

WYANDOTTE HISTORICAL SOCIETY

MONTHLY NEWSLETTER

FEBRUARY 2023

VOLUME 2



VALENTINE CANDIES

Satin Valentine Filled Hearts

Loft assorted chocolates in beautiful red satin heart boxes—tempting and delicious 99% and \$1.49 candies.

Valentine Filled Hearts

Loft assorted chocolates—wonderful flavor and quality—in red heart-shaped boxes.

Two sizes 39¢ and 99¢

Raspberry Hearts

One pound box of Loft delicious chocolates—raspberry fillings and covered with Loft pure chocolate.

1 pound 29 \$\tilde{x}\$

Valentine Cream Wafers

Thin patties in gay colors.

1/2 lb. Box 17¢

Milk Chocolate Decorated Hearts

Each in a red box-marvelous value.

Four sizes 15\$, 39\$, 59\$, 99\$

Milk Chocolate Sweethearts

Box of 12—very nice, and pretty too.

1),

Milk Chocolate Kewpies

Cute—the kiddies will love them.

Each 19¢

Hard Candy Hearts on Stick

Another one for the little folks-Cherry flavor.

2 for 5¢

From the February 13, 1933 Detroit Free Press

Message from the Prez~

Over the years Wyandotte has been home to many different businesses. This past month we had to say goodbye to Sanders when they closed their doors for the last time. While Sanders had only been in Wyandotte for sixteen years, its roots have been part of history for over 140 years. The Chicago great fire of 1871 left a lot of people devastated, including Frederick Sanders Schmidt. Fred Sanders lost his candy store, so he decided to move to Detroit.

Sanders was a hit in the Great Lakes Region, eventually there would be almost sixty different locations. While the ice cream, chocolates and bumpy cakes are all delicious, it's the memories that people cherish.

While Sanders is no longer in Wyandotte, we are still able to purchase the hot fudge or make it in our own kitchen! Years ago Sanders shared some of their recipes in the Detroit Free Press, here is one of the recipes taken out of the article for all of you to enjoy!

As a reminder the Wyandotte Historical Society is still collecting recipes, if you'd like to share your recipe with us please mail or email us at Wyandottehistory@gmail.com.

SANDERS HOT FUDGE TOPPING

1/3 cup whole milk

1 pound caramels

1/2 pound Sanders milk chocolate

½ pint Sanders vanilla ice cream or 1 cup soft ice cream

1 teaspoon vanilla extract

Place milk and caramels in double boiler, heat and stir until hot, smooth cream is obtained.

Chop the chocolate and add it to the above hot cream. Stir until melted.

Mix in soft ice cream and vanilla extract and stir until smooth.

VARIATION: Instead of using whole milk, substitute 1/3 cup very strong coffee.

The 2023 Heritage Events Calendar

~May 6-7 —- Local Artists Guild Art Show

~May 12-14 —- Spring City-Wide Garage Sale

~May 21 —- Pie & Ice Cream Social

~August 26 —- Wyandotte Stars Annual Home Classic

~September 8-10 —- Fall City-Wide Garage Sale

~October 13-14 —- Historic Cemetery Walk (tickets on sale 9/11/23)

~October 20 —- Hallowe'en Open House

~December 1, 8 & 15 —-- Festive Friday Open Houses



Join us on February 10th from 5 to 8 pm for the Wyandotte Museums Valentine's Open House! We will have a special Valentine's card display and decorations in the Ford-MacNichol Home and refreshments at the Marx Home. Check it out! If you have any questions, you can reach us at (734) 324-7284, museum@wyandottemi.gov, or you can DM us on Facebook: https://www.facebook.com/

FEBRUARY 2023 WHS NEWSLETTER

It all started when my grandfather Louis, who was born in 1832, landed in New York City in 1848, at the age of 16. He left his home in Thomaswalde (now part of Poland). This was Louis's first trip to America. A kind older gentleman helped prepare grandfather for what was to come when he entered. He needed to make sure he knew where he was going and who his contacts were. His final destination was going to be Taylor, Michigan. His contact was the Mohring family (somehow we were related). The Mohring family lived on North Line Road, about two blocks away from Pardee.

With the construction of the Eureka Iron Mill there were many job opportunities in Wyandotte. Grandpa got a job at the mill working as a puddler. Everyday he would get up early so he could walk from the Mohring's home in Taylor, all the way to the mill. Grandfather worked hard, he wanted to accumulate sufficient money to purchase a piece of land. The property that he purchased was at the S.E. Corner of Oak and 4th street.

After he purchased his home, he married Miss Johnson. Unfortunately the marriage would be terminated by her death while giving birth to their second child. After her passing in 1875, Grandpa went back to Germany and married Miss. Emma Reigenberg. Together they would have five children.

That same year Grandpa's brother Hugo arrived in Wyandotte and opened up a confectionery business. He learned the trade while living in St. Petersburg, Russia. Hugo's store was located at the corner of Biddle and Eureka Avenue.

The confectionery store also made ice cream. At that time ice cream was a luxury and delicacy, only to be enjoyed on Sundays or for very special occasions.

Making ice cream was a long process which involved needing ice. Grandpa already had access to ice because he engaged in the beer business on top of working at the mill. For grandpa the beer business included buying beer in bulk from Goebal Brewing Company and bottling it. The beer would then be stored in an ice house. At this time ice was cut form the Detroit River and grandpa knew how to harvest ice.

Not all winters were generous to my family when harvesting ice. My uncle told me about one winter when they were only able to harvest 6" of ice. Fortunately there were many good winters! Once the ice was harvested grandpa would store it in an ice house; that way it could be used in the summer for refrigeration.

Somehow Hugo managed to persuade Louis into taking over the ice cream portion of the confectionery business. An agreement was made to transfer Hugo Melhouse's Ice Cream business to Louis Melhouse and his wife. When my grandfather passed away, my grandmother and her sons were left operating a full time business as the "Mehlhose Bros. Milk and Ice Cream Company".







My family was very lucky to have many loyal customers. The customers were so reliable that even the horse Molly Kit knew the route. When dads help couldn't come to work, dad didn't know the route. Fortunately Molly Kit knew the route from memory. Dad only missed one house on that delivery, to a neighbor who lived directly across the street, but how could a horse tell dad he missed it.

When Molly Kit died in a barn fire, we were devastated. It was like losing a family member. She was replaced with Colonel, a Texas horse. He too learned all of the stops just like Molly Kit.

In about 1916, my father went from using a horse and buggy to purchasing a delivery vehicle. My father bought an Everitt, Metzger and Flanders car. The car had the ability to convert into a delivery truck by removing the seats.

When WWI broke out things shifted in the ice cream parlor. My father was unable to get any reasonable quantities of white sugar. However he found a substitute using brown sugar, which was a by product from sorghum. It provided the necessary sweetness but changed the vanilla ice cream to an off white coloring. At that time vanilla was the only flavor of ice cream we offered.

It wasn't until the 1920s when we added a new flavor to the menu, pink ice cream. It wasn't berry flavored just plain pink ice cream, I guess you were supposed to taste the color. As time went on we would add more things to the menu including Mud Sundays at .09 because they were "dirt cheap", banana splits, tin roofs, flavored sodas and ice cream cones.

In 1936, my wife Winifred and I took over the business from my brothers Elton and George. We conducted business in a limited manner during WWII, as materials were in a shortage and labor was high. During that time I even went to work with Chrysler on Aircraft. Our help at the ice cream parlor was aware of this and created a sundae called the "Soaring Sundae". It was like a banana split with Nabisco wafers stick out at each end just like glider wings.

Eventually dad sold the milk and ice cream business to the Johnson Creamery, he realized that 4:00 a.m. customers pounding on the back door was not his cup of tea.

Article written by Emerson Mehlhose, Shared by Dan Galeski

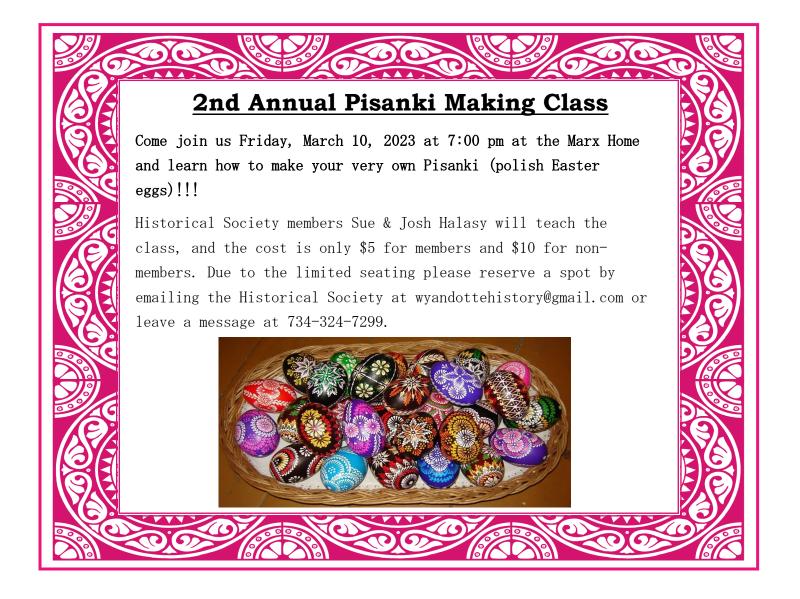
Wandering Oakwood

Samuel Henderson was born on July 15, 1820 in the South. Both of Samuel's parents were slaves and he too would be born into slavery. Eventually Samuel made his way to Michigan where he helped slaves to freedom. The Herald reported "during the southern unpleasantness, Henderson gained local fame by helping people get across the Detroit river to Canada".

Samuel married his wife Eliza and started a family. The family resided at 8 3rd Street, ward 3 in Wyandotte. Eliza took care of the children and Samuel "was in the employ of Captain John B. Ford and is said to have turned the first shovel of dirt for the upper Alkali building when it was erected".

On August 15, 1910 till his passing on December 28, 1913, Samuel suffered from a loss of mobility and progressive paralysis due to old age. At the time of his passing, he left behind Eliza and five children. On August 3,1927 Eliza passed away leaving behind one son. Samuel, Eliza and their son Frank are all buried in Oakwood Cemetery, unfortunately their burial location is unknown.

~Mary-Johna Wein



Return Service Requested

Wyandotte Historical Society

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Non-Profit Organization
U.S. Postage Paid
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Address Label



- * There will be no society programs for February 2023 *
- * The museum will be closed in February and March 2023 *

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