

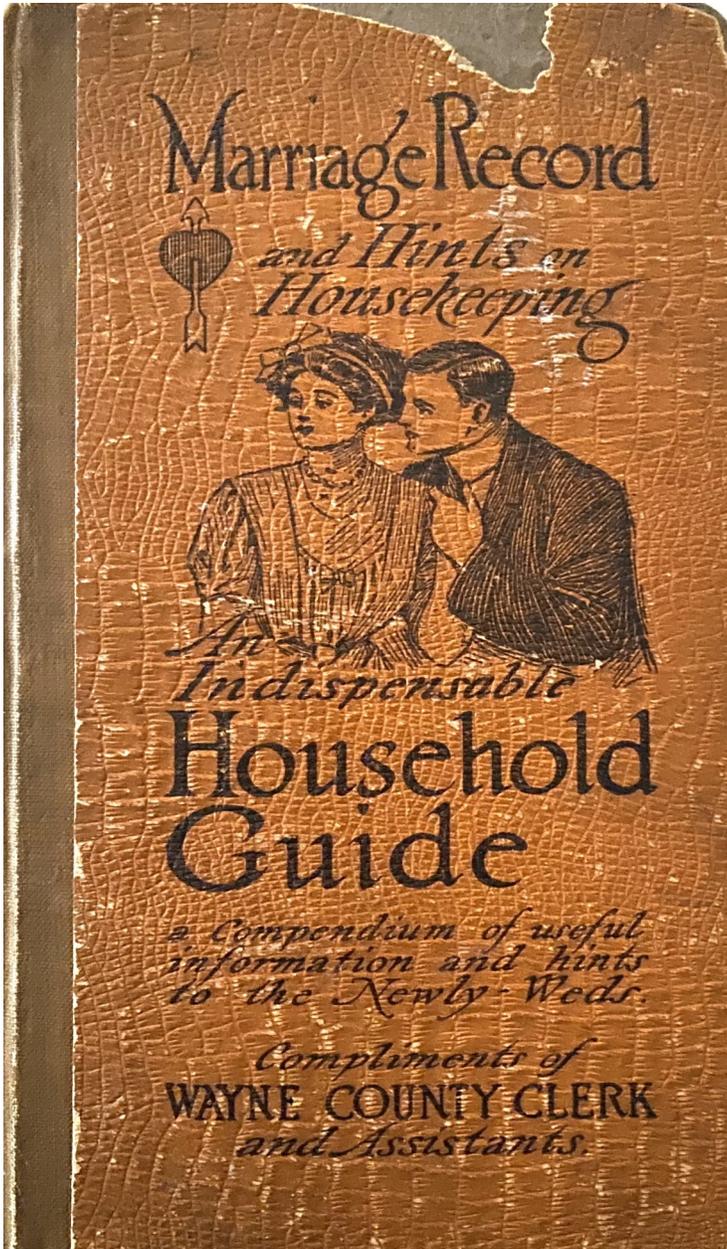
- EST. 1958 -

# WYANDOTTE HISTORICAL SOCIETY

MONTHLY NEWSLETTER

November 2022

VOLUME 11



**THE HOLIDAYS ARE COMING!**

**IT IS 1910.**

**YOU ARE NEWLY WED,**

**GETTING READY TO ENTERTAIN.**

**WHAT DO YOU DO?**

**CONSULT YOUR HOUSEHOLD GUIDE!**

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**MESSAGE FROM THE PREZ**

I can't believe it is already November! It seems that 2022 has flown by so quickly. When we think of November we tend to associate the month with Veterans Day, Thanksgiving, or even Black Friday.

As a child I always loved Black Friday! I was able to get up super early go wait in these long lines at Hudson's, Target, Kmart, and a variety of other stores that my mom and grandma wanted to shop at. The hopes of being first in line to get a great deal or get some stores even gave out freebies or mystery coupon deals.

As an adult I still love the chaos of Black Friday but have sat the past few years out. When all the stores started opening up on Thanksgiving I felt it was more important to spend time with my family and cherish these moments together.

When going through the museums recipe I stumbled upon Mrs. J. B. Ford, Jr. French Rolls recipe and thought it would be the perfect addition for Thanksgiving dinner. Hope you enjoy it and have a wonderful Thanksgiving!

*Recipe for French Rolls*

<b>ingredients</b>	<b>directions</b>
1 pound flour	Into one pound of flour, rub two ounces of butter and the whites of three eggs beaten well.
2 ounces butter	
3 egg whites	
1 tablespoon Fleischmann's Yeast	Add one tablespoonful of Fleischmann's Yeast, a little salt and milk enough to make a stiff dough.
1 pinch salt	
milk	Cover and set in a warm place till light.
	Cut into rolls.
	Dip edges into melted butter to keep from ticking together.
	Bake in a quick oven.

from the kitchen of Mrs. J.B. Ford, Jr.      prep time:      serves:

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Mary-Johna Wein, President

**OFFICER AND TRUSTEE NOMINATIONS**

Following is the slate of officers that the membership will vote on at our general meeting and program on Friday, November 11 at 7:00 pm at the Marx Home. The slate of officers was approved at the October Board meeting.

- Vice-President: Dan Galeski
- Treasurer: Karen Adkins
- Secretary: Ken Navarre
- Trustees: Josh Halasy  
Maria Johnson  
Beth Labadie  
Ken Munson

**Santa & Mrs. Claus Will Be In Town!**

**Saturday, December 3 at the Bacon Library  
10:00 am - 12:30 am and 1:00 pm - 4:00 pm**

There will be story time with Mrs. Claus, of course time for a special visit with Santa, and some special fun.

Hope to see you there!

**Festive Fridays**

**December 2nd, 9th & 16th**

**5 to 8 pm - Free admission!**

Enjoy a warm holiday evening with the Wyandotte Museums

We will have refreshments, games, and the return of the famous Crystal Tree!



**Please Give a Warm Welcome to Our Newest Members!**

**Sandy Conner  
and  
Marvin Slawicki**

**CONSULT YOUR HOUSEHOLD GUIDE!**

*(continued from the cover)*

As a newly wed in 1910, I consult the guide in pursuit of recipes for my dinner party. Where might they be? Oh, under "Helps for the Household". "Soup Recipes" start on page 33. The top of the page claims "All the recipes here given are such as have been tried and true." There are pages and pages of soup recipes! Beef Soup, Veal Soup, Ox-Tail Soup, Turtle Soup from Beans - what is that? Oh, apparently if turtle is not available, this soup tastes "in flavor to the real turtle soup that few are able to distinguish the difference." And there are more and more soup recipes...Philadelphia Pepper Pot, Macaroni Soup, Turkey Soup, Onion Soup, Force-Meat Balls for Soup, Vermicelli Soup, Spring Vegetable Soup, three different recipes for Tomato Soup, Mock Turtle Soup, or Calf's Head, Fish Soup, Lobster Soup or Bisque, and two different recipes for Clam Soup. There are so many different recipes and options I am overwhelmed.

The section on "Fish" follows. It is possible to fry, pan, and bake fish. That sounds easy. There's pickerel, salmon, shad, halibut, mackerel, codfish, cod, lobster, crab, and oysters—6 recipes for oysters! I have no idea what fish would be easiest to cook.

Turning the page to page 57, my eyes fall upon the words "Roast Turkey" and "Gravy for Turkey" and "Dressing" recipes follow. I've watched my parents prepare turkey for Thanksgiving dinner. It is a holiday favorite that feeds many people and I could make turkey soup with leftovers. That's it. My search is over. I will serve my dinner guests a luscious turkey dinner.

### Roast Turkey.

Select a young turkey; remove all the feathers carefully, singe it over a burning newspaper on the top of the stove; then "draw" it nicely, being very careful not to break any of the internal organs; remove the crop carefully; cut off the head, and tie the neck close to the body by drawing the skin over it. Now rinse the inside of the turkey out with several waters, and in the next to the last, mix a teaspoonful of baking soda; oftentimes the inside of a fowl is very sour, especially if it is not freshly killed. Soda, being cleansing, acts as a corrective, and destroys the unpleasant taste which we frequently experience in the dressing when fowls have been killed for some time. Now, after washing, wipe the turkey dry, inside and out, with a clean cloth, rub the inside with some salt, then stuff the breast and body with "Dressing for Fowls." Then sew up the turkey with a strong thread, tie the legs and wings to the body, rub it over with a little soft butter, sprinkle over some salt and pepper, dredge with a little flour; place it in a dripping-pan, pour in a cup of boiling water, and set it in the oven. Baste the turkey often, turning it around occasionally so that every part will be uniformly baked. When pierced with a fork and the liquid runs out perfectly clear, the bird is done. If any part is likely to scorch, pin over it a piece of buttered white paper. A fifteen-pound turkey requires between three and four hours to bake. Serve with cranberry sauce.

*(continued on page 3)*

## The Wonders of the Wyandotte Museum

Greetings, my name is Brian J. Branham, but upon starting my position as the museum's intern for the following semester, I found out that there were already two other gentlemen named Brian working on our illustrious campus. To make things even more confusing, one happens to also have a last name starting with the letter B. So, allow me to introduce myself as I did to the Grand Valley community, as Bow Tie Brian, as most of my friends and mentors know me.



This fall semester will mark the end of my time at Grand Valley State University and after much thought and consultation with my mentors and advisors, I sought out an internship to better acquaint myself with the life of a modern historian. Since August, I have had the immense pleasure of working for the Wyandotte Museum, and after surviving the incredibly tumultuous, yet marvelous Cemetery Walk, I have already learned so much from Jesse, Audrey, Eula, Tom, and countless others. I am truly honored and incredibly grateful to have been afforded this opportunity to serve the institution and the area that helped mold me into the gentleman I am today.

While I will be graduating with a political science degree with a minor in history, my heart and future career will be in the realm of historical preservation. Since my childhood, history has always been my greatest passion, for it is only through understanding the past that we may move confidently forward. In my time at the museum thus far, I have met and worked with many dedicated and remarkable volunteers and fellow lovers of history. Seeing such dedicated individuals caring for and preserving their community's history has reignited my passion for local history.

Since my first event, the Wyandotte Stars Annual Home Classic, I have been welcomed as though I have been a part of this institution's staff and volunteer workforce for ages. While this is certainly not the case, it has made the work far more enjoyable. It is said that everyone eventually develops a close relationship with coworkers, but in the case of the Wyandotte museum, I firmly believe that everyone is welcomed as family.

Brian J. Branham, Museum Intern

## CONSULT YOUR HOUSEHOLD GUIDE!

*(continued from page 3)*

Now let's see what guidance this book provides about grocery shopping. Where was that index? Here it is. Let me see now...

"Learning the Cost of Food" says "...the time is not lost that is spent going from one establishment to another in pursuit of knowledge. If a good and reasonable market is found, it is well to give that one steady custom, but never to let the proprietor become so sure of this that he presumes upon it." Shopping for all the groceries I need is going to take time, more than I originally expected. Here is one more statement to remember when I shop for the turkey: "All the instructions in the world are of little value without the knowledge that comes by seeing with the eye. The book tells that the lean of meat must be a clean red, the fat white; that the skin of poultry must have a healthy appearance and that the joints must break easily; that the eyes of fish must be bright and their gills fresh; but until the housekeeper has learned for herself the correct coloring and aspect, she must rely on the probity of her market-man." I think I'll shop at the grocery stores my mother shopped at in Wyandotte for this dinner. Afterwards, I'll journey into my neighborhood grocery stores to learn of the quality of their victuals.

Reading on about "Economical Purchasing", this is good to know: "The marketing of the young housekeeper is painfully prone to tend to steak and chops. They are easily cooked and almost always popular. But they are, unfortunately, with one or two exceptions the most expensive cuts one can buy." Fortuitously I have decided to prepare a turkey dinner. It's time to go shopping.

### Notes From the Writer

Going back to the year 1910 from 2022, through the pages of the "Marriage Record and Hints on Housekeeping, *An Indispensable Household Guide, a Compendium of useful information and Hints to the Newly Weds, Compliments of WAYNE COUNTY CLERK and Assistants*" is revealing – beginning with the length of the title! It is fascinating to read the rich vocabulary of words that describe normal activities at the time.

I am amazed by the variety of food elements in the recipes given they did not have the refrigeration, the highways or airplanes to transport foods over long distances in relatively short times as we do today.

And I haven't begun to explore the guide's "Medical Department". Stay tuned for information about that!

Jane (Gies) Rasmussen

**WANDERING OAKWOOD CEMETERY**

**John Robert Donaldson**

John Robert Donaldson was born on October 9, 1836, in Ohio. By 1860 John had moved to Michigan and married Miss Susan Elizabeth Trites. When the Civil War broke out John enlisted in Company B of the 24th Michigan Infantry for a three-year term. On August 13, 1862 John mustered in.

In December 1862 after General Burnside's crushing defeat at Fredericksburg, the morale of the army was almost at its bottom, but the worst was yet to come. General Burnside wanted to attack again. The troops started on a march with perfect weather however soon that would change.

The rain started and it did not stop. Eventually the roads turned into quicksand. A soldier of the regiment related: "It came down thick and fast ...the regiment filed into the woods and bivouacked for the night. Many, tired and exhausted lay on the ground with nothing but a blanket and rubber to protect them...Here a wagon mired and abandoned, a team of six mules stalled, with the drivers hallooing and cursing; dead mules and horses on either hand, ten, twelve, and even twenty-six horses vainly trying to drag a twelve pounder through the mire."

According to his military records, on January 20, 1863, Donaldson deserted at Belle Plain, Virginia. The military didn't find out till later that Donaldson was likely captured during the march. He was found in Captain Otis Clark's 18th Veteran reserve at Camp Cliffburn in Washington, DC. He was there until 1865.

After the war he returned home to Wyandotte where he worked in the shipyard. In 1890 he and his family relocated to Bay City, Michigan where John worked at F.W. Wheeler & Co. On March 13, 1892, he died at his home in Bay City. His cause of death was listed as heart disease. He left behind his wife and six children; the youngest child was only eight. He is buried in Oakwood Cemetery, Wyandotte, Michigan.

*(NOTE: The quotes in this article are from "The Twenty-Fourth Michigan" by Donald L. Smith)*

Mary Johna Wein, President  
and Marty Betera



**John Robert Donaldson**

**WW II  
PRESENTATION  
and  
BOOK SIGNING!**



**WYANDOTTE  
AT WAR**

A MICHIGAN TOWN  
FIGHTS BACK IN WWII

Featuring the wartime correspondence  
of Cpl. Frank C. Caswell, USMC



**Friday, November 11  
at 7:00 pm  
at the Marx Home, 2630  
Biddle**

**Alana Paluszewski**, one of our well-known and respected local historians will present "Wyandotte at War: A Michigan Town Fights back in WWII" based on her new book.

In addition, as a special treat, Alana will be signing her books after her presentation. Don't miss this incredible opportunity! See you there.

Return Service Requested

**Wyandotte Historical Society**

Burns Home

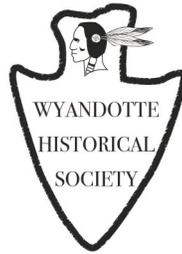
2624 Biddle Ave.

Wyandotte, MI 48192-5208

**Phone:** (734) 324-7299

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**Website:** wyandottehistory.org



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- **November 11, Friday at 7:00 pm**— Alana Paluszewski presents "Wyandotte at War: A Michigan Town Fights back in WWII" at the Marx Home, 2630 Biddle
- **December 2, Friday from 5:00 to 8:00 pm** —Festive Friday at the Ford MacNichol Museum, 2610 Biddle
- **December 3, Saturday 10:00 am to 12:30pm and 1:00 to 4:00pm**—Santa Program at the Bacon Library
- **December 9 and 16 from 5:00 to 8:00 pm** —Festive Fridays at the Ford MacNichol Museum, 2610 Biddle

**Wyandotte Historical Society Board of Directors**

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