



# The Historical Society Chronicle

## March 2024

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### Trivia Corner

Can you guess what this is?



**Answer at bottom of newsletter.**

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### Village Happenings

**Mulching** We extend our heartfelt appreciation to the Hilliard Rec and Parks team for their exceptional efforts in cleaning and mulching the flower beds across our village. Their dedication has truly enhanced the beauty and vibrancy of our community. Thank you for your outstanding work!

**Granary renovation** Tim Woodruff has embarked on a remarkable endeavor to transform the granary into a charming old-fashioned farm shop. With meticulous care, he is creating a space adorned with a rustic workbench and an impressive display of vintage hand tools. His dedication to preserving the essence of bygone eras is truly commendable.



**Revamping Our early 1900's Kitchen: Embracing Authenticity:** Step into the past as we embark on a journey to transform our vintage kitchen into a captivating homage to yesteryears. Spearheaded by the skilled hands of Tim Woodruff, our renovation project promises to infuse our space with the charm and authenticity of the early 1900s.



Among the notable transformations, bid farewell to the modern convenience of a refrigerator as we welcome back the nostalgic allure of a vintage icebox. This iconic addition not only elevates the aesthetic appeal but also transports us to a bygone era where simplicity reigned supreme.



Furthermore, a nod to tradition sees the replacement of one gas stove with a wood-burning counterpart, enriching the ambiance with the rustic warmth reminiscent of hearths from days past. This deliberate choice not only enhances the authenticity of our display but also adds a touch of historic elegance to our culinary haven.

But the evolution doesn't stop here. With Tim Woodruff at the helm, more enchanting changes are on the horizon, promising to unveil further layers of nostalgia and character to our cherished kitchen space. Stay tuned as we continue to breathe new life into our beloved culinary time capsule.

**School tours** are already being booked for 2024 and volunteer docents will be needed to help with the tours. Please consider volunteering. Please contact our volunteer coordinator Megan Martin at 614-565-3210 [\*\*nutmegoh50@aol.com\*\*](mailto:nutmegoh50@aol.com).

**Retired teacher's Tea** The Retired Teacher's Tea, held on Saturday, March 19th from 1 to 3 PM at the Museum, served as a delightful gathering for retired teachers from the area. Its primary aim was to showcase our diverse range of volunteer opportunities, extending a warm invitation to contribute to our educational endeavors.

Under the adept coordination of Kathy Chandler and Megan Martin, the event unfolded seamlessly, thanks to their meticulous planning and dedication. Megan Martin captivated attendees with an engaging program, offering insights into the enriching experiences awaiting potential volunteers.

Gracing the occasion as hostesses were Joann Hensley, Rosemary Kubera, Stephanie Ledwith, and Ann Richards, whose hospitality added a personal touch to the affair. Additionally, the invaluable support of volunteers like

Deb Boyd, Robin Brenneman, Judy Coles, Ron Snider, and Mary Vulic ensured the smooth execution of the event.

To each individual who generously volunteered their time and talent, we extend our heartfelt gratitude. Your contributions have truly made this event a resounding success, fostering community spirit and paving the way for meaningful collaborations in the future.



**Spring Cleaning** Prepare for the grand reopening of our village this early May by joining us for our Spring Cleaning event! Mark your calendars for Saturday, April 6th, starting at 9:30 AM, and Sunday, April 7th, starting at 11:00 AM. Your help is invaluable in ensuring our village shines bright for the season ahead.

To volunteer, kindly contact Ed Olenhouse at 614-312-6263 or email him at eehouse@yahoo.com. Remember, "many hands make light work." Let's come together to make our village sparkle!

**Docent Training** Become a valued docent for our historical society! Join us for docent training on Saturday, April 20, 2024, from 10:00 AM to 12:00 PM. To reserve your spot, kindly reach out to Kathy Chandler at 614-620-1135 or via email at kathy\_chandlerhohs@hotmail.com. Alternatively, you can contact Megan Martin at 614-565-3210 or via email at nutmegoh50@aol.com. We look forward to welcoming you to our team!

**Walking Tour of Old Hilliard** Join us for a captivating Walking Tour of Old Hilliard on Saturday, May 18th, commencing at 10 AM from the Historical Society Library located at 5274 Norwich St. Led by our esteemed resident historian, Tim Woodruff, this educational and entertaining journey promises insights into the rich history of our community.



Spaces are limited and allocated on a first-come, first-served basis. Secure your spot by reserving online at **HilliardOhioHistoricalSociety.com**. The tour fee is \$10 per person. Don't miss this opportunity to explore the past and present of Old Hilliard with us!

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## Profiles in Stewardship



## James Chandler

James has been an active member of the Hilliard Ohio Historical Society for the past decade. He was drawn to the society's commitment to preserving the past and educating the public about historical concepts. James admires the society's efforts to provide high-quality educational experiences and events.

One of James's favorite activities within the historical society is contributing to events, particularly the Haunted Village. His involvement allows him to engage with the community while promoting historical awareness in an entertaining way.

Read more about  
James

## Venue Rental

If a wedding or reception is in your future, please keep our venues in mind. We have the Colwell chapel for weddings, the Norwich pavilion for receptions, graduation parties, reunions and more. Our gazebo at the Village is great for music and we have the SBC pavilion for smaller parties. To learn more, go to our website <https://www.hilliardohiohistoricalsociety.com/>, click on the menu, then click on Venues.

## Historical Library & Archival Center

Do you have a question for our archival library? They are open Monday, Tuesday and Thursday 10:00AM to 1:30PM or call 614-876-5880 with your questions. You may also contact them by email at [HilliardOhioHistoricalSociety@gmail.com](mailto:HilliardOhioHistoricalSociety@gmail.com).

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# Country Store- (on our website)

Explore our diverse collection of Greeting Cards featuring iconic historic buildings nestled within our charming village. Crafted in vibrant color or elegant pen & ink styles, each card awaits your personal touch with a blank interior. To peruse our assortment and discover pricing details, simply navigate to **HilliardOhioHistoricalSociety.com**, access the "Store" section from our menu, and choose the "Online Country Store" option. Below, we offer a glimpse of what awaits you:



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## Upcoming Events

**April**      **Spring Cleaning** of the village will need to be done. Ed Olenhouse (614-312-6263) [eehouse@yahoo.com](mailto:eehouse@yahoo.com) has organized a couple cleaning sessions, Saturday, April 6<sup>th</sup> and Sunday, April 7<sup>th</sup>. Please volunteer to help – “many hands make light work”

**April**      **Docent training** will take place Saturday Apr 20, 2024 · 10am – 12pm. To sign up contact Kathy Chandler at 614-620-1135 or [kathy\\_chandlerhohs@hotmail.com](mailto:kathy_chandlerhohs@hotmail.com) or Megan Martin at 614-565-3210 or [nutmegoh50@aol.com](mailto:nutmegoh50@aol.com).

**May**      **Walking Tour of Old Hilliard** - Saturday, May 18<sup>th</sup>, 10 AM - noon, starts at the Historical Society Library, 5274 Norwich St. Fee is

\$10 per person.

**June Art & Craft Fair** – Saturday, June 15<sup>th</sup>, 10 AM – 3 PM at Weaver Park, featuring local artists with original art. Food and drink available. FREE admission (donations welcome).

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## A Special Thanks

We want to give a special thanks to our President Emeritus, Tim Woodruff, who has stepped up to take over the HOHS president's duties while our incumbent president, Bob Eggerichs, is out on temporary medical leave healing from various surgeries.

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## Contact Us

By Mail: Hilliard Ohio Historical Society  
5274 Norwich St., Hilliard, OH 43026

By Phone: 614-876-5880

By Email: [HilliardOhioHistoricalSociety@gmail.com](mailto:HilliardOhioHistoricalSociety@gmail.com)

By Website: <https://www.hilliardohiohistoricalsociety.com/>

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## Trivia Corner Answer:





# Vintage Ice Box

The icebox was invented by an American farmer and cabinetmaker named Thomas Moore in 1802. His first design consisted of an oval cedar tub with a tin container fitted inside with ice between them, all wrapped in rabbit fur to insulate the device. Later versions would include hollow walls that were lined with **tin** or **zinc** and packed with various **insulating materials** such as **cork**, sawdust, straw, or seaweed.

A large block of ice is held in a tray or compartment near the top of the box. Cold air circulates down and around storage compartments in the lower section. Some finer models have spigots for draining ice water from a catch pan or holding tank. In cheaper models, a drip pan is placed under the box and must be emptied at least daily. The user has to replenish the melted ice, normally by obtaining new ice from an **iceman**.

The design of the icebox allowed perishable foods to be stored longer than before and without the need for lengthier preservation processes such as **smoking**, **drying**, or **canning**. Refrigerating perishables also had the added benefit of not altering the taste of what it is preserving.

The traditional kitchen icebox dates back to the days of **ice harvesting**, whose heyday ran from the mid-19th century until the 1930s, when the electric refrigerator was introduced for home use. Most municipally consumed ice was harvested in winter from snow-packed areas or frozen lakes, stored in **ice houses**, and delivered domestically. In 1827 the commercial ice cutter was invented, increasing the ease and efficiency of harvesting natural ice. This invention made ice cheaper and in turn helped the icebox become more common.

Up until then, iceboxes for domestic use were not **mass manufactured**. By the 1840s, however, various companies including the Baldwin Refrigerator Company and the Ranney Refrigerator Company, and later **Sears**, started making home iceboxes commercially. D. Eddy & Son of Boston is considered to be the first company to produce iceboxes in mass numbers. As many Americans desired big iceboxes, some companies, such as the Boston Scientific Refrigerator Company, introduced ones which could hold up to 50 lbs. of ice. In a 1907 survey of expenditures of New York City inhabitants, 81% of the families surveyed were found to possess "refrigerators" either in the form of ice stored in a tub or iceboxes. The industry's value in the United States rose from \$4.5 million in 1889 to \$26 million in 1919.

Source: Wikipedia

To see an ice box in use click on <https://youtu.be/nWnIMCVckhE>

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