



Museum Muses

Highland County Historical Society, 151 E Main St, Hillsboro, OH 45133 937-393-3392
<http://www.highlandco.org/HCHS.html>

Remember!

- Watch the news for upcoming programs!
- This Autumn: Ken Burns' "PROHIBITION" on PBS! Don't miss it!
- Temperance March Re-enactment is coming in September!

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The Ambrose Trunk

In case you've not heard the story of Lizzie Ambrose's trunk, John Glaze received an email from a gentleman in Indiana who had purchased an old trunk on which was written the name "Lizzie Ambrose" and "Hillsboro, Ohio." He brought the information to a trustee meeting, as the Indiana man thought someone of the family might like to have it back in their family. Eventually the word got to Dwight Crum who is a descendant of the Ambrose family, and he began corresponding with the man who had the trunk. To make the long story short, and save something for his program, Dwight is acquiring the trunk and donating it to Highland House. He will be presenting a program about the trunk at an upcoming meeting of Southern Ohio Genealogical Society. You are invited to attend this meeting on November 10 at 7:00 pm. SOGS meets at the North High Business Center, 1487 N. High Street in Hillsboro. Enter the building through the large main entrance.

President's Message

As the last days of summer pass (too quickly) we continue our efforts to preserve the history of Highland County and its records of life long ago. Some of the best reading is about the weather conditions in Highland County and farm production during the hottest months of the year. In the early days most citizens had a limited wardrobe of a few pieces of clothing with perhaps a good shirt for Sundays. Heavy fabrics made of linen, wool, cotton or combinations of them were commonly used for shirts, trousers and dresses. Work continued six days a week with Sunday being a day of rest for most people. I try to imagine what suffering these hard working people endured wearing clothing better suited to cooler weather. Shower baths were unknown and a tub bath was a luxury only a few could afford. Lucky children could cool off in one of the clear water creeks in the area or even take a dip in a farm pond but most adults suffered from the heat with only a cool cloth dipped (continued on page 2)

Temperance March

September 17

President's Message (continued from page 1)

in well water to wipe away the grime and perspiration of the day's work. Our museum is climate controlled year round but as I stand outside and look at our building and the log cabin at the rear I really have an appreciation of the hardships our ancestors endured during the heat of late summer. Most of you can remember when the only air conditioned buildings were movie theaters or department stores that could afford the enormous cost of installing the cooling towers and compressor equipment. Most smaller retail stores and grocers had no air conditioning and had only perhaps a fan to circulate the air in a stuffy storefront. My worst memories of childhood were shopping for "back to school" clothes in late August in hot stores back in my hometown of Middletown, Ohio. Wool pants and long sleeve shirts are not the best summer wear for a young boy and I hated trying on new clothes that itched and made me sweat. As winter approached I appreciated their warmth on the walk to school but I would have preferred to shop by mail from the Sear's catalog and skipped the summer fittings. Many of you can remember the factories in Hillsboro that manufactured bells and foundry items, pants and overalls; the bottling works and various other factories and shops that never had air conditioning. How did we survive those days? On your next visit to Highland House notice the high ceilings that allowed hot air to stay at the top of the room. The transoms allowed the hot air to escape and the many windows let in any breeze to cool the rooms. Some windows also had shutters that could be closed in the heat of the day to block the sun's rays but still let any cool air inside. I hope to see you soon as we finish our schedule of open hours on Fridays and Sundays until Labor Day.

Bob Lambert, President

From Your Director

To each of our society members I extend a fond farewell as the Director of the Museum. After 17 years it is time for someone else to offer new thinking and new paths of learning. I have been asked to again serve as a member of the Board of Trustees and as such I will continue to be involved.

I thank you for your past support and loyalty and know you will continue to assist those that follow.

And so I say adieu---M. Van Frank

Society News

□ Part of our mission is to preserve the history of Highland County's historic structures and we continue this effort in our fund drive to help preserve the Highland County Court House. As the centerpiece and image of Highland County, our court house serves as the oldest court house in continuous use in the State of Ohio. Some restoration work has been finished over the summer but the restoration of the columns and top scrolls still needs to be done. The Highland County Historical Society has been asked to lead the drive to save the columns and improve the appearance of the entry doors before the Ohio State Supreme Court visits in October. We are well on our way to the goal of \$20,000 but more help is needed. No tax dollars are used to restore the court house and we must take the lead in restoring this historic building. Please consider a donation to this effort and send a check to HCHS, 151 E Main St, Hillsboro OH, 45133. Make a notation that the check is for "court house project" and we will add your name to the list of donors. Thank you for your consideration in this important matter.

□ Following the retirement of Margaret Van Frank as director of the Highland House we started a search for a suitable replacement. If you, or anyone you know would be interested in interviewing for the position, please let a board member know or email Bob Lambert at visithighlandcounty@yahoo.com for more information.

□ Did you know a gift membership in the Historical Society is a great way to get a child interested in history? Individual memberships are only \$15 and a membership card and letter will be sent to the child as an introduction to the museum.

□ We are still searching for pictures of the Colony Theater interior from its early years of 1938 to 1950. If you know of any, please let us know and we will scan them for our collection. The Colony is being restored soon and there is a great need for pictures to serve as a guideline for the effort. Contact the museum if you can help.

□ Upcoming events include our Annual Antiques Sale on August 20th from 9am to 4pm at the old fire station next to the court house. The Temperance March recreation will be held September 17th from noon to 5pm.

When I Was a Little Girl, Part 2

Mary Elaine Morgan Ellis

Down over the hill from her house, there was a clay bank. The clay was white. We would get a gob of it and she would help me make dishes and we would set them out in the sun to dry. By accident, I discovered that it made excellent chalk if rolled into chalk shape and permitted to dry. The buggy shed and roof were great blackboards. I would lean a board from the ground to the lower part of the shed roof and climb up it to the roof which had a very low pitch. It was easy to climb on up onto the buggy roof if one was barefoot or wearing tennis shoes. When my cousins, Althea and Ruth were down for two or three weeks in the summer, we drew rooms and furniture on the roof. With all of us up there messing around, I'm surprised that one of us didn't fall off, but we didn't.

Another thing that Granny used the shed roof for was drying apples. She had screen wire stretched on two frames which were the same size and would peel the apples and slice them as she preferred, lay them on one screen and place the other over it to keep off insects. I don't remember how long they had to dry, but they had to be taken in at night.

In the garden she had a hot bed where she started her sweet potato and tomato plants every spring. Also in the garden she had gooseberry bushes, both red and black raspberry vines, rhubarb and hops vines, but I don't remember why as she never made beer. There were all kinds of herbs. I remember the wonderful smell of sage when I would crush a leaf in my fingers....also dill.

The gate to the garden had a wooden arch over it where there grew a jasmine vine. I

imagine that was grandpa's or my Aunt Ethel's work. At the side of the house, between the house and garden, was the long grape arbor. She always had a long porch box on the front porch filled with flowers like geraniums, petunias, vines, etc. On the side of the porch there was a huge vine like my mother had at the end of her porch. It was so big and grew so long that it was like a curtain over that side of the porch.

Of course, they had a big orchard where they had several kinds of apple and peach trees, as well as a plum tree in the back yard. There was also a huge orange blossom bush in the back yard.

They raised lots of cabbage and, in the late summer, would make gallons of sauerkraut in big stone jars. They'd put a clean cloth over it and weigh it down with a plate and a brick and wait for it to "spoil."

In the early winter everyone butchered. Neighbors came and helped. They were not paid in money, but meat, and then, when you helped them butcher, the favor was returned.

Butchering was a big day. I hated the killing. After that was over I was all right. Aunt Ethel and her husband, Deb Williamson, Dad, Mother and I, and sometimes one of the boys from Marshall would go that night and grind sausage. After one batch was mixed with the seasoning, a patty had to be fried and tasted to see that the

correct amount of spices had been mixed in. Perhaps it would need a little more sage, and then gallons of sausage were made. Some of the helpers would be cutting fat into little chunks to be rendered into lard the next day. That was an art. Big cast iron kettles were hung on poles which had been fastened to two upright posts. There was a fire built under the kettles. It took a lot of experience to know just how hot to keep the fire to make the lard just right. If not cooked enough, it spoiled, and if cooked too much, it turned a tannish color and sometimes tasted burned. I never saw my Dad have a bad kettle of lard in my life.

Then there was the threshing. The wheat would be cut and stacked into shocks and then you prayed that the threshing machine would come before it rained and the wheat would mold. On threshing day, we could see the huge thresher coming across the field. I suppose it was fired with wood. Several neighbor men would help one another. Their wives would come and help get dinner. *(continued on page 4)*



Photo above: Mary Elaine Morgan
Photo below: Top: two Satterfield girls (neighbors); Middle: Mary Ellen Turner Miller, Verna Ethel Miller, John Henry Miller, Aunt Eliza Turner; Bottom: Van Homer Miller, Texa Hazel Miller.



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Phone: 937-393-3392

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Upcoming Programs

*Watch the local paper for announcements
concerning meeting programs!*

Next Meeting: 25 August

Gift Giving time? Give the gift of history!

*Present a Gift Membership in
Highland County Historical Society!*

When I Was a Little Girl, Part 2 *(continued from page 3)*

Sometimes there were so many men that they had to eat in two shifts and the women did not sit down and try to eat until the men had all gotten through and were resting a bit in the shade of the trees in the yard before going back to work. The women ate what was left, which I guess was plenty, although the men had huge appetites, thus the expression, "ate enough for a thresher." Then the dishes to wash. It was a social time, even with all the cooking and washing dishes.

Although most of my memories are after Grandpa died, I remember once when he was living I went with them when they were fixing fence. This was all day—I guess Mother was glad to get rid of me once in a while. There were several rail fences which were excellent sunning spots for lizards, and we saw many. When we got home, I am supposed to have said, "I'm as tired as a lizard!"

To be continued.....

Your Board of Trustees

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Margaret Van Frank

FRUIT SALSA WITH CINNAMON CHIPS

1 Qt. Strawberries (cleaned/chop in small chunks)
2 Kiwi (peeled/chop in small chunks)
1 sm. Container Blackberries (cleaned/chop in half)
1 sm. Container Raspberries (cleaned/chop in half)
1 sm. Container Blueberries (cleaned)
2 Apples (peeled/chop in small chunks)

Put fruit in a large bowl

Add:

1 Tbsp. Brown Sugar
2 Tbsp. White Sugar
3 Tbsp. (Fruit preserve) option. (I used seedless Black Raspberry)

Mix this all together. Put in refrigerator.

CINNAMON CHIPS

1 Package Tortilla Shells
1 bottle butter spray
1 cup/white sugar and 4 Tbsp. Cinnamon.

Put sugar/cinnamon in a plastic bag.
Spray and spread butter thin on both sides of Tortilla Shells.
Stack 3 or 4 and cut in small pie shapes.
Put about 6 / 8 buttered pie shapes into the sugar/cinnamon bag
And shake up.

Put these pieces on a cookie sheet and bake 8 to 9 minutes at 350 degrees.

ENJOY!!!!