



Historical Society Newsletter

Fall

October, 2014

Volume 23, Issue 5

WHEELING HISTORICAL SOCIETY

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

2011-2013

OFFICERS

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

Continued from the last issue: Al Capone's Lawyer—Easy Eddie

World War II produced many heroes. One such man was Lieutenant Commander Butch O'Hare. He was a fighter pilot assigned to the aircraft carrier Lexington in the South Pacific. One day his entire squadron was sent on a mission. After he was airborne, he looked at his fuel gauge and realized that someone had forgotten to top off his fuel tank. He would not have enough fuel to complete his mission and get back to his ship. His flight leader told him to return to the carrier. Reluctantly, he dropped out of formation and headed back to the fleet. As he was returning to the mother ship, he saw something that turned his blood cold; a squadron of Japanese aircraft was speeding its way toward the American fleet. The American fighters were gone on a sortie, and the fleet was all but defenseless. He couldn't reach his squadron and bring them back in time to save the fleet. Nor could he warn the fleet of the approaching danger. There was only one thing to do. He must somehow divert them from the fleet. Laying aside all thoughts of personal safety, he dove into the formation of Japanese planes. Wing-mounted 50 caliber's blazed as he charged in, attacking one surprised enemy plane and then another. Butch wove in and out of the now broken formation and fired at as many planes as possible until all his ammunition was finally spent. Undaunted, he continued the assault. He dove at the planes, trying to clip a wing or tail in hopes of damaging as many enemy planes as possible, rendering them unfit to fly. Finally, the exasperated Japanese squadron took off in another direction. Deeply relieved, Butch O'Hare and his tattered fighter limped back to the carrier. Upon arrival, he reported in and related the event surrounding his return. The film from the gun-camera mounted on his plane told the tale. It showed the extent of Butch's daring attempt to protect his fleet. He had, in fact, destroyed five enemy aircraft. This took place on February 20, 1942, and for that action Butch became the Navy's first Ace of W.W.II, and the first Naval Aviator to win the Medal of Honor. A year later Butch was killed in aerial combat at the age of 29. His home town would not allow the memory of this WW II hero to fade, and today, O'Hare Airport in Chicago is named in tribute to the courage of this great man. So, the next time you find yourself at O'Hare International, give some thought to visiting Butch's memorial displaying his statue and his Medal of Honor. It's located between Terminals 1 and 2.

So what do these stories have to do with each other? Butch O'Hare was Easy Eddie's son.

- If you were to spell out numbers, how far would you have to go until you would find the letter "A" ? (the answer: One thousand)
- Coca-Cola was originally green !
- The cost of raising a mid-size dog to the age of 11 is \$ 6500.00

Message From The President

Words From the President

By: Bill Hein

OCTOBER 2014 NEWSLETTER WHEELING HISTORICAL SOCIETY

1965- 49 YEARS PRESERVING WHEELINGS HISTORY 2014

Dear Members and others.

I don't know how many times I have said this, but this year is flying by. When September comes along we can look back and get an idea how our plans for this year have turned out. I am so proud of our Board, membership and other volunteers for their effort that made this a great season. Plans are being presented for expanding our Blacksmith shop and hand tool museum in the carriage house. I hope each year more people are learning of and stopping by the Chamber Park Historical Preservation Site which was zoned by the Wheeling Park District & the Village of Wheeling in 1988. We hope it will continue to grow and people find visiting us is an educational and fun experience.



We are getting ready for another Lollipop lane December 6 to December 14, 2014. This is our 44th year of this outstanding holiday event. It is estimated that 65000 + visitors came to see Santa & Mrs. Claus.

If you would like to help with this wonderful event call Joan Wiener at 847-650-0144.

The Wheeling Historical Society is looking for a few good volunteers to mark and file artifacts. Members are at the museum on Thursdays from 9: a m to noon just stop by. The Museum is closed for the season however the work still goes on.

We are grateful for all your wonderful support.

Bill Hein

The Curator's Corner



We received two shirts (on loan) from former Police Chief John Stone to incorporate into a police display for next year.

We donated some old clothing to the epilepsy

foundation.

We're in the process of purchasing the annual Christmas Ornament for Lollipop Lane. Remember us at cookie time.

Patti—Curator

UPCOMING EVENTS—Revised

- Wheeling Historical Society 50th Anniversary 2015
- October 22, 2014 - Business Meeting - 6:30 p.m. Rochelle Pennington, "The Christmas Tree Ship" At The Chamber Community Center (Old Church) and discussion of Lollipop Lane.
- November 26, 2014 - Business Meeting - 7:00 p.m. At Chamber Community Center (Old Church No Program - Final Details for Lollipop Lane.
- December 6- 14, 2014 - "Lollipop Lane" —At Chamber Park for the Children to see Santa & Mrs. Clause.
- December - No Board or Business Meeting

COOKS CORNER

*Cook's
Kitchen*

Julia Childs Chocolate Cake

Round cake pan, 8 inches in diameter and 1 1/2 inches deep

Ingredients:

4 ounces or squares semisweet chocolate, melted
 2 Tbs. rum or coffee
 1/4 pound or 1 stick softened butter
 2/3 cup granulated sugar to mix with butter
 3 egg yolks
 3 egg whites
 pinch of salt
 1 Tbs. granulated sugar to beat with the egg whites
 1/3 cup pulverized almonds
 1/4 tsp. almond extract
 1/2 cup cake flour, scooped and leveled, turned into a sifter
 Chocolate butter icing

Directions:

To make cake: Preheat oven to 350 degrees

Butter and flour cake pan. Set the chocolate and rum or coffee in a small pan, cover and place (off heat) in a larger pan of almost simmering water: let melt while you proceed with the recipe. Measure out the rest of the ingredients.

Cream the butter and 2/3 cup of sugar together for several minutes until they form a pale yellow fluffy mixture. Beat in the egg yolks until well blended.

Beat the egg whites and salt in a separate bowl until soft peaks are formed: sprinkle 1 Tbs. sugar and beat until stiff peaks are formed.

With a rubber spatula blend the melted chocolate into the butter and sugar mixture: then stir in the almonds, and almond extract. Immediately stir in one fourth of the beaten egg whites to lighten the batter. Delicately fold in a third of the remaining whites and when partially blended, sift on one third of the flour and continue folding. Alternate rapidly with more egg whites and more flour until all egg whites and flour are incorporated.

Turn the batter into the cake pan, pushing the batter up to its rim with a rubber spatula. Bake in middle level of preheated oven for about 25 minutes. Cake is done when it has puffed, and 2 1/2 to 3 inches around the circumference are set so that a needle plunged into that area comes out clean; the center should move slightly if the pan is shaken and a needle comes out oily.

Allow cake to cool in the pan for 10 minutes. Run a knife around the edge of the pan and reverse cake on the rack. Allow it to cool for one hour or two: it must be thoroughly cold if it is to be iced.

To serve: Use the Chocolate Butter icing and press a design of almonds over the icing. Serves 6 to 8.

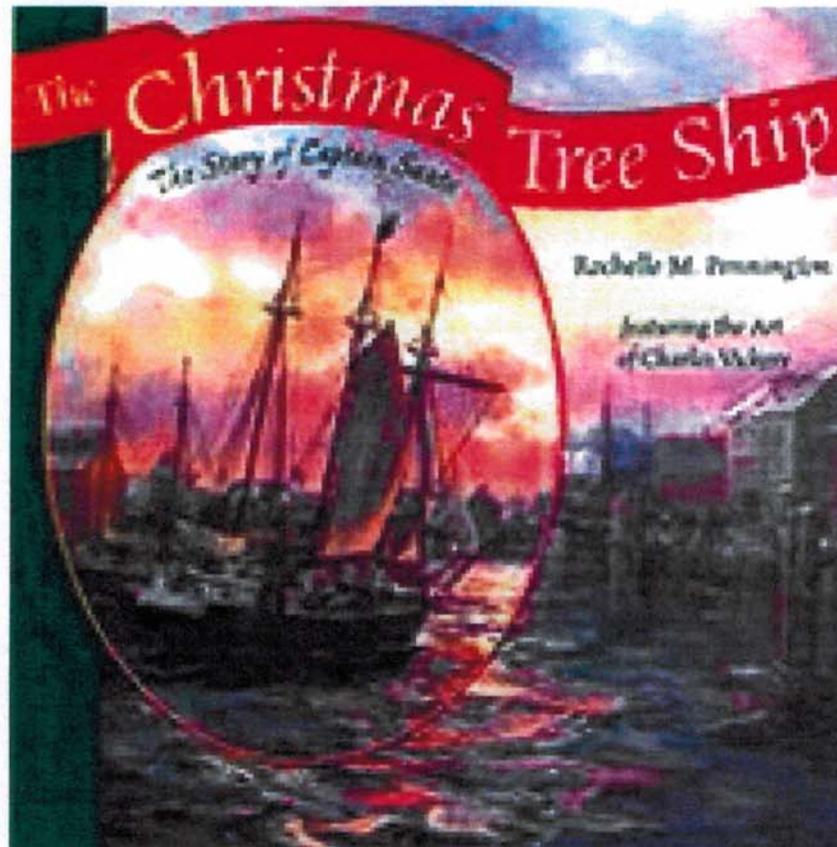
For the Icing:

2 ounces (2 squares) semisweet baking chocolate
 2Tbs. rum or coffee
 5 to 6 Tbs. unsalted butter

Place the chocolate and rum or coffee in the small pan, cover and set in the larger pan of almost simmering water. Remove pans from heat and let chocolate melt for 5 minutes or so, until perfectly smooth. Lift chocolate pan out of hot water, and beat in the butter a tablespoon at a time. Then beat over a bowl of ice and water until the mixture has cooled to spreading consistency. At once spread it over your cake with knife or spatula and press almonds in design.

Wheeling Historical Society Presents

Author: ROCHELLE PENNINGTON'S



October 22 - 6:30 PM

The Old Church

Chamber Park

251 N. Wolf Road

Wheeling, IL 60090



For information call Joan (847) 650-0144