

Christmas 1904 December 1979

YPSILANTI GLEANINGS

PAST SCENES and OLD TIMES

YPSILANTI HISTORICAL SOCIETY ~ PUBLICATION ~



Ypsilanti Historical Museum
~ 220 N. Huron Street ~

ADDRESS CORRECTION REQUESTED



THE YPSILANTI HISTORICAL SOCIETY

CORDIALLY INVITES

→ YOU
to our

ALL CITY CHRISTMAS PARTY

December 16th from two until five
220 N. Huron

For your viewing pleasure the Ypsilanti Garden Club has trimmed the tree and the Society's Christmas Committee has decorated the house.

For your listening pleasure the Junior Choir of the Methodist Church, under the leadership of Sally Scheer, will entertain with Christmas Music.

For your seeing pleasure ladies from Gilbert Residence have loaned their loved and valuable dolls for display.

For your eating pleasure Christmas refreshments will be served.

Come with your family, your neighbors and your guests - and greet old friends and make new ones!

DO COME AND SPEND AT LEAST A PART OF THE AFTERNOON WITH US.

DECEMBER 16th from two until five

At the Museum - 220 N. Huron Street, Ypsilanti.

CHRISTMAS ABOUT 1904

It snowed in the night and the next morning everything was white and smooth and it was cold and the wind blew and the bedroom was cold and you could see your breath but we didn't mind for we were young and giddy because it was Christmas and we ran downstairs where the big coal stove glowed and there were our black stockings with toys and bright little bags of candy and after a-while mother said breakfast was ready and we had hot oatmeal with milk and some toast and a little coffee because it was a holiday and then we dressed warm and got out our sleds and took our presents and followed a narrow path in the new snow down Forest Avenue and when we got to the bridge we stopped and pushed snow thru the railing and threw snow balls onto the frozen river to see the funny tracks they made in the snow and when a freight train roared past on the other bridge we yelled Merry Christmas at the engineer and he smiled and waved and we began to count the cars and read the numbers on them and the rails sang and clicked up and down and the snow blew and we got dizzy watching everything and lost count of the cars and we shouted at each other after the caboose went by and our voices sounded funny in our ears.

The crossing gates went up and the one armed man in the gatehouse came out and said Merry Christmas boys and we said same to you Mr. Evans and we crossed the road to go thru the gulley where we were explorers and pulled cat tails for lances and made cannon balls out of snow and it was hard work climbing the steep bank into the Cemetery where the soldier with the flag was all snow and we wished him a Merry Christmas and we laughed and got snow down our necks.

All the Lambie kids were at grandmother's and we slid down the hill beyond the evergreens and ate candy and drumsticks and dressing and then had the tree in the parlor and Uncle Frank gave each kid a quarter which we were expecting because he always did that on Christmas and we went out and played in the barn in the hay mow and by night we were so tired we were glad to ride home with Uncle Robert in the bobsleigh and cover up with a blanket and pretend the bobs were going backwards and it was all a very Merry Christmas seventy five years ago.

Foster L. Fletcher

COOKBOOKS

In the Archives section of the Ypsilanti Historical Museum we have an interesting collection of old cook-books. We thought you might be interested in reading some of the recipes and 'household' hints contained in these books and magazines. We have tried none of these recipes and our only guarantee is that you will have fun reading them.

Our 'oldest' cookbook is:

CHAPEL GUILD "RECIPE BOOK" YPSILANTI, MICHIGAN (St Luke's Episcopal Church), published by Ann Arbor Courier Book and Job Printing House 1883.

The ladies, (and a few of their husbands) shared their favorite recipes:

BREAKFAST AND TEA RELISHES

BROILED BEEF-STEAK - Miss Fannie E. Bogardus
Take very thick porterhouse steak, and broil over an oil stove, taking care to turn constantly; when done add pepper, salt, and butter, also a little water for gravy; if very thick, broil fifteen minutes.

(Miss Fannie E. Bogardus - (Frances Elizabeth) b. 1/17/1862, d. 1936. Daughter of Francis Pembroke Bogardus. Francis Pembroke Bogardus came to Ypsilanti in 1847 from Carbondale, Pennsylvania. He was an early banker and helped bring 'The Normal' to Ypsilanti. City Treasurer 1876-80, Mayor 1871-2, Postmaster 1895-1900.

Fannie married Adam Clinton Elder. He was Director of the St Louis Conservatory of Music and a graduate of the 'Normal' Conservatory of Music here in Ypsilanti.

PASTRY

CRACKER PIE - Mrs. Charles King
12 crackers soaked in 2 cups of coffee, 1 cup of chopped raisins, 1 of currants, 1 1/2 cups sugar, 1/2 cup of butter, 1/2 cup of molasses, 1/4 cup of vinegar, 3 apples chopped fine, 1/4 lb. of citron, 1 nutmeg, 1 teaspoon of cinnamon, and a very little cloves. Add 1 tablespoonful of brandy to each pie.

((Mrs. Charles King- Susannah, daughter of Bennett Sewell of Ann Arbor. Susannah b. 1826 London, England, d. 1888 Ypsilanti. Married Charles King in 1850. Charles was also born in London and came with his parents to Ypsilanti in 1837. With his father he established 'George R. King and Son Gro-

cery Store'. At his fathers' death in 1849 he took his brother Edward into partnership and in 1873 bought out his brothers' interest and took his son Charles E., Jr. in with him).

CAKES

WHITE FRUIT CAKE - Mrs. C.L. Yost
 2 cups of sugar, 1/2 cup butter, 1 cup sweet milk,
 2 1/2 cups flour, whites of 5 eggs, 2 teaspoons
 baking power, coffee cup raisins, coffee cup currants,
 coffee cup citron or lemon peel. This recipe without
 fruit makes a good layer cake.

(Mrs. C.L. Yost - Anna Vreeland of Flat Rock, b. 1843, d.1913. Married Chester Leslie Yost who came to Ypsilanti from Waterloo, New York. Chester Yost manufactured harness in-1860 opposite the Follett House on East Cross Street. By 1878 his business was on Congress (Michigan Ave) across from the Hawkins House. He served as Mayor of Ypsilanti from 1884-86. He was one of the most popular horse auctioneers in the mid-west. He also built several of the houses in Ypsilanti).

MISCELLANEOUS

WORTH REMEMBERING - Mrs. Towner
 That in making a fruit or berry pie if the sugar is put in before the fruit, very little of the juice will escape.

(Mrs. Towner - Jeannette A. Spencer daughter of Norman Spencer of Connecticut, b. 1832, d. 1920. Married Norman Kellogg Towner in May of 1854. Norman came from Batavia, New York to Ypsilanti in 1860; was City Clerk in 1870 and in 1873 bookkeeper for Camp & Co., who sold agricultural implements. Norman was the son of Ephraim and Anna Kellogg Towner. Anna died in 1816, the year of Norman's birth, and Ephraim's second wife was Mrs. Nancy Spencer, widow of Norman. Jeannett's mother was also her mother-in-law. Norman and Jeannette had five children. Their second son was Tracy Lay Towner (1864-1943), Mayor of Ypsilanti 1910-12. The Towners purchased the house at 303 North Huron in 1851 and the house remained in the possession of the Towner family for one hundred years).

POLISH FOR GLASS, BRASS, ETC.- Mrs.T.W. McLean
 1 tlb. Spanish whiting or prepared chalk, 1 1/2
 ozs. alcohol, 1 oz. American vermilion, 1/8 oz.
 acetic acid. Mix the whiting and vermilion well
 and sprinkle with the acid and alcohol. Rub well
 Mix with soft water to the consistency of putty,
 roll into balls or put into boxes to dry.

(Mrs. T.W. McLean - Fannie A. Wife of Thomas W. McLean, Rev., Rector of St. Luke's Episcopal Church. 'Saint Luke's Church Centennial 1838-1938' booklet says of Rev. McLean: Rev. Thomas W. McLean of Janesville, Wisconsin, was elected Rector and served for three years. During his ministry, the Dr. Wilson memorial window was installed, as well as a reredos and credence table. Changes and improvements were made in the interior of the church. The gallery was removed and the organ placed in its present position. In the October 12, 1938 issue of THE YPSILANTI PRESS on the church centennial, we learn: While Rev. McLean was pastor, 1882-1885, he instituted the custom of naming Sunday School classes instead of numbering them, such as 'St John Class' and 'Bishop Whipple class'. We do not know where the McLeans went after they left Ypsilanti.

SILVER POLISH - Mrs. Frank Bogardus
4 ozs. Paris White, 1 pt. hot water; let it come to a boil. When cooked add 1 oz. ammonia.

(Mrs. Frank Bogardus - Sarah Elizabeth Hall, b. in Massilon, Ohio, d. in Ypsilanti 1906. Married Francis Pembroke Bogardus in 1858. Sarah and Frank had three children, Charles Edgar, Frances Elizabeth, who liked beef steak for breakfast, and George Hall. Sarah's father-in-law, Edgar Bogardus was Mayor of Ypsilanti 1865-6 and her husband was Mayor in 1871-2).

TOOTH POWDER - Dr. Watling
French chalk
Phosphate of lime
Orris root
Pulverized sugar
Tannin

(Dr. Watling- John Andress, D.D.S. b. 1839 Ypsilanti, d. 1919 Washington, D.C. John Watling's grandfather, also John, a Veterinarian in England won in 1829 5,000 pounds in a lottery, came to America with his winnings, settled on 160 acres near Ypsilanti and sent for his family. His grandson became one of Ypsilanti's leading Dentists. In 1864 John Andress Watling married Eunice Robinson Wright and had the house at 121 N. Huron built for them. He was one of many instrumental in starting a Dental School at the University of Michigan. In 1875 when the school started he not only had his practice in Ypsilanti but was on the faculty of the new Dental College. Eunice, his wife, was one of the founders of the Ladies Library Association in 1868 as well as the Ladies' Literary Club in 1873 and was also one of the organizers of the local DAR chapter in 1886. In 1904 John Andress Watling and his family moved to Washington, D.C.).

Another one of the books which is fascinating to look through is:

PRACTICAL HOUSEKEEPING - Buckeye Publishing Co., Minneapolis, Minnesota - 1886

BUTTERED TOAST

Although toast is commonly used, few know how to prepare it nicely. Cut slices of a uniform thickness, of half an inch; move around over a brisk fire, to have all parts toasted alike; keep only so near the coals that the pieces will be heated through when both sides are browned. If the slightest part is blackened or charred, scrape it off, or it will spoil the flavor of the whole. If covered with an earthen bowl, it will keep both warm and moist. A clean towel or napkin will answer if it is to go at once to the table. Stale bread may be used for milk toast; sour bread may be improved by toasting it through, but sweet, light bread, only a day or less, makes the best toast.

HOW TO GIVE A DINNER - General Hints

1. Cards on the plates, bearing the names of the Guests, so as to seat them with reference to congeniality, are 'very' important.
2. Cut pieces of bread about four inches long, two wide and two thick, and always place a piece beside each place.
3. Finger bowls are to be passed after pastry on plates with doileys between the plates and the bowls. The plates are to be used for fruits and nuts, if there are any. If none are handed, the finger bowl will not be taken from the plate. The finger bowl should be filled about one-third, contain a slice of lemon, and in very warm weather, a bit of ice.
4. It is well to have a dish, at one side, independent of any that may be on the table, with grapes cut into small bunches, and orange and large fruits halved. If fruit decorating the table is to be used, let it be removed and prepared before it is passed.
5. Avoid cane seats in a dining-room. When fine fabrics and laces are kept on them so long a time continuously (longer than anywhere else) they play havoc.
6. It saves the waiter's time to start with at least two forks and two knives by each plate. It is not bad to have three. One knife should be of silver, for the fish. Silver knives are essential for fruit.
7. Napkins are never supposed to appear a second time without washing. Hence napkin rings are domestic secrets, and not for company.
8. Everybody is always out of bread, prevent it if you can.

9. Two hours is long enough to serve any dinner that anyone ought to eat, three hours and a half is too long.
10. The host goes in first with the lady whom he seats at his right. The hostess goes in last with the gentleman whom she places at her right.
11. The worse torture that survives the inquisition is a 'bad' formal dinner. A worse torture than any known to the inquisition is 'any' formal dinner (the better the dinner, the worse the torture) inefficiently served!

Here is a recipe you might try ---from ---

THE HOUSEHOLD COOK BOOK by Miss E. Neil "Tried and Found Good" -published by Donohue, Henneberry & Co, 407-425 Dearborn Street, Chicago 1891

BUTTER IN HASTE

From winter cream, or from the milk of one cow - Take milk fresh from the cow, strain it into clean pans, set it over a gentle fire until it is scalding hot; do not let it boil; then set it aside; when it is cold skim off the cream, the milk will still be fit for any ordinary use; when you have enough cream, put it into a clean earthen basin; beat it with a wooden spoon until the butter is made, which will not be long; then take it from the milk and work with a little cold water, until it is free from milk, then drain off the water, put a small tablespoonful of fine salt to each pound of butter, and work it in. A small teaspoonful of fine white sugar, worked in with the salt, will be found an improvement - sugar is a great preservative. Make the butter in a roll; cover with a bit of muslin, and keep it in a cool place.

Another book we are fortunate enough to have among our archives is:

MEMORIAL EDITION - DR CHASE'S THIRD AND LAST AND COMPLETE RECEIPT BOOK - or Practical Knowledge for the People - published by F. B. Dickerson Co., Detroit, Michigan 1910

Dr. Alvin Wood Chase was born in Cayuga County, New York in 1817 and died in Ann Arbor in the late 1800s. He settled in Ann Arbor in 1856 and attended lectures in the Medical Department of the State University in 1857-58, and graduated from the Eclectic Institute of Cincinnati, Ohio. He wrote several books full of medical advice and healthful recipes. In 1868 his medical building at the corner of Main and Miller in Ann Arbor was completed and there the interested went in great swarms to be taught his theories on the proper care

6 December 1979

of the human body.

Some topics covered in this "Memorial Edition" are:

Symptoms of Diseases, Food for the Sick, Household Memoranda,
Nursing and Midwifery, Dairy Department, Domestic Animals,
Bee-keeping ---

We like the following:

BUCKWHEAT GRIDDLE CAKES, in Rhyme -

If you fine buckwheat cakes would make
One quart of buckwheat flour take;
Four table-spoonsful then of yeast;
Of salt one tea-spoonful at least

One handful Indian meal and two
Good table-spoonsful of real New
Orleans molasses, then enough
Warm water to make of the stuff
A batter than. Beat very well;
Set it to rise where warmth do dwell.
If in the morning, it should be
The least bit sour, stir in free
A very little soda that
Is first dissolved in water hot,
Mix in an earthen crock, and leave
Each morn a cupful in to give
A sponge for the next night, so you
Need not get fresh yeast to renew.

In weather cold this plan may be
Pursued ten days successfully,
Providing you add every night
Flour, salt, molasses, meal in right
Proportions, beating as before,
And setting it to rise once more.
When baking make of generous size
Your cakes; and if they'd take the prize
They must be light and nicely browned,
Then by your husband you'll be crowned
Queen of the kitchen; but you'll bake
And he will, man-like, "take the cake".

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We found these two magazines from the early 1900s most interesting.

TABLE TALK - AMERICAN AUTHORITY UPON CULINARY AND HOUSEHOLD
TOPICS, published monthly - Table Talk Publishing Company,
Philadelphia \$1. per year, 10¢ per copy JUNE 1903

HELPFUL SUGGESTIONS

A good perfume for closets and drawers, and one that will help keep the moths away, is made of one ounce of cedar, rhubarb and cloves, pulverized together. Put the powder between cotton and tie in a bag.

In putting away loose parasols, place a roll of tissue paper between each fold to prevent the silk from cutting.

Never scub linoleum. Clean it by rubbing on a mixture of olive oil and vinegar in equal parts.

To clean a clock lay in the bottom a rag saturated with kerosene. The fumes will loosen the dirt and it will drop out. In a few days, remove and place another saturated rag in the closet, the fumes of which will lubricate works.

(Note: None of these suggestions have been tried by anyone at the Ypsilanti Historical Museum).

THE BOSTON COOKING SCHOOL MAGAZINE OF CULINARY SCIENCE AND DOMESTIC ECONOMICS, published by the Boston Cooking School Magazine Co., 372 Boylston Street, Boston, Mass., \$1. per year, 10¢ per copy MAY 1908

THE RIPE SIDE OF AN ORANGE. There is a ripe side of the orange as well as the peach. The stem half of the orange is usually not so sweet and juicy as the other half - not because it receives less sunshine, but because the juice gravitates to the lower half as the orange hangs below the stem.

THE BOSTON COOKING-SCHOOL COOK BOOK by Fannie Merritt Farmer (Revised Edition) copyright 1918. The "Boston Cooking Cook Book" was first published in 1896 - by Little Brown and Co.

WAR-TIME RECIPES**YEAST BREAD WITH 50% WHEAT FLOUR - LIBERTY BREAD**

1 cup scalded milk	1 yeast cake dissolved in
1 tlb. corn syrup	1 1/4 cups lukewarm water
2 tlb. shortening	3 cups wheat flour
3/4 tlb. salt	1 cup barley flour
1 cup rolled oats	1 cup corn flour

To scalded milk add corn syrup, shortening, salt, & rolled oats. When lukewarm add yeast cake dissolved in lukewarm water & wheat flour. Beat thoroughly, cover, and let rise until light. Add barley flour, and corn flour, knead, and let rise until double in bulk. Shape in two small loaves, put in greased pan, and let rise again and bake.

HOOVER CORN BREAD

2 cups yellow corn meal 2 cups milk
 2 tlb. baking powder 1 tlb. melted shortening
 or cooking oil
 1 tsp. corn syrup

Mix and sift corn meal, baking powder, and salt; then add milk slowly, shortening, and corn syrup. Bake in a greased shallow pan, split, toast, and spread with butter.

AND FOR CHRISTMAS -

WHEATLESS DESERT - ENGLISH PLUM PUDDING

1 cup chopped suet 2 tsp baking powder
 1 cup scraped raw carrot 1 tsp. soda
 1 cup peeled raw potato 1/4 tsp. cinnamon
 1 cup molasses 1/2 tsp each clove, mace &
 3 tlbs. boilded cider allspice
 1 cup barley flour 1 cup raisins, seed & cut
 2/3 cup rye flour 1/2 cup copped nut meats
 1/4 cup citron

Put suet, scraped raw carrot, and peeled raw potato through the food chopper; there should be one cup of each. Mix & put through the food chopper again; then add molasses & boiled cider or melted jelly. Reserve one third cup flour, mix and sift remaining dry ingredients & add to first mixture; then add raisins, nut meats & citron with reserved flour. Put in baking-powder boxes & steam four hours. Serve with fruit sauce.

FRIGIDAIRE RECIPES - Prepared especially for Frigidaire Automatic Refrigerators equipped with the Frigidaire Cold Control - published by Frigidaire Corporation, Dayton, Ohio U.S.A. - copyright 1928.

'Frigidaire' refrigerators were first manufactured by the Guardian refrigeration Company in 1916. In 1918 the patent was sold to the William Durant Company and sold again to General Motors in 1919.

There is an apocryphal story that when William Durant was demonstrating his product he flung open the door of the refrigerator and said, "Feel the 'frigid air'".

The cookbook states: "Frigidaire plays a definite role in the daily routine and management of the modern home. It is an integral part of the equipment that lightens household care and contributes to the health, happiness and convenience of every member of the family".

The receipe we want to share from this book is, of course,
for - ICE CREAM

COCOA CARMEL CREAM

1 cup sweet milk	2 tlb. carmel syrup
1 tlb. tapioca	1 egg
1/4 cup granulated sugar	1/2 tsp vanilla
3 tlb. cocoa	1 cup XX cream (heavy)
Pinch of salt	

Cook tapioca and milk in a double boiler ten minutes. Add sugar and cocoa which has been mixed well. Cook five minutes. Use carmel syrup made by carmelizing 3 tlb. granulated sugar in a heavy aluminum pan until it becomes a light golden brown. Add 1/2 cup milk and cook until all is dissolved. Add the carmel syrup and beaten egg yolk to the above tapioca and milk mixture, and stir well. Remove from the fire, run through a sieve. When partly cooled, add stiffly beaten egg white to which salt has been added, then add vanilla. Whip cream and carefully fold into mixture. Pour into freezing tray agitate once during the freezing process.

The cocoa portion should be judged according to its strength. This is an important item - combining cocoa with the carmel flavor.

(Note: This sounds delicious and would have been tested by Museum personnel - except for the fact that we are all on diets!).

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Perhaps there are many of our Society members who own cook-books older than ours from 1883. We would love to see those books - and copy old receipes from them. Copies of the oldest receipes could be printed in THE GLEANINGS for all of us to enjoy for the quaint instructions - and perhaps even try making them for ourselves.



From "Table Talk" 1903

Illustrations and advertisements from the Archives cook-books



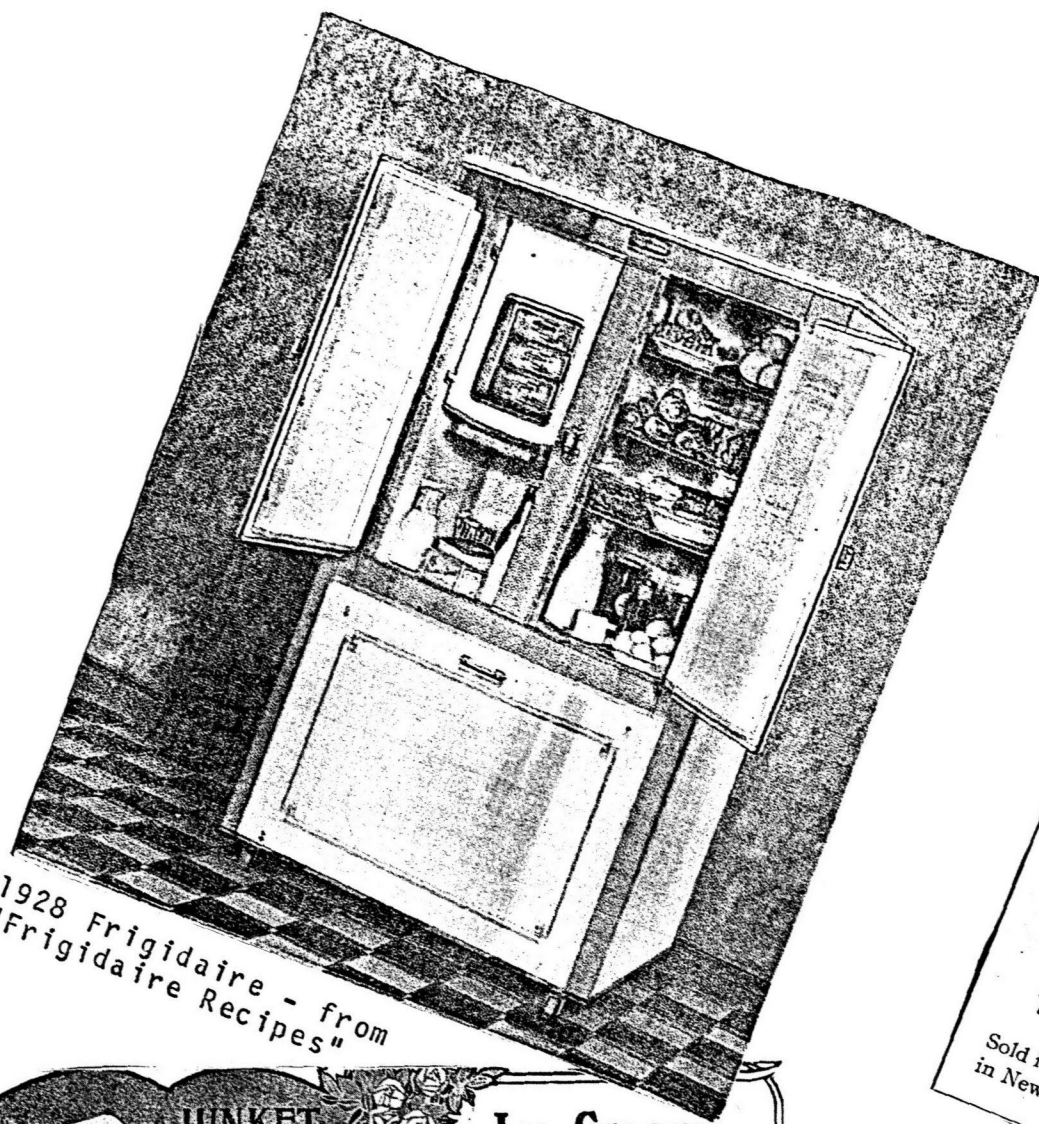
From "Table Talk" 1903

From: "Dr Chase's Third Last & Complete Receipt Book" 1910



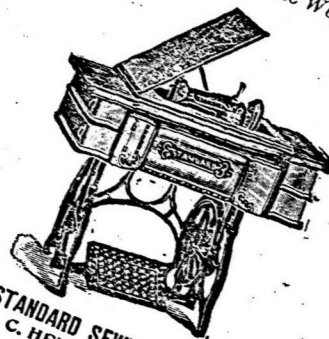
PATIENT HUSBAND:

"Well, our daughter must be taught how to cook, if you were not."



1928 Frigidaire - from
"Frigidaire Recipes"

THE
Standard Rota
HIGH SPEED
TWO-IN-ONE
Sewing Machine
*The Highest Achievement in the
Sewing Machine World*



THE STANDARD SEWING MACHINE CO.
F. C. HENDERSON, Manager
Sold in Boston by Shepard Norwell Co.,
in New York and Phila. by Wanamaker.



JUNKET
Ice Cream
Wins All Hearts

Ice Cream

Crowns the Feast
providing the flavor and
consistency are pleasing.

JUNKET TABLETS

make the ice cream of such
a delightfully smooth and
velvety body, and of such
exquisitely delicious taste, that
the guests all remember the oc-
casión with pleasure.

We mail ten tablets to make ten
quarts, post-paid, for ten cents.
Your Grocer Sells Junket Tablets.

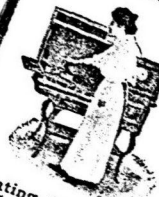
These three are
from - "Boston
Cooking-School
Magazine" 1908



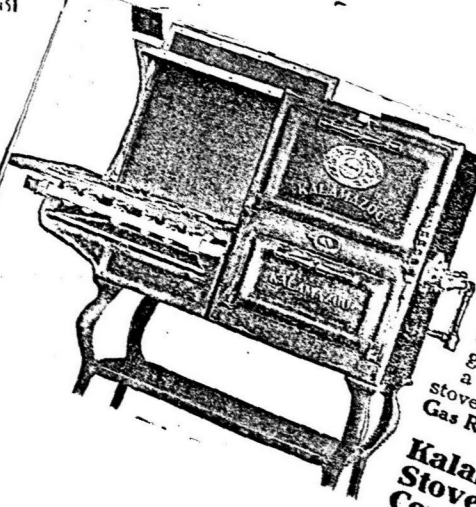
Lighting Oven and
Broiler Burner with
Our Patent Safety
Lighter



Easiest to Keep Clean



Heating 4 Irons on a
"Kalamazoo Kluster"



**Write a Postal for Gas
Range Catalog No. 800**

Remember that our repu-
tation for Quality is behind every gas stove
or range we make just as it is with over
100,000 coal and wood Kalamazoo
Stoves and Ranges now in use all
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Range Catalog No.
800 and prices, direc

Name.....

A photostat of this interesting old article was left in the Archives of the Museum. We want to thank this person. Please step forward and be recognized!

From: MICHIGAN ARGUS (Ann Arbor) February 3 1860 -

FIRE AT YPSILANTI - Loss \$11,000 Insurance \$2,225.
About 11 o'clock, A.M. on Monday last, a fire broke out in the Daguerrian Gallery of A.J. Clark on the s/s of E. Cross Street, which resulted in the destruction of six wooden buildings.

The building in which the fire originated was owned by B. Follett; loss \$2,500 - no insurance.

This building was occupied below by C.L. Yost, Harness Shop, who saved most of his goods - loss \$100; and by J.M. Crane, Drug and Variety Store, who lost everything - \$800 - and no insurance.

Above it was occupied by the Herald Printing Office. One small press and a part of the material saved - loss \$800, insured \$625. The Herald office was owned by B. Follett, and the paper was published by S.B. McCracken.

Adjoining this building was the store of A.G. Moulton. Loss of Mr. M. on bldg. was \$1000; on goods \$20 - Insured \$100.

A.H. Smith owns half of the next bldg. and had no insurance. Loss on building \$500, goods \$100. The other half of the building owned by A. Kilpatrick, loss \$600 - no insurance.

Next bldg. owned by J.W. Babbitt, and occupied by him as a Billiard Saloon. No insurance. Loss on bldg. \$1,200 and on contents \$300.

J. Wolvin owned next bldg. and occupied it as a dwelling and refreshment saloon. Insurance \$1,200 on bldg. and furniture which will cover loss.

The Dickinson House on River Street, adjoining the one above, was singed a little, and was only saved by the superhuman exertion of firemen.

The barn of Mr. Peck, about a half mile distant was fired by falling cinders, and was entirely consumed. Three horses were rescued.

The old National Hotel building, now occupied by the Normal School, the dwelling of B. Follett, and other buildings in the vicinity were in great danger, and were at times on fire.

We visited Ypsilanti Tuesday morning, and are indebted to B. Follett, Esq., for the above facts and figures.

ONE OF THE FIRST SETTLERS

An interesting article from the old SENTINEL of November 26th 1899. The James M. Huestons lived in the fine old Greek Revival Mansion at 125 N. Huron Street. (The Ballard-Breaky house). Mr. Hueston was a well known physician in Ypsilanti from the early 1890s until his death in 1914. Those pioneers seemed to enjoy living in spite of the hardships and privations. Florence Babbitt saved this newspaper story.

Mrs. Eliza A. Walker, mother of Mrs. Dr. James M. Hueston, is one of the few remaining early pioneers of Michigan still living. The venerable woman is in her 88th year, having been born June 11, 1812, but is still in vigorous health, cheerful and happy and a most entertaining conversationalist. Her maiden name was Ingersoll, and she came to Michigan with her father in 1825. At that time she says Detroit was only a village, the log houses being whitewashed and all about was a wilderness. They settled near Farmington, in Novi township, and were the first white settlers in that township, although there were a few other whites a few miles away in adjoining townships. The log house which her father first put up on the 240 acre tract of land which he took up was of new hewn logs with no windows or doors. The floor, which covered only a portion of the room, which was 20 by 20 feet, was made of basswood logs split in two in the middle. Blankets were thrown on the floor and over these, feather beds were placed, thus constituting their sleeping accommodations. When cold weather came on in the fall some further improvements were made. Many times, she says, on going to bed in winter she would place her clothes under the bed to keep the snow off, as if would sift in under the eaves at night and leave a covering on the bed and floor in the morning.

In those days there were many Indians as well as wolves. The Indians often desired to sell them maple sugar, but they did not care to buy, for the reason it was understood the Indians strained the sap through their blankets and it was not considered an improvement on the flavor.

The country round about was then a dense wilderness and it was several miles to the many neighbors. They were obliged in going to their neighbors' residences to follow tracked trees to prevent being lost. In going to make calls, ladies would follow the marked trees, and when some distance away, one would stay by one blazed tree while another went on and hunted around for the next one. When that was found she would call out, and the other would come on, pass by and find the next marked tree, and so on. In this way they would avoid being lost.

One of the First Settlers (continued)

At night, when wolves were howling about the house, a fire would be built outside, as they would not come near a fire.

For a number of years there were no churches or schools and a traveling preacher would hold meetings in groves in the summer time. Later a church was built off toward Northville and they would drive here on Sunday with an ox team and make a day of attending meeting. Mrs. Walker has no patience with those who think they can't stand the short services of the present day. She thinks the tendency to make a holiday of Sunday is all wrong, and does not believe in the club life of the present day. She thinks some of the supposed advancements of recent years are not really such at all.

She visited Ann Arbor when there were but two or three buildings there. Also Chicago when the lighthouse was about all there was in the swamp to distinguish the location of the present great city. At Jackson, she says, the houses were built on stilts to keep above water.

Mrs. Walker is one of a family of 12 children, and is herself the mother of seven. She was married at Novi in 1833 and lived there until 1876, when she went to Lansing and lived there for 10 years. During the past 13 years she have lived in Ypsilanti with her daughter. She is well preserved for a woman of her age and experiences, but complains because she cannot read, her sight being poor from cataract eyes. She seems to have learned the lesson thoroughly of how to grow old in years while remaining young in spirit.

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CHRISTMAS IDEAS

Our sales case will have many new items this Christmas time for stocking stuffers, Christmas tree ornaments and presents. Either one, or both, of the Ypsilanti Historical plates (\$4.00) make a lovely Christmas gift.

A VERY CORDIAL WELCOME TO OUR NEW MEMBERS

KELLY, Joyce V.
205 S. Washington

MURRAY, James, Mr. & Mrs.
214 N. Huron

LASZLO, Stephen, Mr. & Mrs.
7 Oak Street

TAPP, Roselyn
926 Sherman

TREVARROW, Diane C.
8931 Oxford Ct.

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Contributing Memberships

HUTCHINSON, Rodney E., Mr. & Mrs.
459 Douglas

SUCZEK, Alexander, Mr. & Mrs.
181 Beauvre
Grosse Pointe Farms, Mich.

WALLACE, Gordon, Mr. & Mrs.
210 W. Michigan

WIEDMAN, Alan, Mr. & Mrs.
221 Owendale

OUR DINNER WAS A SUCCESS !!!

One hundred and sixty friends and members of the Ypsilanti Historical Society gathered for the Annual dinner of the Society October 21st at the St John's Catholic Church, 410 W. Cross Street.

It was an excellent roast beef dinner and the audience listened with pleasure to the slide-lecture by Charles V. Hagler.

The Society had been offered the Ezra Lay Mansion at 1701 East Michigan in 1966 for \$1 if we would move the excellent example of Greek Revival Architecture. The Society declined reluctantly, feeling it was too costly a project.

Cotty and Charles Hagler then bought it and moved it in two sections to 3401 Berry Road in Superior Township, a distance of seven miles.

The move was made in February and many pictures were taken to show the unexpected problems during the move and restoring the house.

An entertaining and instructive presentation.

The dinner was served by the following young people: Ann McClure, Cathy Pappas, Tina Walgren, Cathy LaVoie, Charlotte Presensky, Eileen McCarthy, Janee Burgess, Rhea Anschuetz and Mike McCarthy. The McCarthys, Disbrows and Bill Riccobono had a great deal to do with the arranging and the decorations as well as the clearing and cleaning up afterwards. Ann McCarthy did yeoman service in the kitchen and deserves our very special thanks as does Sister Paula of St John's. Many others sold tickets and helped so much in making the dinner a success.

NEWS FROM THE MUSEUM -

Our Fall season has been a busy one - as it always is for everyone!

One Sunday in September fourteen foreign students studying at Eastern Michigan University were guided through the Museum. The countries they represented were: India, Turkey, Japan, China, Ethiopia, Pakistan and the Cameroons.

On October 24th thirty ladies from the Antique Group of the Faculty Wives of the University of Michigan met here to learn more of the background of the Museum and the exhibits and to have a guided tour.

Museum (continued)

November eighth brought a class in Textiles from Eastern Michigan who came to examine and stayed to exclaim over our beautiful collection of quilts and coverlets.

And on November 29th the Ypsilanti Recreation Department brought in twenty-five thirteen to fifteen year olds to tour our Museum.

None of us at the Museum will ever forget the excitement of being involved in the Ypsilanti Yesterday Festival in August. Twenty-two hundred people were escorted through the Museum by our volunteer guides and mobs of people gathered on the front lawn to purchase from craft tables and from our Antique section. It was fun!

The September Museum exhibit of Indian beadwork displayed by Joyce Tinkham and the recent display of Laces from the Museum, arranged by Ruth Reynolds and Kathy Campbell, brought in many guests who had never before visited the Museum.

The new cover for "Ypsilanti Gleanings" and our new stationery of which we are very proud and pleased was designed by our good friend Arthur J Howard. Arthur has also designed a larger sign for the Society which should be in its new location on the front lawn at 220 N. Huron very shortly.

DATES TO REMEMBER

DECEMBER

December 8 -9 (2 -4) Mrs. Patricia Yargeau will display her hand-made porcelaine doll heads and dolls and demonstrate making them.
December 16th (2-5) All City Christmas Party

JANUARY

January 20th (3-5) Annual Business Meeting and a talk on 'Depot Town' by Mrs. Donald Shankwiler.

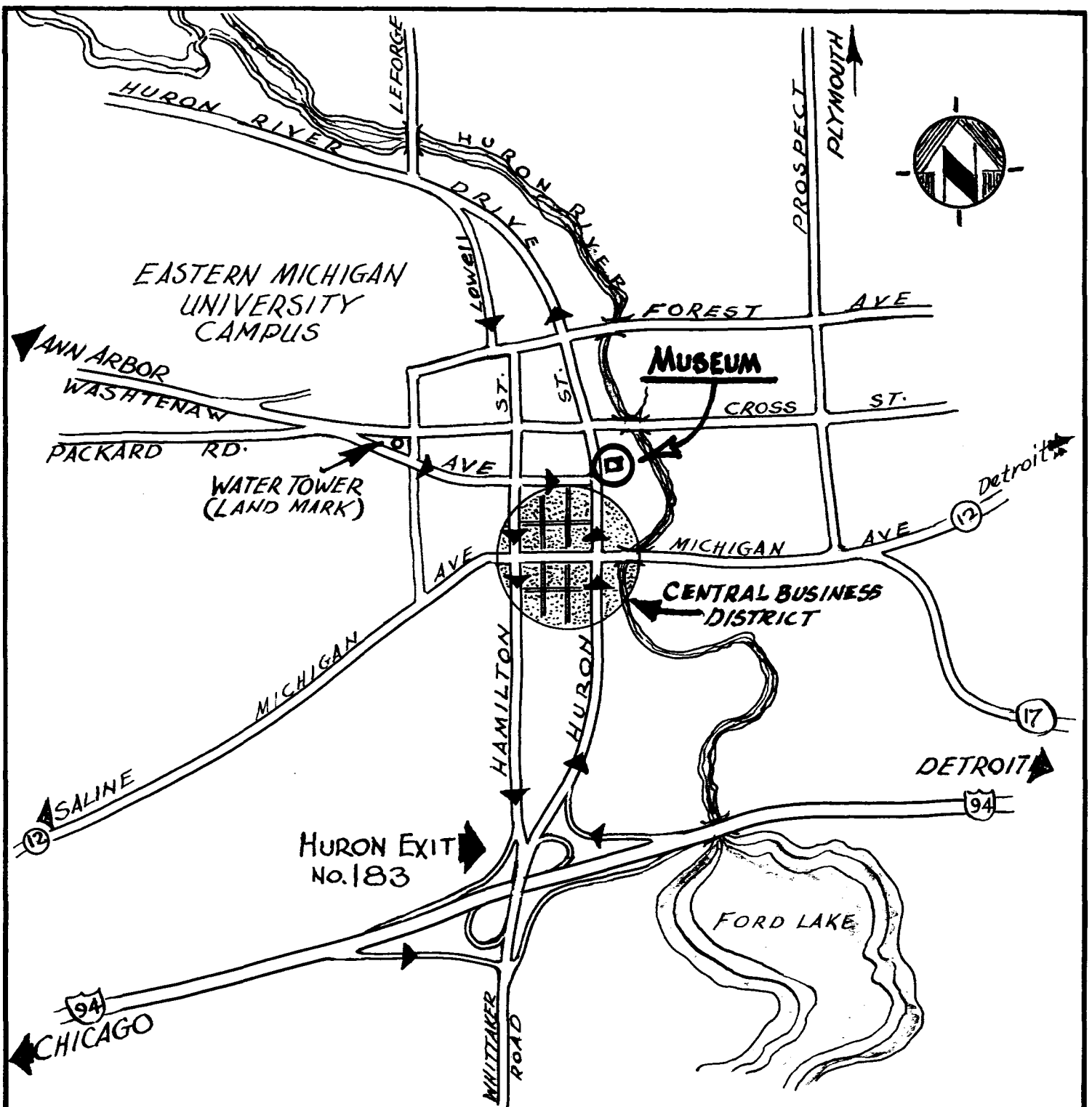
The Ypsilanti Garden Club will be decorating our Christmas Tree on December eighth and the the Christmas Committee will be decorating the Museum with greens the same day. So when you come in to admire Mrs. Yargeau's dolls and to enjoy her demonstrations on the making of the porcelaine heads you will be able to get into the spirit of the busy Christmas season through our beautiful tree and greenery.

RECENT ACQUISITIONS AT THE MUSEUM

Dr. Meridith Klaus Chelsea	Iron trivet -"Ypsilanti Mfg. Co" purchased at an antique shop in upper Michigan
Mr. & Mrs O.H.Wyman Belleville	Newspapers from W.W.I and the 1930s
Mr. & Mrs.F. Peters Ypsilanti	1/2 gallon glass milk bottle- "Ypsilanti Dairy"- 1/2 gallon glass milk bottle "McCalla Dairy" & one pint bottle "Geo.W. McCalla".
James Evanoff Ford Motor Co.-Ypsilanti	Two old wooden water pipes, found in excavating near Ford plant.
Raymond Gorlick	Buffalo fur gauntletts -used by R.Gorlick's grandfather (1881) for handling lumber.
Mr. & Mrs Edward R. Bauer Ypsilanti	Photographs from 1905-1910 of Warren Lewis of Ypsilanti and his family. W. Lewis was one of the best known livestock and fine horse auctioneers in the country.
Walter Wagner Ypsilanti	A selection of Mr. Wagner's poems
Mr. Ross Bower Ypsilanti	Newspapers, reports, speeches, etc. from Mr. Bower's term of office as Mayor of Ypsilanti - 1941-1946 - also reports from his term as President of Chamber of Commerce - large autographed picture of late John P. Kirk and "Business Atlas" for 1905.
Myrna L. Berry Ypsilanti	Beautiful wedding dress (1900) found in thehouse at 942 Maplewood.
Mrs. Marie Wanty Milan	Geography book from 1868 "A complete photographic record of Michigan's Park in the Spanish American War"
Hazel Stitt Ypsilanti	Emblem from Grandfather Stitt's Civil War Hat.
Mary Liskow Ypsilanti	Black embroidered piano scarf.
Mr. & Mrs. Everett Marshall formerly Ypsilanti - now Ann Arbor	Hob nail shoes brought from England in 1870-clothing, toys, vases, books, Civil Defense items, kitchen utensiles, trays, candle

Recent Acquisitions continued

Mr. & Mrs. Everett Marshall	holder, English tea pot, mercury vases, doll dishes, 2 American flags, hack saw, milk butterfat tester, W.W. I drinking cups, linen hand towels, napkins, etc., white aprons & linen cutwork table runner.
Mrs. B.W. Craycroft Ypsilanti	Crockware bean pot and four wooden crates
Mr. William F. Anhut Ypsilanti	YPSI DIXIT 1922 -originally belonging to Mrs. Walter Weaver (Leona Jackson).
Mr. David Novak Ypsilanti	2 copies of 'Senior Essay' submitted to Wayne State Univ. "A Walk Through Time-A Brief Look at the People and Places of Ypsilanti, Michigan thru 1900"
Mr. & Mrs W.D.Stevens Ypsilanti	SHAKESPEARE'S COMPLETE WORKS (Philadelphia 1872)- BUNYAN'S COMPLETE WORKS - no date listed.
Mrs. James Breakey (through Fred & Miriam Peters)	FLAT BOOK OF WASHTENAW COUNTY MICHIGAN (no date)- Certificate for shares of Capital Stock of Ypsilanti Hotel Company, Ypsilanti, Mich. Oct.29,1923 -deed made out to Homer Case for land near Detroit 1835 signed by Andrew Jackson, letters, newspapers, marriage certificate, blueprint of Breakey Subdivision
Thrift Shop-Ypsilanti	AURORA 1952
Mrs. Don Gillette Ypsilanti	A pair of Indian exercise clubs.
Mrs. Spencer Davis	Abstracts from: 38 E. Michigan, Water Street, 34 E. Michigan & 106 S. Huron.
Herbert Fry	Black top hat -1920s
Ypsilanti Public Library	Two old fire hose clamps and one very old cloth fire hose.



Upsilanti Historical Museum
 220 North Huron Street ~ Upsilanti ~ Michigan
 Zip Code 48197 Phone (313) 482-4990
 Foster Fletcher ~ Historian ~ Museum Hours ~
 Dorothy Disbrow ~ Archivist Fri. Sat. & Sun. 2-4 PM.
 Archives ~ By Appointment

Handwritten note: 211 Howard St.