



WASHTENAW IMPRESSIONS

WCHS HAS PHOTOGRAPHER, WILL COPY OLD PHOTOS AT FEBRUARY 26 MEETING

Give your old local photographs a permanent place in history. You can do that and keep them too by bringing them for copying at the WCHS meeting at 8 p.m. Thursday, February 26, at the Salvation Army in Ann Arbor.

Please bring no more than five old pictures of Washtenaw County people, places or things. Please write as much identifying information as possible for each picture on a card which can go with the copy negative to the Bentley Library files.

Photographer Peter Chase will make copies at the meeting. Photographers Sam Breck and Herbert Pfabe will explain the process and give the history of this type of photography.

NEW HISTORICAL GROUP OFF TO RUNNING START

Webster township, home of the 1834 Webster Church, one of the oldest church buildings still in use in Michigan, is the location of the newest historical society in the county.

James B. Parker, curator of the Dexter museum, is chairman; Robert Beaugrand, vice-chairman; the Rev. John B. Gardner, secretary; and Heloise Dunstan, treasurer.

From a committee in October, the group was incorporated by the new year, and has plunged into research on the church and township in preparation for publishing books celebrating the sesquicentennials of the church and township.

The group meets at 7:45 p.m. the first Monday of the month at Webster Church. They held a Valentine's Day box social and square dance at the community house.

PRESTO! WCHS CAN TURN YOUR JUNK INTO SOMEONE'S TREASURE AT BENEFIT AUCTION SATURDAY MARCH 14

A major WCHS fund raising event, the third benefit auction, will be at 7 p.m. Saturday, March 14, at the Ann Arbor Home and Leisure Living Show at the U-M Track and Tennis Building on Ferry Field. A WCHS exhibit booth is also planned.

The funds are vital to the continued activities of WCHS and its efforts to preserve the county's heritage. The auction raised \$1,871 last year. With more items to sell it could easily have been more.

Furniture, tools, baked goods and white elephants have been popular items, appliances less so. No clothes unless historically interesting. Workers have been amazed at what some ragged or unlikely items sold for—a box of buttons last year, \$8; odd cups and saucers, \$8 each; a top hat, \$17; lemon meringue pie, \$8.

MUEHLIG HALL TREE, OTHER ITEMS GIVEN BY THAYER

Bertha Muehlig's hall tree, two framed Ann Arbor fire insurance policies of the 1890's, all his papers on Washtenaw County history, his World War II uniform and a 1918 United States atlas were given to WCHS by Stuart Thayer, former curator, before he recently moved away.

Thayer bought the hall tree when Miss Muehlig's household goods were sold. The policies were for the Peninsular Soap Company on Madison Street and the home of Mrs. Mary L. Crookston on West Huron, then outside the city limits.

The policies were found in the walls of a house next to Thayer's former insurance office at 331 East William. The house owner had been an officer of the soap company.

So please scour attics, basements, closets, garages and ask friends and neighbors for unwanted items and/or bake some goodies. The auctions to date have proved that one man's junk truly is someone else's treasure.

Items can be dropped off Friday or Saturday, March 13 or 14, at the show which opens at 4 p.m. Friday. Free parking on Ferry Field. For pickup, if needed, please call Ethelyn Morton, 662-2634.

Unusual items to be sold include a mounted antelope head, turn-of-the century "hibachi", a mahogany veneer Victrola case minus phonograph which would make a novel stereo or bar, antique chairs, old books, some Victorian oil paintings and a surrealistic German photo-engraving of the late 19th century.

The auction and free exhibit booth are given by John and Pat Danovich, show promoters. Auctioneers Lloyd Braun and Jerry Helmer donate their services. Hazel Proctor is WCHS auction chairman.

Donations are tax deductible. Acknowledgment forms will be given donors.

PLEASE DON'T FORGET WCHS NEEDS YOUR JUNK!

NEED HOME SHOW HELPERS, C'MON, IT'S FUN & FREE

Help is urgently needed to man the WCHS exhibit booth during the Home Show March 13-15.

The show runs 4-10 p.m. Friday, March 13; 10 a.m.-10 p.m. Saturday; and 10 a.m.-6 p.m. Sunday, at the U-M Track and Tennis Building on Ferry Field.

If you can give two to four hours, please call Ethelyn Morton, 662-2634. Parking is free on Ferry Field and admission is free to workers.

Michigan's Big Three Of Food

"A hundred years ago this morning a housewife in Detroit was serving her husband the following breakfast—cold tenderloin fried, fried apples, baked potatoes, waffles, veal cutlets breaded, poached egg on toast and chocolate or coffee.

"Then for dinner the next Sunday, this is what she might have put on the table: raw oysters, chicken and cream soup, roast turkey, cranberry sauce, baked sweet potatoes, celery salad, baked tomatoes, pickled tongue, hot slaw, mince pie, nuts and raisins, cream and cake, and Vienna coffee.

"Anybody that tells you we eat better today, this gives you something to think about," Janice Longone, founder of the Ann Arbor Wine and Food Library, said in her talk on Michigan cookbooks at the January WCHS meeting.

The above menus were from *The Household of the Detroit Free Press*, published in 1881. "Besides recipes it tells what utensils you should have, how to write letters, etiquette and all other things needed for running a farm and household.

"Some of the utensils necessary in the household of a small family, just in the tinware section, were besides the bowls and pans, dish pans, bread pans, jellycake pans, two long pie pans, coffee pot, tea steeper, colander, steamer, horseradish grater, nutmeg grater, a small sieve, a hair sieve for straining jellies, an egg beater, a cake turner, cake cutter, apple corer, potato cutter, one dozen muffin ring, a soap shaker and so on.

"Twenty years later in Ann Arbor, Miss Louise Waples was making mock turtle soup using a boiled veal shank, also a very wonderful sponge dumpling which could be used as a dessert with hard sauce but also could be used as a savory in soup. The same year Mrs. James Angell was making "harmony croquettes" and Mrs. Ed Eberbach, German dry noodles.

"In the late 1920's, the very sophisticated housewives on Grosse Ile were serving as appetizers anchovy toast, olives with caviar, roquefort appetizers and oyster cocktail.

"If you think the interest in vegetarian food is recent, I can tell you that in 1956 in Benton Harbor, a vegetarian cookbook was published with at least four recipes each for parsnips and salsify.

"Michigan ethnic make-up is reflected in 1931 and 1947 Detroit cookbooks listing Armenian, Bulgarian, Croatian, English, Finnish, Greek, Hungarian, Italian, Pole, Rumanian, Russian, Danish, Norwegian, Swedish, Syrian and Lebanese recipes."

Mrs. Longone at first thought it wouldn't take long to prepare a talk on Michigan cookbooks but "I could hardly believe what there is to offer, and Michigan was very late to the field—50 to 75 years later than Ohio."

She went through the four major cookbook bibliographies and her own bookshop, then talked to the state library. "I feel I've only tapped Michigan cookbooks."

The bibliographies are *American Cookery Books, 1742-1860*, Lincoln-Lowenstein edition; *Culinary Americana* by the Brown family; *Gastronomic Bibliography*, Katherine Bitting; and *America's Charitable Cooks, 1860-1914*, Margaret Cook.

"It turns out that all the books are inaccurate. For example, Lowenstein does not list the Dr. Chase book published in 1858."

Not all the Michigan charitable cookbooks are known and more will be lost, she fears. She asked anyone who knows of Michigan charity cookbooks before 1920 to jot down the name, the organization, the date and number of pages and send it to her so it can be recorded in a Michigan cookbook bibliography. Her address is 1207

West Madison, Ann Arbor, MI 48103, telephone 663-4894.

The first cookbook published in the United States was an English one in 1742. In 1796 Amelia Simmons was the first American to publish one but it was a take-off on the English. Finally, in 1824, Mary Randolph wrote *The Virginia Housewife* which is considered the first truly American cookbook because she used corn and produce of the south and had Indian recipes.

A number of English and American cookbooks were published from then until the Civil War when the charity cookbooks began as fund raisers for hospitals in both north and south.

Then the industrial revolution affected cookbooks. As we began to get stoves, refrigerators and all sorts of electrical equipment, books were published to tell you how to use them.

You also get books telling you how to use local produce from the Michigan Bean Association, the Michigan Cherry Growers Association, and so on—asparagus, blueberries, raspberries, beef, etc. and Extension Service books.

Michigan had some well-known foodwriters who wrote memoirs about growing up in Michigan. Herman Smith, a writer for *This Week* magazine was one, Della Lutes who wrote *The Country Kitchen*, another. She grew up in the 1870's and 1880's between Adrian and Jackson. In the 1940's, Sidney and Lucy Corbett wrote about food and life on Grosse Ile. He had been a Ford executive who became paralyzed. Their *Detroit Free Press* articles were made into books—"Potshots from a Grosse Ile Kitchen", "More Potshots" and "Long Windows".

"Here are Congressmen Gerald Ford and Charles Chamberlain and Senator Bob Griffin campaign cookbooks. They are likely put out by the national parties to raise funds.

Often the recipes are the same, the name is changed on the cover.

"There are many types of cookbooks from Michigan but those that most influenced the world were three—things that came out of Battle Creek and Kellogg, *Ford Times Magazine* cookbooks and perhaps what had most influence on life in America was our own Dr. Chase, for better or worse."

"In other parts of the world, if you say you came from Michigan, if they know the area at all, they'll either mention cars or cornflakes or Battle Creek Sanitarium. The health values projected by the Kellogg people changed food habits in this country. There was a revolution of sorts, somewhat similar to the health food revolution we're having today.

"The *Ford Times* cookbooks, while not about Michigan are published in Michigan. Every month the magazine has recipes from famous restaurants or inns. About 1954 they started compiling them into a 'Treasury of Famous Recipes from Famous Eating Places.' They now have put out four or five editions. Every week, I get at least three letters or phone calls asking for back copies. People are desperate to complete their collections. They don't care how beat up they are.

"I could do a talk only on Dr. Chase. He's quite fascinating. Literally, during many years of the nineteenth century, Dr. Chase's books were more popular than any other book except the Bible. They were carried as treasures across the prairies because they told you how to do everything.

"I'll prove that by reading excerpts from *How Dear To My Heart* by Mary Margaret McBride, one of America's foremost food writers of twenty or thirty years ago.

She wrote, "However for more serious ailments there was always Dr. Chase's *Recipes or Information for Everbody*, a copy of which, handed down from my Great-Grandmother Craig, lay always on the very top of our safe as we called the

cupboard where we kept dishes and leftover food.

"I had to climb on a chair to reach the book and I was forbidden to do so unless commanded by a grown-up. I discovered it first when Mama got it down for Papa to look up something to do for Bessie, our cow, that had the milk leg.



WAS 1881 HOUSEWIFE ALWAYS IN A PICKLE?

A Detroit housewife a hundred years ago might have put up the following kinds of pickles, Mrs. Longone said (from *The Household of the Detroit Free Press, 1881*):

Pickled sweet apples, artichokes, blackberries, beans, butternuts, cabbage, sweet cabbage pickle, pickled cauliflower, spiced cauliflower, cherries, celery, chopped pickles, pickled corn, chow chow, mustard chow chow, pickled cucumbers, spiced cucumber pickles, ripe cucumber pickle, sliced cucumber pickle, East India pickle (with turmeric), pickled eggs, English mixed pickles, French pickles, German pickles, pickled grapes, hotch potch, India pickle, pickled lemons, mixed pickles, mixed yellow pickles, pickled mushrooms, mangos, vegetable mangos, mustard pickles, muskmelon pickles, spiced nutmeg melon, pickled nasturtiums, onion, Spanish pickled onions, pickled peaches, pears, peppers, pepper hash, picalilli, pickled tongue, Pyper pickles, picklette, Ragan pickles, pickled raisins, Spanish pickle, sweet fruit pickles, sweet vegetable pickles, tomato chowder, green tomato pickles, ripe tomato pickles, chopped tomato pickles, pickled turnips and watermelon rind.



"Papa left it on the kitchen table when he finished. I turned the leaves and came to a part about babies. . . I had only read a few words when I heard Mama coming and quickly shut the book.

"By the time she got to the door, I was busily drying dishes and stacking them in their place in the safe. I could feel her looking at me sharply but I was humming, 'Jesus Wants Me For A Sunbeam' and drying plates like mad.

"After that I sneaked him out whenever I dared and read him fascinatedly and terrifiedly, lying flat

on my back in the unused best room, with my feet braced against the wall and the heavy book balanced on my chest, a position Dr. Chase would have warned against."

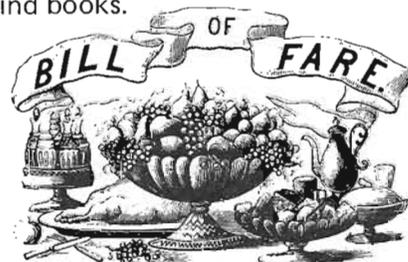
You can see Dr. Chase's building at the corner of Miller and Main Streets in Ann Arbor, Mrs. Longone noted. When he put his printing press in that building it was considered the largest printing press in the country.

Her exhibit included a 1930 Henkel's flour book from Detroit, a 1933 *Detroit News* cookbook, 1934 cookbook by Detroit home economics teachers, and a 1969 book, *No Second Fiddle*, done to raise funds for the Detroit Symphony. That book has "a wonderful Milt Kemnitz drawing of the Ann Arbor Fire House."

She had 1866 and 1895 editions of Dr. Chase, a 1903 cookbook from Covert, Michigan, 1927 and 1931 Ann Arbor cookbooks, a Holland Rusk cookbook of the 1920's, a New Era potato chip book of the 1950's and the undated *Wolverine Cookbook*, published by the Ladies Auxiliary of the Michigan Rural Letter Carriers Association.

She had books from Jiffy Mix in Chelsea, an Ann Arbor Dairy cookbook, an 1895 book from the Leonard Company of Detroit, a furniture manufacturer, a bran book and a 1925 Postum cookbook from Battle Creek and the Corbett's *French Cooking in Old Detroit*. The latter tells about the small fish restaurants along the Detroit River and Lake St. Clair which offered all you can eat, family style, for 50 cents.

The Wine and Food Library, is one of three such in the world specializing in out-of-print and hard to find books.



GSWC SPEAKERS NAMED

Wilton Chamberlain of Pinckney will speak on "Family Research in France" at the Genealogy Society of Washtenaw County meeting at 2:30 p.m. Sunday, February 22, at Washtenaw Community College. Alloa Anderson will speak on "Making Census and Land Records Talk" at the 1 p.m. class there.

MILAN ELECTS TOM KING

Tom King was recently elected president of the Milan Historical Society; Warren Hale, vice-president; Lorene Burger, secretary; and Carole Smith, treasurer. Completing the board of directors are Eva Clark, Oliver Curry, Ken Baumann and Bill Smith.

ANN MCCARTHY RE-ELECTED

Mrs. William (Ann) McCarthy was re-elected president of the Ypsilanti Historical Society at the annual meeting. Mr. La Verne Howard is vice-president. Secretary and treasurer are appointed. Fred Peters continues as treasurer while Sharon Patterson, as archivist, is secretary.

WCHDC ELECTS GLISSMAN, PLANS SEVERAL PROJECTS

Richard Glissman, U-M architect, is president of the Washtenaw County Historic District Commission. Attorney Diana Pratt is vice-

president; Nancy Burkhalter of Chelsea, secretary; and Carol Wineman, treasurer and oral historian.

A WCHDC study committee is working on recommendations to the county commissioners regarding the proposed Parker Mill historic district. Glissman is in charge of a plaque project to mark places of historic interest and is open to suggestions.

Marshall S. McLennan, director of the EMU historical preservation degree program, is chairman of research and has applied to do a survey of county farm houses.

CAN YOU LOAN A VAN?

WCHS needs the loan of a van with or without driver to transport auction and exhibit items to and from the Home Show March 13-15. If you or someone you know is willing to loan a van or pick up items, please telephone Ethelyn Morton, 662-2634.

FARMING MARCH TOPIC

Peter Cousins, curator of agriculture at Henry Ford Museum, will speak on "Farming in America" at the March 26 meeting.

Editor: Alice Ziegler, 663-8826

Keylining: Debbie Signorelli, Justyna Curtis

HISTORICAL HAPPENINGS

Chelsea Historical Society—7:30 p.m. Monday, March 9 at McKune Memorial Library. Discuss architectural survey of older Chelsea starting in May, co-sponsored by society and Eastern Michigan University. EMU has a grant from the Michigan Historical Commission which is encouraging such surveys. Workshops planned to train volunteers.

Dexter Historical Society—Eighth annual pioneer crafts fair, 10 a.m.-4 p.m. Saturday, March 21, at Dexter High School, with more than 60 craft persons demonstrating their work. Heritage Guild will serve luncheon 11:30 a.m.-1:30 p.m. Admission \$1; students, children, 50 cents.

Manchester Historical Society—8 p.m. fourth Monday. (February 23 at Emanuel Church.)

Milan Historical Society—7:30 p.m. third Wednesday at Hack house, 775 County Street.

Saline Historical Society—2 p.m. third Sunday, Senior Citizens Room, City Services Building on Maple Road. Sarah Deasy, a local quilter, will talk about quilts March 15. February program was to be on old Saline area schoolhouses.

Ypsilanti Historical Society—3-5 p.m. Sunday, March 15, at museum. John Heriman, director of programming at the Fort Wayne, Indiana, historical museum will talk about "Historic Fort Wayne". Current special exhibit by D.A.R.

WASHTENAW COUNTY HISTORICAL SOCIETY MEETING

8:00 P.M. THURSDAY
FEBRUARY 26, 1981

SALVATION ARMY

West Huron at Arbana
Ann Arbor, Michigan

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