

Delhi History

Volume 39, Issue 3

Delhi Historical Society

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Preserving our Past for the Future

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DELHI HISTORY



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THE NEWSLETTER OF THE DELHI HISTORICAL SOCIETY

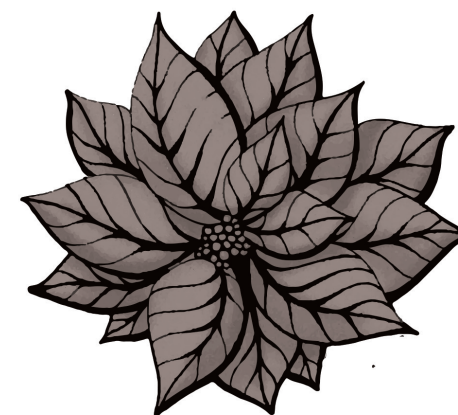
Eliza Archard Conner: Author, Scholar, Woman's Rights Activist

Join us Monday, January 9, to learn about 19th century woman's rights journalist Eliza Archard Conner. Born in New Richmond, Ohio, Eliza attended two very progressive 19th century Ohio schools. First, the Clermont Academy, which was one of the first schools to accept any student regardless of race or sex. Later, when she decided she could not follow one simple rule, being quiet during study hours, she left and attended Antioch College in Yellow Springs, Ohio. Unsurprisingly, she went on to become a successful, outspoken women's rights journalist. She wrote over 750 articles that were published throughout the United States. This program will take place at the Delhi Park Lodge at 7pm. Hope to see you there!



GALA RSVPs DUE NOV. 25!

Be sure to join us Saturday, December 3 at The Farm for the Delhi Township Bicentennial Gala! Festivities start at 6pm and will include dinner at The Farm, silent and live auctions, dancing to the Pete Wagner Band, and much more! RSVP by mail using the invitation mailed to you or online on our website, www.delhihistoricalsociety.org. RSVPs are due November 25. We hope to see you there!



BICENTENNIAL CELEBRATIONS COME TO AN END

This was a big year for the Delhi Historical Society. We are so grateful to everyone who came out to help celebrate 200 years of Delhi Township's history! We hosted many successful programs this year that brought in new faces and gave DHS more presence in the community. Programs such as the Wine Tasting, Antiques Road Show, and the Cemetery Tour even sold out! The community teamed up with our Family History Scanning Station to preserve over 200 historic digital photographs and several physical collections, some of which were shared on Facebook and reached over 10,000 people! We are so proud to be a part of a community that is so enthusiastic about their heritage! We hope you will continue to attend our programs and spread the word about Delhi's history. To help us maintain this momentum please complete the survey inside this issue to show us how we can better serve our township!

UPCOMING EVENTS

Bicentennial Gala

Reservations due November 25
December 3
The Farm 6:00pm

Eliza Archard Conner: Author, Scholar, Women's Rights Activist Program

January 9, 2017
Delhi Lodge 7:00pm

Fading Arts of Cincinnati Program

February 13, 2017
Delhi Lodge 7:00pm

The History, Development, and use of Essential Tools From 1,000,000 BC to the Early 1900s Program.

March 13, 2017
Delhi Lodge 7:00pm

Music Hall and Washington Park Bones Program

March 13, 2017
Delhi Lodge 7:00pm

FARMHOUSE MUSEUM

The Delhi Historical Society is closed for the winter. We will reopen in March with our regular hours. Until then, please contact us at 513-451-4313 or on our Facebook page to make an appointment (two weeks in advance, please).

Winter Holidays in Delhi 100 Years Ago



Pictured: Bertha Myers

Even in the hardest years, Delhi farm families had plenty to be thankful for even if today we would see them as just little things. November - usually the week before Thanksgiving - meant it was cold enough for butchering pigs (quick cooling of the meat was important in the process). This was a weeklong event, as neighboring farmers would pitch in to help each other - each day a different farm until all the neighboring farms were done and every family supplied with meat for the winter.

Herb Martini, who died last year at the age of 100, recalled gathering at neighbors house before dawn. A big fire was built, and then rocks put on them to radiate the heat. The kettle would be hung above the fire to scald the pig carcass. It would then be hung from a scaffold away from the fire to cool quickly in the morning frost.

Then the work would begin - cutting into sections - ham, shoulders, bacon, ribs, chops, etc. Nothing was wasted. The intestines would be turned inside out and used as casings for stuffing ground-up organ and other scrap meats. Once seasoned, the scrap meats were perfect for metts and breakfast sausage. Fat was "rendered" into lard to use for cooking - usually 20 to 30 pounds per pig. Pig's feet were pickled, the head was soaked in brine, until the meat and marrow fell away, which was scraped, seasoned and put into square containers for head cheese. Herb said the highlight for kids was when the bladder was harvested and filled with air - the perfect ball for football.

By nightfall, the bacons, hams, shoulders and sausages were hung in the smokehouse to complete the process of preserving. Then it was home to bed only to rise early the next morning to go to the next farm.

Bert Myers, who was born in a farmhouse on Foley Road in 1904, recalls that Thanksgiving was not really a special day in her childhood. "We were taught to be thankful for all blessings every day." Herb said his dad or brother would hunt and shoot a wild turkey for the Thanksgiving meal. Bert recalls just the same meal as other days with the exception of "Sunday potatoes" (mashed), and perhaps a lemon pie.

But there were barrels filled with potatoes, apples, turnips, and sauerkraut; home canned fruits, vegetables and jellies; wine made from grapes and berries, late crops of pumpkin, squash, and sweet potatoes still in the field; milk, cheeses and butter from the cows, eggs from the chickens, and bags of hickory nuts and walnuts picked up off the ground. There really was a lot for which to be thankful.

Christmas certainly wasn't anything like it is today...at least not for Delhi farm families. Herb recalled how Christmas Eve his mother would send the kids upstairs to bed about 7 p.m. Then they would hear sleigh bells and a man's deep voice telling the reindeer to slow down, there would be a lot of rustling and noise and then the sleigh bells again as Santa left. Mom would yell that it was okay to come down where they would discover what he had left them - a bowl of fruit and some sweets. Bert would actually get to see Santa, who would walk in wearing an old oversized brown overcoat tied at the waist with a leather harness strap and boots that looked just like her dad wore. His hat was pulled down so they couldn't see his face and he only stayed long enough to hand them each one present and say ho, ho, ho!

Both Bert and Herb recall that the candles on the tree would be lit, and after a few minutes of oohing and aahing they would be put out. "But they stayed on the tree, and just knowing they could be lit again was enough." For Bert the tree was a cedar, cut from their yard, with paper handmade ornaments. She and her sister and brother might get a book for Christmas, which they would read and re-read until the pages were worn. One year she got a doll, for which she learned to sew clothes from scraps of material left from her mother's sewing.

"Never, even after being able to buy gifts, pretty trees, ornaments and strands of lights, have I been able to capture that wonderful, joyous Christmas feeling of my childhood."

Membership Renewals

It's been a very busy year at the Delhi Historical Society Farmhouse Museum! We held our annual spring flower sale in the Greenhouse, had another successful year with our monthly programs, and helped countless folks with genealogy searches. We did all of that in addition to the bicentennial programs that put the Delhi Historical Society in the community spotlight and brought new faces to our programs.

We are glad that you have been an important part of these efforts to share Delhi history with our community. Your membership has not only provided financial support for our Farmhouse Museum and for programs and exhibits, but it also has helped us preserve artifacts and documents for future generations.

All memberships begin on January 1 and ends December 31. Please complete the attached form with your check made payable to the Delhi Historical Society. We hope you will help us continue our mission and renew your membership for the next year. Thank you for your support!



Bicentennial Cook Books Still Available

Are you looking for a thoughtful holiday gift for your favorite Delhisian? We recommend the Bicentennial Cook Book! Over the last year, Delhi Township collected over 200 pages of local recipes passed down through generations. Whether it be appetizers, side dishes, a main dish or dessert, these recipes will not fail to bring smiles to your family gatherings!

Order yours at www.delhihistoricalsociety.org or call us at 513-451-4313.

Remember, we deliver for free in the Delhi area. Just check "pickup" under delivery options and complete "delivery options" at final checkout.

