



Bedford Historical Society and Museum Newsletter

Autumn 2018

Pooka

In This Issue

Message from the President

by Betsy Squire

A great big THANK YOU to everyone that turned out for the Strawberry Festival and Car/Motorcycle Show! It was a busy weekend and as always, a monumental effort by the event committee and our loyal volunteers. Special thanks to City of Bedford, our vendors, and our corporate sponsors!

As we closeout Summer and get ready for Autumn, please remember to come to an event or program. Our staff and volunteers work hard to put these events together for our members and community and it's always good to see some new faces in the crowd! Restoration work will be underway soon for Phase II of our Capital Campaign. Thanks to all who have supported this endeavor and thanks in advance to those

who will support it. We are excited to continue this undertaking in hopes of making the building a great space for the community to use for cultural and educational events.

BHS Welcomes Amy Schulz

Amy received a Bachelor of Science in Education degree from Indiana University of Pennsylvania, with a concentration in history and graduated with honors.

Amy has developed historic interpretation skills as a third-person interpreter at Hale Farm & Village (HF&V) and when the Village interpretation changed to first-person, she developed the character of an 1840's farm wife and mother. Amy's passion for research resulted several significant promotions within

Upcoming Events

- **Weekend of the Pooka**
Bedford Commons
September 7, 8, and 9
- **Mystery History Run**
1st Annual BHS Road Rally
October 13
9:00 - 1:00 PM
- **Spirit Night by Lantern Light**
Bedford Cemetery
October 13, 20, & 27
6:00 - 7:30 PM
- **Halloween at the Museum**
Bedford Commons
October 31
7:00 - 9:00PM
- **Bedford Tree Lighting**
Bedford Commons
November 21

the museum complex. She helped to develop a variety of special events and education programs as well as fund-raising opportunities, including the very popular Farmhouse Supper program.

As Manager of the HF&V First-Person Program, Amy oversaw a staff of over 30 full-time, part-time and volunteer interpreters. She also created and managed storylines for the Civil War interpretive program and managed the curatorial needs for the changeover to the 1860s.

Amy has attended and presented at regional and national conferences focusing on 19th century history and wrote many articles for *Early American Life Magazine* focusing specifically on 19th century foodways. The 19th century is her "favorite place to visit" and she specifically focuses on the history of women and children.

As a new volunteer, Amy enjoys bringing her research and interpretation skills to the Bedford Historical Society and working with others to create educational programs that are interesting and fun.

Rungs from the Director's Chair

by Elmer C Schulz

"They went to sea in a Sieve, they did, In a Sieve they went to sea: In spite of all their friends could say, On a winter's morn, on a stormy day, In a Sieve they went to sea! And when the Sieve turned round and round, And every one cried, "You'll all be drowned!" They called aloud, "Our Sieve ain't big, But we don't care a button! we don't care a fig! In a Sieve we'll go to sea!" Far and

few, far and few, Are the lands where the Jumblies live; Their heads are green, and their hands are blue, And they went to sea in a Sieve."



The Jumblies, is the work of British poet and painter Edward Lear. Known for his absurd wit and irreverent view of the world, Lear was born on May 12, 1812 and began his career as an artist at age 15.

With tongue firmly planted in cheek, I confess that the staff, governing board, and I feel at times like we are going to sea in a sieve. Sometimes the work we undertake can seem daunting. Nonetheless, like the cheery adventures in Lear's poem we are laser focused with grit-like determination to reach our goal to development a cultural institution that Bedford can be proud of.

And what happens, say you, to Lear's seafaring band. Well, *"... in twenty years they all came back, In twenty years or more, And every one said, "How tall they've grown! For they've been to the Lakes, and the Terrible Zone, And the hills of the Chankly Bore"; And they drank their health, and gave them a feast Of dumplings made of beautiful yeast; And every one said, "If we only live, We too will go to sea in a Sieve, - - To the hills of the Chankly Bore!" Far and few, far and few, Are the lands where the Jumblies*

live; Their heads are green, and their hands are blue, And they went to sea in a Sieve."

Like the friends left behind, have no regrets. The time is now. Join us on our quest. We are building relationships and a great community space within our historic downtown corridor and having the time of our lives doing it. Our sieve ain't big, but it has room for you too. Get involved, contribute, become a member, volunteer your time, join the board as we go to sea in a Sieve.

Upcoming Events A Celebration of the Arts: Weekend of the Pooka

The Bedford Historical Society cordially invites you to an **Evening Under the Stars, Friday, September 7** in the Event Tent on the Bedford Commons, **6:30 PM to 9:30PM** for music, food and wine pairings. Come and enjoy the offerings of **Edwin's Leadership and Restaurant Institute, Robesto's Catering, Pastry Chef Mia Amidi from Zack Bruell's Restaurants, and Cutting Edge Wine Selections**. Tickets are **\$40 per person and \$75 per couple**. Entertainment will be performed by **Sugar Pie and The Spyder Stompers**. No tickets will be sold at the door.

On **Saturday, September 8 and Sunday, September 9** come out and appreciate the Art Show and Sale on the Bedford Commons. Also, on hand will be an Artisan Village, a young Artists Alley, and an Imagination Village in the Sedlon Garden behind the historic Hezekiah Dunham House across the street from the commons. Bedford Middle and High School art students will create a large

mural in the garden. Experience live music and entertainment throughout the day, including, international dancers, art activities, and gourmet food vendors.

Mystery History Fun Run 1st Annual Road Rally!

Come join a fun-filled, family-friendly event! The petrol-powered program begins on the Bedford Commons, **Saturday, October 13 at 9:00 AM** and runs until **1:00 PM**. Participants will visit local township historic places, gathering clues and answering historical questions for a chance to earn prizes! Lunch at the Bedford Falls Café is included in registration. For more information contact **Rich Novak, 440-439-6150** or rich52chief@yahoo.com or call **440-232-0796** or go to www.BedfordOhioHistory.org.



Spirit Night by Lantern-light Cemetery Walk

Discover Bedford Township's animated history through a guided walk by lantern-light through the Bedford Cemetery. Learn about the lives of some of Bedford's famous and infamous citizenry hauntingly portrayed by their spectral doppelgangers.

The fun begins at the **Bedford Cemetery** on **Saturday, October 13, 20, and 27 at 5:30 PM**. Reservations are required for space is limited. Tickets are **\$10 per person**. 12 and under are free. No refunds on ticket sales. For more information call **440-232-0796** or go to www.BedfordOhioHistory.org.

Enjoy roleplaying? Why not get involved and be a part of the spectral fun. New Educator/interpreters are always welcome. Some historic roles are still available. Please consider volunteering your time. Contact Louise at **440-439-6150** or novak.louise@gmail.com or call **440-232-0796** to speak to one of our staff about possible opportunities.

Halloween at the Museum

Come join the BHS staff and our Volunteer Corp in celebrating All Hallows Eve at the museum. This kid-friendly event is free for children and youth up to 16-years of age. Visit each of our four floors gathering treats from a host of approachable costumed characters. Take part in simple games and a costume contest to win prizes. For more information call **440-232-0796** or go to www.BedfordOhioHistory.org.

Join the Corps! Museum Pride! A Different Kind of Giving

The Bedford Historical Society is offering up a unique new hands-on experience to work directly with the collection and gain a greater appreciation of Bedford history.

We offer individuals, families, social clubs, school classes, local businesses and corporate entities an intimate experience with our artifacts and exhibit spaces.

Supporters of the museum are invited to select an exhibit space, or room to sponsor. For example, the Elmer Flick display case, or the Lincoln Room, or maybe one of several exhibit vignettes located on the second floor.

Each backer will volunteer their time to care for their space, regularly cleaning and maintaining their portion of the museum under the supervision and direction of our Curator. Supporters will be provided with cleaning materials and collection care instructions on how to properly care for items under their attention. If interested, please call **440-232-0796** or email us at museum@BedfordOhioHistory.org.

Volunteer Photographers, Graphic Artists, Set Designers & Educator/ Actors Wanted!

Please volunteer your time to the Bedford Historical Society. Presently, we have a great need for graphic artists, photographers, and educator/actors.

If you enjoy talking to people, demonstrating historical skills, like to write, direct, or perform historic theater, or have a hobby or diversion that you would like to showcase or demonstrate, we invite you to join the BHS Volunteer Corps. Hours are flexible to suit your schedule. Guilds and clubs are welcome to stage their talents during open hours.

Louise Novak, BHS Volunteer Coordinator, is compiling a list of individuals interested in carrying out various tasks within the museum complex, including the Train Depot, Dunham House, and Town Hall Museum. So, whether your interest is gardening, cleaning, data entry, community out-reach, program development, fundraising, store retail or general maintenance, we have something to suit your interest and skill level. Please contact Louise at 440-439-6150 or novak.louise@gmail.com or call 440-232-0796. to speak to one of our staff about possible opportunities.

HS Seniors & Youth Groups Volunteers Service Hours Available

High School Seniors, service organizations, and youth groups that need service hours are invited to earn their requirements with the Historical society.

We have several projects that could use a few dedicated individuals! Eagle Projects can also be arranged. Call 440-232-0796. to speak to our staff about volunteer opportunities.



Charitable Giving AmazonSmile

Do you shop on Amazon.com? If so, consider shopping through Amazon Smile and designating the Bedford Historical Society as your charity of choice. We will receive a small percentage of your purchases!



#GIVINGTUESDAY™

Don't forget to gift generously to the Bedford Historical Society on **Tuesday, November 27.**

Giving Tuesday, often stylized as #GivingTuesday for purposes of hashtag activism, refers to the Tuesday after Thanksgiving in the United States. It is a movement to create an international day of giving at the beginning of the Christmas and holiday season.

Corporate & Individual Donors A Call to Action

The Old Church on the Square in downtown Bedford has provided the communities of Bedford, Bedford Heights, Oakwood Village and Walton Hills with a venue for music, art, lectures, worship and entertainment for 122 years. It is our goal that this stately structure will continue to do so for future generations.

The Bedford Historical Society has started the second phase of a capital campaign with the help of another \$100,000 grant to restore and repair the foundation, improve plumbing and electricity throughout the building, enhance the building's use by making it ADA accessible, and renovate the community room to enhance and expand usage for activities such as banquets, expositions, education forums, lyceums, public meetings, theatre productions, musical performances, dance recitals, art exhibits, cinematic presentations, and much more.

As this work continues, we are looking for individual supporters willing to help us repair the stained-glass transom on the north side of the church. Currently the window has been shored up. A large contribution today can help us kick off the project.

Plan a Legacy Gift

Plan a legacy gift or make a memorial gift to our Endowment Fund. The fund continues to grow steadily with your continued support. Donations are tax deductible and can be made any time during the year either by mailing it to us at our mailing address or by going online to the Cleveland Foundation www.Clevelandfoundation.org

Museum Store Snips

Stop by our museum store during the Weekend of the Pooka! We'll have books, prints, handmade items and more are on sale. Jewelry, T-shirts, and glassware have all been discounted to make room for new merchandise.

Membership Join or Renew Today

Become a member of the Bedford Historical Society. Annual memberships begin at \$10 for Individuals and \$25 for Families. Purchase a Family Level and receive a souvenir tumbler and a 10% discount on non-discounted items in the museum gift shop. Additional levels are also available and enjoy additional benefits. All memberships are tax deductible. Simply fill out and detach the form in this newsletter and mail it to Bedford Historical Society, PO Box 46282, Bedford, OH 44146.

Membership Form

Detach & Mail To:
Bedford Historical Society
PO Box 46282, Bedford OH
44146

- ___ Bronze \$10 (Individual)
___ Silver \$25 (Family)
___ Gold \$50 (Partner)
___ Platinum \$100 (Supporting)
___ Titanium \$200 (Sustaining)
___ Diamond \$500 (Corporate)

Name: _____

Address: _____

City: _____

State: _____

Zip: _____

Phone: _____

Email: _____

Thank you for your support.
Donations to the Bedford Historical
Society are tax deductible to the
extent allowed by law.

The BHS is looking to create a
Curators Clean Room to process
and document incoming objects.
Please consider allocating a
special gift to outfit this lab with
the specialized equipment we
require. Contact the Director
(ecschulz@BedfordOhioHistory.
org) for more details.

For those members that have renewed their annual membership, thank you for your continued support!

Museum News 2019 Exhibit Planned

As the World War I Anniversary closes out this year, the staff is earnestly making plans for a new alternating exhibit on the third floor of the Town Hall Museum. Our goal will be to use various sensory elements to create ambiance and temper much like theater staging manipulates atmosphere and sets the tone through lighting, sound, and visual effects.



The staff is therefore seeking the assistance of carpenters and set designers with a creative bend to create several vignettes based upon archival material. Please contact us at www.BedfordOhioHistory.org or call 440-232-0796. to speak to one of our staff about possible opportunities.

Reverse Raffle Fundraiser RESCHEDULED!

One of our biggest fundraising events of the year has been rescheduled for **Saturday March 16**. We apologize for any inconvenience this may have caused anyone. It was decided that two large events being organized in September

was a bit much for even the most loyal supporter of the Historical Society.

So, mark your calendars and join us on **Saturday, March 16** at **La Casa Bella** in Oakwood Village for our Reverse Raffle. The theme is **"Fly me to the Moon."** Details on ticket prices and meal choices will follow. Doors will open at 6:00 PM. Raffle tickets will go on sale in December. A perfect Stocking stuffer!

Education Spotlight New BHS Department Volunteers Sought

The newly formed BHS Education Department will join the ranks of the Archive, Collections, and Library Areas. This latest addition will work in tangent with the other realms while developing and overseeing education and interpretation activities, outreach programs, instructional classes, lectures, and special event activities for audiences of all ages.

We seek volunteers that enjoy working with preschoolers, primary and secondary students, and adult learners in classes and programs geared to educate and entertain. If you are creative and like to educate, please consider joining the museum's volunteer corp. For more information contact Paula St John or call 440-232-0796. to speak to one of our staff about possible opportunities.

2019 Programming Schedule in the Works

The BHS Education Department is currently planning special events, fundraisers, and a new series of program offerings for the next calendar year. If you are a

creative individual who enjoys planning or executing novel experiences for various audiences, come check us out.

Without giving too much away, the staff is working on a new speaker series, a geek get-together, an Elmer Flick Day and much more. If you are interested, please call **440-232-0796** or email us at www.BedfordOhioHistory.org.

Lyceum Returns!

The Bedford Historical Society Lyceum series will resume in January after a protracted hiatus. As was our institutional practice, the first three lectures are planned for the first Thursday of each month beginning in January and running through March. As of this writing, these lively and informative gatherings will take place at the Mayfield Library at 7:30PM. Please plan to join us for what we hope will be a BHS featured attraction.

Domestic Sideboard

Buckeye Cookery

by Amy Schulz

Autumn in Ohio naturally brings thoughts of colorful leaves, ABC's and 123's, and Buckeyes! This transplanted Pennsylvanian has learned an appreciation for many Ohio traditions over the years but my thoughts at present are more on a book published in 1876 than on what will take place on the gridiron in Columbus this Fall. But, for the educators reading this newsletter, this cookery book doesn't disappoint in the education department and even includes a "Housekeeper's Alphabet" with advice for housekeepers of any century. Let's travel back 142 years to 1876 and look at what is one of the most

popular publications of any kind in the 19th century.

The ladies of the First Congregational Church of Marysville, Ohio needed to raise funds for a new parsonage. They decided to publish a cookbook to generate the needed monies and gathered recipes and advice to include in their book. Items came from all over Ohio as well as neighboring states. The ladies entitled their book *Centennial Buckeye Cook Book*, and dedicated it to "The Plucky Housewives of 1876, who master their work instead of allowing it to master them." For their efforts, the ladies raised over \$2,000 for the parsonage. The book enjoyed wide popularity through the years because it met the needs of its readers and kept up with the times by revising its content to reflect new household technology and food availability. There were at least 32 editions, including a Southern version entitled the *Dixie Cook Book* and a German version for the German immigrant population of the mid-west.

Buckeye Cookery, as it was popularly known, contains a section on baking that includes a sincere hope for the future that we all take for granted now. Ovens were heated with wood or coal in the 1870s and determining the correct temperature for baking was very imprecise. Period recipes do not include specific baking temperatures or time. Instead, the *Buckeye Cook Book* authors included the following on page 70: "Many test their ovens in this way: if the hand can be held in for twenty to thirty-five

Housekeeper's Alphabet

Apples -Keep in a dry place, as cool as possible without freezing.

Brooms -Hang in the cellar way to keep soft and pliant.

Cranberries -Keep under water, in cellar; change water monthly.

Dish of hot water set in the oven prevents cakes from scorching.

Economize time, health and means, and you will never beg.

Flour -Keep cool, dry, and securely covered.

Glass -Clean with a quart of water mixed with a table-spoon of ammonia.

Herbs -Gather when beginning to blossom; keep in paper sacks.

Ink Stains -Wet with spirits turpentine; after three hours, rub well.

Jars -To prevent, coax "husband" to buy "*Buckeye Cookery*."

Keep an account of all supplies, with cost and date when purchased.

Love lightens labor.

Money -Count carefully when you receive change.

Nutmegs -Prick with a pin, and if good, oil will run out.

Orange & Lemon Peel -Dry, pound, and keep in cork bottles.

Parsnips keep in ground until spring.

Quick Silver & White of an Egg destroys bedbugs.

Rice -Select large, with a clear, fresh look; old rice may have insects.

Sugar -For general family use, the granulated is best.

Tea -Equal part of Japan and green are as good as English breakfast.

Use a cement made of ashes, salt, and water for cracks in stove.

Variety is the best culinary spice.

Watch your backyard for dirt and bones.

Xantippe was a scold. Don't imitate her.

Youth is best preserved by a cheerful temper.

Zinc lined sinks are better than wooden ones. And regulate the clock by your husband's watch, and in all apportionments of time remember the Giver.

seconds (or while counting twenty or thirty-five), it is a quick oven, from thirty-five to forty-five seconds is "moderate," and from forty-five to sixty seconds is "slow." All systematic housekeepers will hail the day when some enterprising Yankee or Buckeye girl shall invent a stove or range with a thermometer attached to the oven, so that the heat may be regulated accurately and intelligently." Having tested many ovens for heat in just the way described above, I am exceedingly grateful to the inventor of the oven thermometer!

One interesting chapter is entitled "Centennial Governors." It was the plan of the editors to include recipes from the President and the Governors households across the United States. Twenty-six Governors responded with such varied dishes as Spice Cake (Montana), Christmas Plum Pudding (Texas), Orange Pie (Florida), French Pickle (Ohio) and Enchiladas (Arizona). Mrs. Gov. Pillsbury of Minnesota sent her recipe for Orange Cake which includes baking powder - a new ingredient for the 1870s, replacing the pearl ash used in earlier recipes.

Buckeye Cookery covers a wide variety of information besides cooking instructions. General housekeeping is included, as well as Bills of Fare for use throughout the year, farm and garden information, a flora department, care for the sick, laundry instructions and a chapter on medicine are all included as resources for the reader.

Many house museum visitors mistakenly remark that "they didn't have closets back then." In fact, wardrobes were often used

to store clothing but 19th century homes did indeed have closets and the care of these closets was a subject of concern in the Cook Book's chapter on "Housekeeping." In the "Bedroom" section is this advice: "There should also be a large closet, a part of which is especially set apart for children's use, with low hooks where they may hang their clothes, a box for stockings, a bag for shoes, and other conveniences, which will help to teach them system and order" (page 346). Further, when dusting the parlor "it is best done systematically. All fragile movables should be stored away carefully in some neighboring closet..." (page 343). And a final mention is found in the instructions for daily work on page 351: "...and go through each room and closet to see if things are kept in order, and nothing going to waste."

Ohio housekeepers were reminded of their schooldays when reading the "Housekeeper's Alphabet" on page 352. Filled with practical advice on everything from apples and brooms to love, money and zinc sinks, the reader is treated to a lesson on practicality.

The ladies of Marysville finished their efforts by including advertisements from the businesses who helped to generate the funds for publishing. Ads for a sewing machine, dentist, clothes horse, clothes wringer and a cure for cancer are joined by a large illustration of "the most useful household invention of the nineteenth century." The Harrison Patent Combination Kitchen Safe is described as having a kitchen safe, flour bin, bread table, rolling pin, bread tin and spice drawers all contained in a handsome piece of furniture,

made of the best seasoned black walnut or white wood oak grained. Known today as a "Hoosier Cabinet" and priced between \$17-\$22.00 plus \$.50 boxing and cartage to the depot, who wouldn't want to add it to their modern Victorian kitchen?

I've owned my copy of *Buckeye Cookery* for several years. It recently joined my stack of research books on the 1870s in preparation for the Historical Society's new first-person program. Characters are being developed whose lives span most of the 19th century but who are "currently" living in 1876. Costumes are being designed, biographical information is being finalized and BHS interpreters are studying period and secondary source materials to glean information of importance to them on the local, state, regional and national levels. They've lived through the terms of Presidents from Jefferson through Grant - 16 different Presidents in all. They've experienced broad changes in education, home life, and transportation. They can talk about domestic life during the War of 1812, the Mexican War and the Civil War. Imagine what you will learn when you have a chance to visit with them.

This year was not chosen without thought. 1876 was a time of looking back and looking forward. The Centennial of the United States was being celebrated throughout the 37 States and over 2 million people traveled to Philadelphia to attend the Centennial International Exhibition. Women were organizing to discuss women's rights. Abolition was a hot-button topic. Westward expansion was on the mind of many young people as Colorado became the 38th State

and the railroad opened the west to further settlement as the first express train left New York and arrived in San Francisco just 83 hours later. Housework and food preparation were changing as well. Kitchens were outfitted with water pumps at the sink and new, large cook stoves to prepare hot meals. The Second Industrial Revolution was in full swing and life down on the farm was never the same.

And last, but certainly not least, the 1876 presidential election saw Republican Rutherford B. Hayes of Ohio battle Democrat Samuel Tilden of New York in what is commonly described as the most hotly contested election in presidential election history. This event was not lost on nine-year-old Flora D. Ziegler of Columbus. She submitted a recipe for "Hayes Cake" for inclusion in the *Centennial Buckeye Cook Book* and saw it printed on page 83. Hayes Cake is flavored with lemon and could be served with or without frosting. The recipe follows below along with a recipe for Orange Cake from the *First Lady of Minnesota* - yes, oranges were available everywhere from Florida to Minnesota in 1876!

Available today in many libraries, online and in facsimile editions, this book is a true treasure from the past and is a small piece of the research needed to help BHS create a time machine to 1876 soon!

HAYES CAKE

Miss Flora D. Ziegler, (Nine years old,) Columbus, OH

One cup sugar, one-half cup butter, three eggs beaten well together, one level teaspoon soda stirred in one-half cup sour milk, two small cups flour; flavor with lemon, and pour in

small dripping pan; bake half an hour and cut in squares.

ORANGE CAKE

Mrs. Gov. Pillsbury, MN

Two-thirds cup butter, two small cups sugar, 1 cup milk, three teaspoons baking powder, the yolks of five eggs, three small cups flour, bake in jelly tins. Whites of three eggs beaten to a stiff froth, juice and grated peel of one orange, sugar to consistency; put this between the layers with white frosting on top.

Guest Contributor Bedford's Disappearing Water Towers

by Janet Caldwell

Recognize the familiar towers? These familiar sentinels are the last two industrial water towers in the Bedford area. The Ford water tower stands on the former stamping plant property on Northfield Rd. John Malone, who worked at the plant, says that the tower was originally in a different location. When a building was enlarged to allow multiple railroad tracks to enter, the tower was moved to the present location. The other tower stands along Solon Road at the site of the former Walker China Company.



Historic photos show several water towers at Bedford industries in the late 1800s and 1900s. McMyler Interstate on Northfield Rd. had one which is

evident in later photos when Stalwart Rubber used the facility. The short-lived Best Foundry farther up the road had a tower. Both Taylor Chair Company and B.L. Marble Chair Company had towers.



S.K. Wellmon Company on Egbert Rd. had a globe atop a tall tower resembling a Little League T-ball stand. Retired employee Joe Michalek said the tower was purchased by a community in Michigan when the plant closed.



As municipal water systems improved, and fire suppression systems were installed, the familiar water towers of past days disappeared. It's true across the country. Twenty-five years ago, travelers looked for the familiar Sapp Brothers water towers. Each had a large handle attached to make them look like coffee pots. Gas and coffee sustained the weary traveler.

Today, these familiar landmarks are becoming just a memory. Some are designated historic landmarks.