skinless chicken breast halves*</li> <li>Coarse salt and freshly ground pepper</li> <li>1/2 cup all-purpose flour</li> <li>4 Tbs. extra-virgin olive oil</li> <li>1 tsp. grated ginger</li> <li>1 clove garlic, grated</li> <li>1/4 cup lemon juice</li> <li>1/4 cup chicken broth</li> <li>2 Tbs. honey</li> <li>Thinly sliced green part of 1 scallion</li> </ul> |
|--|---|

- For walnuts, in small skillet, slowly heat oil, ginger and garlic over medium-low until garlic sizzles. Add walnuts and honey. Cook on medium 2-3 minutes, adjusting temperature until honey boils and walnuts turn golden. Sprinkle with salt, adjusting to taste. Transfer to sheet of foil.
  - With sharp knife, cut chicken breasts lengthwise through thickest part to make 8 cutlets. Place on large piece of plastic wrap and sprinkle with salt and pepper; cover with second sheet of plastic wrap. Gently but firmly pound chicken with smooth side of meat mallet or small, heavy skillet to make fillets an even 1/4" thickness. Spread flour on large plate and lightly dredge cutlets; shake off excess flour.
  - Heat 3 Tbs. oil in large, wide skillet until hot enough to sizzle. Add cutlets a few at a time; cook 1-2 minutes per side or until lightly browned. As cutlets are cooked, transfer to platter and cover with foil to keep warm.
  - Discard oil in skillet; let skillet cool slightly. Add remaining 1 Tbs. oil, then ginger and garlic. Heat and stir over medium-low heat just until garlic sizzles. Add lemon juice, broth and honey. Heat, stirring to loosen any browned bits in skillet, 3 minutes or until mixture boils and thickens. Pour sauce over chicken and sprinkle with walnuts and scallions.
- \*To skip slicing and pounding the chicken, buy already pounded chicken cutlets.

## NorthwestNotebook

### Aprons provide ties to farm life

By Larry Mayer

SPECIAL TO THE TRIBUNE

NOV 1998

It's nearly as extinct as the Sunday double-header and the rotary telephone, but it was once an important part of every farm woman's wardrobe.

In rural areas such as Palatine Township, women and girls of all ages wore aprons primarily to keep their dresses clean while working on the farm. In those days, dresses were floor-length and full-skirted, and it was much simpler to wash and iron several aprons than one dress. It was also

### Yesterday

easier to take off an apron than change dresses when visitors dropped by unexpectedly.

The everyday apron was a large coverall with roomy pockets. Most were made of gingham or a striped percale and were a dark color to hide dirt, Margot Stimely wrote in the Arlington Heights Historical Society's Dunton Post. They often were trimmed with bias tape or rickrack.

A long apron served many purposes: Baby ducklings had to

be carried into the house, corn-cobs and apples had to be brought in from the fields, and hogs and chickens had to be shooed back into their pens.

The Sunday apron was more of a fashion statement than a practical work tool. It was usually smaller, tied on at the waist and made of finer material. It was also worn with a more elaborate bonnet and trimmed with ruffles or embroidery.

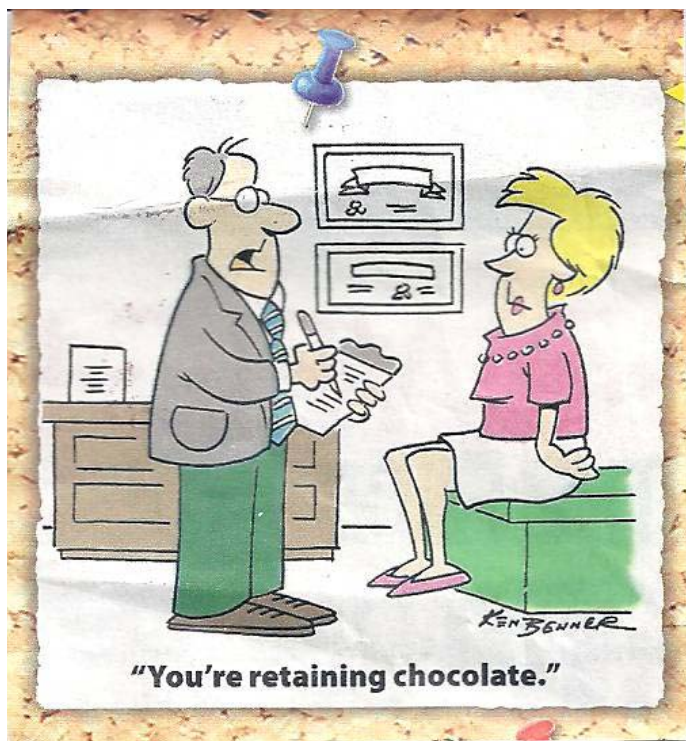
Girls wore simple pinafore aprons that tied in the back; their sole purpose was keeping the dresses clean enough to wear more than once.

UPCOMING EVENTS—Revised

- Wheeling Historical Society 50th Anniversary 2015
- **MEMBERSHIP DUES ARE NOW DUE**
- June 18th—Board Meeting 7 P.M. at the Old Church  
June 25th—General Meeting 7 P.M. at the Old Church
- July 16th. Board Meeting Only No general meeting 7 P.M. at the Old Church
- August 20th Board Meeting 7 P.M. At the Old Church
- August 27th Lynn Rymarz presents “Julia Childs Life in Paris 6:30 P.M.
- September 17th Board Meeting 7:00 P.M.

RADIO DAYS QUIZ ACTIVITY

1. “Return with us now to those thrilling days of yesteryear \_\_\_\_\_ (hint: he had a white horse)
2. “Goodnight, Mrs. Calasbash, where ever you are” \_\_\_\_\_.
3. “Now Rochester!) \_\_\_\_\_
4. “Heyyy Abbott!) \_\_\_\_\_
5. Who knows what evil lurks in the hearts of men? \_\_\_\_\_



Answers) 5. The Shadow 4. Costello & Abbott 3. Jack Benny  
2. Jimmy Durante 1. The Lone Ranger

An older gentleman was on the operating table awaiting surgery and he insisted that his son, a renowned surgeon, perform the operation.

As he was about to get the anesthesia, he asked to speak to his son. Yes Dad, what is it?

Don't be nervous son; do your best and just remember, if it doesn't go well, if something happens to me, your mother is going to come and live with you and your wife.....

**Please  
 Tear  
 Off  
 This  
 Application  
 And  
 Give  
 It  
 To  
 A  
 Friend**

If you are at all interested in Wheeling's past, we would like very much for you to join us in the preservation of our history and artifacts. If you would like to become an active member of the Wheeling Historical Society, please fill out the application below and return to the Wheeling Historical Society.

**MEMBERSHIP APPLICATION**

\_\_\_\_\_  
 NAME

\_\_\_\_\_  
 ADDRESS

\_\_\_\_\_  
 CITY, STATE, ZIP

\_\_\_\_\_  
 PHONE

\_\_\_\_\_  
 E-MAIL ADDRESS

**TYPES OF MEMBERSHIP**

Life Membership ..... \$ 100.00

Family Membership ..... 15.00

Individual Membership ..... 10.00

Checks are made payable to:

Wheeling Historical Society

P.O. Box 3

Wheeling, Illinois 60090

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Annual membership fees are due in the month of  
 May.

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**Please  
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