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'N OCCASIONAL NEWSLETTER OF THE GRANDVIEW HEIGHTS/MARBLE CLIFF HISTORICAL SOCIETY



Holiday greetings to all! I hope you all had a wonderful Thanksgiving filled not only with good food, but one with many family memories. It is this time of year that I usually reflect upon all things family. I have many traditions I have carried on from my parents, and have made a few new ones of my own. I use the same china my parents did, my grandfather's cutting board, and my great-grandmother's silver. I use many of the recipes passed down to me in their own handwriting. I hope I have taught my children to honor the history of family and to create some traditions of their own when it comes their turn to host an event!

Your board has been busy with behind-the-scenes tasks. We are reviewing our By-Laws, and soon will update them with needed changes. We are in discussion on planning appropriate uses for the gracious gifts bestowed on the Society in memory of Patricia Todd. Plans are underway for some new visuals in the Bank Block "breezeway." Thanks to Ruthanne James and Pat Mooney for their efforts there. Pat continues to edit ViewPoints. Tom DeMaria is updating our new display case in the high school. It is located in the front lobby. Stop by and see it when you have a minute! Win Keller, our Grandview Heights city liaison, has been attending council and other city meetings so that we can keep posted on new developments-especially in the real estate area. Wayne Carlson, who is tremendously busy in his position at OSU, continues to work with Tom DeMaria on our weekly column, "Moment in Time." (in ThisWeek Grandview), and continues our website maintenance. Jeri Diebl Cusack and Ruthanne James are coordinating our holiday book sale, at the library on December 9 and 16. Our publications (especially 'book bundles') make great gifts, so stop by our table on those Sunday afternoons!

My personal thanks to Melissa Rady, local resident and graphic artist, who donates her time and skills to do our newsletter layout and preparation for printing as a contribution to the community. Melissa, who is not a board member, does this from the goodness of her heart-Thanks, Melissa!

May you all have a safe, happy, and memorable holiday season!

Sincerely,

Tracy Liberatore, President Email: tliberat@columbus.rr.com



This issue sponsored by

## FROM GRANDVIEW MARBLE CLIFF 1916

Coliday.

recent GH/MCHS acquisition is a 93-page paperbound cookbook, *Recipes: Grandview Congregational Church*, published by the Ladies Aid Society, 1916. (In early 1919 Grandview

Congregational Church became First Community Church, the details of which change were told recently in these pages.) The book was contributed to the society by Grandview Heights Public Library staff. Occasionally an item of local historical interest surfaces in library holdings, and we appreciate staff alertness and generosity in moving such items into our keeping.

A notation on the cookbook's title page reads, "Donated by Mrs. Mary Dodd Bradbury." John A. and Mary Dodd and their ten children lived at one time at 2049 Cardigan Avenue, Marble Cliff. Mary Margaret Dodd Bradbury was among the older Dodd children. When Mrs. Bradbury donated the book to the library is unknown.

For those of us who have done research on early Grandview Heights and Marble Cliff, the list of surnames of contributors to the 1916 cookbook reads like a 'Who's Who' of church, political, business and educational leadership in the developing communities. A few recipes are unsigned and all signed recipes appear to be from the distaff side; the name Dodd does not appear.

Recipe format is typical of the period. The reader's cooking experience was assumed; some recipes are mere lists of ingredients. Precise temperatures and sometimes even cooking times are absent. Today's familiar chronological list of ingredients, followed by instructions for preparation, was not to appear for another twenty years, when the "action format" was pioneered by Irma S. Rombauer in the 1936 first trade edition of *Joy of Cooking.* 

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## **GRANDVIEW HEIGHTS CITY COUNCIL**



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randview Heights/Marble Cliff Arts Council and Grandview Heights/Marble Cliff Historical Society will once again sell their "Century of Welcomes" posters and historical publications at the Grandview Library just in time for the giftgiving season. Stop by the Library's atrium on Sundays, December 9th and 16th from 1 to 4 p.m. to purchase these unique gift items for the holidays.

## *The GH/MC Historical Society's publications include five items:*

- *Sheltering a Heritage* is a pictorial collection of notable early homes of Grandview and Marble Cliff, including historical information about the mostly pre-1912 houses, their builders, and families who occupied them over the years. Price: \$6
- *The Italian Heritage* features information based on oral histories of the "original Italian neighborhood" of the early 1900s, its families and businesses. Price: \$6
- *Between the Rivers* chronicles the development of our community through a combination of historically accurate research and vintage photographs and images. This most recent work, by Dr.Wayne Carlson, was published in 2005. Price: \$11.95

- *Final Salute* is a tribute to the 61 men of Grandview Heights and Marble Cliff who died while serving our country. This biographical memento was published to keep alive our recognition of the sacrifice of these men. Price: \$6
- *Our Town, Our Times* is an illustrated timeline which commemorates Grandview Heights' first 90 years (1906-1996) as an incorporated community. Price: \$3

The entire collection of five items can be purchased as a set for \$25, a savings of \$7.95 off the total of individual prices. Gift-wrapped copies of sets or individual titles will be available for a small donation.

• The Arts Council poster, *Century of Welcomes*, depicts doors from homes throughout Grandview in celebration of the City of Grandview Heights' recent centennial. Each poster costs \$10.

The poster and publications make excellent gifts for new area residents, as well as for longtime Grandview and Marble Cliff families and their members, far and near. Applications for memberships for the Arts Council and Historical Society will be available, and may also be purchased as holiday gifts. New members are always welcomed.

For more information call Ruthanne James at 486-6456.

# Holiday Recipes continued from PAGE 1

We offer below a few recipes appropriate for the season, which experienced 21st Century cooks of either gender should be able to manage.

(We would very much like to know the results if you are bold for the challenge. Please e-mail either pmooney@columbus.rr.com or tliberat@columbus.rr.com)

#### **Cranberry Relish**

Cook one quart of cranberries till soft in a little water; then strain; add 1/2 cup vinegar in which you have boiled 10 cloves 10 minutes; remove cloves before adding vinegar to pulp; cook 1 hour; add 2 cups sugar; cook 10 minutes, then bottle. Use with meats. — Unsigned

#### **Escalloped Oysters**

Look over and wash the oysters. Place in buttered bake dish, with alternate layers oysters and crackers. Season each layer and use plenty butter. Pour on milk and bake 30 minutes. Excellent in ramekins. — Unsigned

#### Food for the Gods

English walnuts (in shell) one pound; 3/4 pound dates; chop; cracker crumbs (12 crackers) or 9 tablespoons; 2 teaspoons baking powder; 5 eggs; 2 cups granulated sugar; beat eggs separately; mix crackers, fruit, nuts, and baking powder; add

sugar to beaten yolks; then add whites and other ingredients. Bake one hour in slow oven; paper the pan; bake several days before using; will keep a month in cold weather. Serve with whipped cream. — Mrs. Harry E. Smith

#### **Cinnamon Stars**

Whites of 8 eggs; 1 pound pulverized sugar; stir half hour; take out 1/2 cup for icing. To the remainder add 1 teaspoonful cinnamon, 1 lemon rind and a little of the juice; also 1 pound grated almonds; roll thin, cut into stars; ice and bake in slow oven. — E.C.



#### **HOW TO PRESERVE A HUSBAND**

A good many husbands are spoiled by mismanagement. Some women go about it as if their husbands were balloons and blow them up. Others keep them constantly in hot water; others let them freeze by indifference and carelessness; some keep them in a stew by irritating ways and words. Others roast them; some keep them in pickle all their lives. It cannot be supposed that their husbands will be tender and good managed in this way, but they are really delicious when properly treated.

In selecting your husband you should not be guided by the silvery appearance as in buying a mackerel, nor by the golden tints as if you wanted salmon.



Be sure to select him yourself, as tastes differ. Do not go to market for him as the best are always brought to your door. It is far better to have none unless you will patiently learn how to cook.

A preserving kettle of the finest porcelain is best. See that the linen you wrap him in is nicely washed and mended, with the required number of buttons and strings tightly sewed on. Tie him to the kettle with strong silk cord called comfort, as the one called duty is apt to be weak.

They are apt to fly out of the kettle, and be burned and crusty on the edges, since, like crabs and lobsters, you have to cook them alive.

Make a clean steady fire out of love, neatness and cheerfulness. Set him as near this as seems to agree with him. If he sputters and fizzes do not be anxious, some husbands do this until they are quite done. Add a little sugar in the form of what confectioners call kissesbut no pepper or vinegar whatever. A little spice improves them. Do not stick any sharp instruments into him to see if he is becoming tender. Stir him gently, watching the while lest he lie too close to the kettle and so become useless.

You cannot fail to know when he is done.

If thus treated you will find him very digestible, agreeing nicely with you and the children, and he will keep as long as you want, unless you become careless and set him in too cold a place.

From: Recipes: Grandview Congregational Church, p. 7 Unattributed. Appears to be from late 1800s cookbooks. A 20th Century version was printed some years ago in Dear Abby.

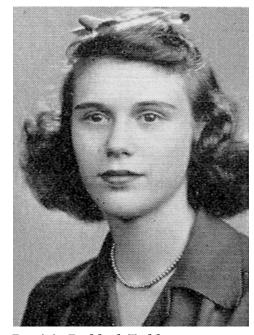
# The Legacy of Patricia Paddock Todd

s noted in the last issue of *ViewPoints*, longtime GH/MCHS member and enthusiastic supporter Patricia Todd died August 14, 2007. Her memorial service took place on November 24, 2007 at First Community Church, which was aptly named by her grandfather, Professor Wendell Paddock, in 1919. GH/MCHS sent a delegation to her memorial service.

Patricia Todd was a descendant of the Wendell Paddock and Grant L. Williams families, early Grandview residents significant in community development. Patty's father was Francis Paddock, whose childhood home was 1085 Westwood Avenue. Her mother was Anna Louise Williams, who grew up at 1383 Lincoln Road. Both

graduated from GHHS, Francis in 1916 and Anna Louise in 1919. Patty was their only child and was born in 1924. She graduated from GHHS in 1942 and married her high school classmate, James Todd.

Patty was a charter member of the historical society and served as a member of the research committee for the 1976 GH/MCHS inaugural publication. Our archives contain many contributions of photographs and family memorabilia, including memoirs and original stories written by her grandfather,



Patricia Paddock Todd



Wendell. He was a distinguished Professor of Horticulture at OSU, known affectionately in Grandview as the 'Daffodil Man."

During the eulogy Patty Todd was remembered as a shy, quietly effective, unassuming person. She loved her hometown, which prompted her family to request that contributions be made to GH/MCHS in her memory. Having heard the family reminisce at her memorial service, I am sure that Patricia Todd would be somewhat amused that contributions made to date to GH/MCHS in her memory are in excess of \$11,000 and represent the single largest bequest ever made to the Society. Moreover, she would be thrilled that she has moved on to a better place and does not have to personally acknowledge her posthumous notoriety.



Anna Louise Williams



Francis Paddock



James Todd



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### BECOME A MEMBER

of the Grandview Heights/Marble Cliff Historical Society!

Please complete the information below and send with your check made out to: **GH/MC Historical Society** <u>Mail</u> or <u>drop off</u> at the **Grandview Heights Library**, **1685 West First Avenue, Columbus, OH 43212** 

NAME

SPOUSE (IF COUPLE MEMBERSHIP)\_\_\_\_

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#### Please check the appropriate membership box:

ANNUAL MEMBERSHIP YEARLY DUES (OCT. 1–SEPT. 30) Single \$10.00 Couple \$15.00

□ Organization \$25.00

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Contact Editor Patrick Mooney (614-225-0130) for any interesting article ideas or to discuss photo contributions.

# □ Couple \$150.00 □ Organization \$500.00 □ Benefactor \$1000.00

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#### E-MAIL REQUEST

We are compiling an e-mail directory to improve our communications. Please include your e-mail on membership renewal form, or e-mail President Tracy Liberatore at: tliberat@columbus.rr.com. Thanks!

## Renewal time is here!

The Grandview Heights/Marble Cliff Historical Society membership year runs from October through the following September. The mailing label on this newsletter shows the expiration date of your membership. Your continued support is solicited and very much appreciated.

If you are not a member but have been receiving *ViewPoints* as a courtesy, may we invite you to participate as a Society member?



COLUMBUS, OHIO 43212 COLUMBUS, OHIO 43212

The Grandview Heights/Marble Cliff Historical Society

