



# The Round Tower

A Quarterly Publication of the Cleveland County Historical Society

Fall 2013, Vol. 12 No. 5

## Cleveland County Historical Society

### Officers and Board of Directors

#### Officers:

Vernon Maddux  
President

Riley Million  
Vice President

Ted Smith  
Secretary

Sue Schrems  
Treasurer

#### Board members:

Angela Gutierrez  
Ron Jones  
Barbara Million  
Binx Mills  
Mark Williams

#### Moore-Lindsay Historical House

Erin Siobhan Smith  
Curator

The Round Tower is published quarterly by the Cleveland County Historical Society, 123 Beal St., Norman, OK 73069.

**Postmaster:** send address changes to Cleveland County Historical Society, 123 Beal St., Norman, OK 73069.

2013, Cleveland County Historical Society.  
All rights reserved.

## SAVE THE DATE!



## **CHRISTMAS OPEN HOUSE** **FREE AND OPEN TO THE PUBLIC** **(Cash and Check Donations Gratefully Accepted)**

**Friday, December 13th: 6-9pm**

The Moore-Lindsay Historical House

508 N. Peters Ave.

Norman, OK 73069

405-321-0156

[www.normanmuseum.org](http://www.normanmuseum.org)

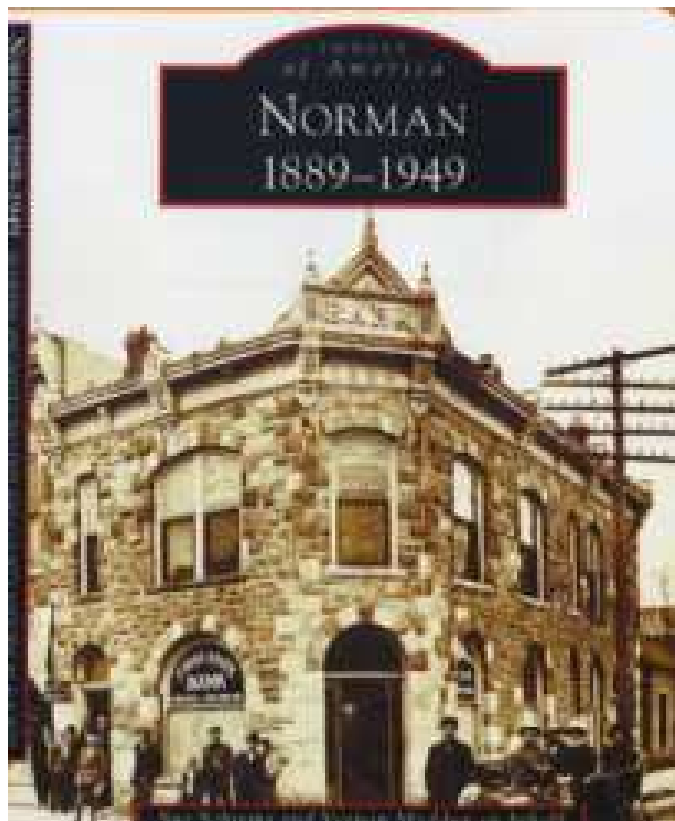
**Free carriage rides to 2nd Friday Art Walk on Main Street!**

**Free holiday food!**

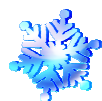
**Live music by local musicians!**

**Local jewelry and bakery vendors!**

**Norman 1889-1949 books for sale/signing by authors!**



**Norman: 1889-1949 for  
sale at  
[www.normanmuseum.org](http://www.normanmuseum.org)  
and in museum office!**



Great Christmas gift idea!

Support the museum!

Support local history!



## What is the Cleveland County Historical Society?

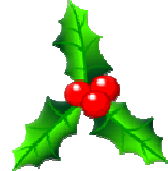


The Cleveland County Historical Society was chartered in November of 1967 to preserve and perpetuate the history of Cleveland County. The Society has promoted the awareness of local history with programs and speakers, publications and historical markers. The Moore-Lindsay Historical House, owned by the City of Norman and operated by the Society, opened its doors on March 16, 1975. Through the recreation of period rooms and interpretive exhibits, the museum presents a cultural history of Cleveland County's territorial era.





# CHRISTMAS CRACKERS



“In early 1830, Tom Smith started work as a small boy in a bakers and ornamental confectioners shop in London, selling sweets such as fondants, pralines and gum pastilles. He worked hard and took particular interest in the wedding cake ornaments and decorations, experimenting and creating new, more exciting and less crude designs in his spare time.

Before long he was successful enough to leave and start up his own business in Goswell Road, Clerkenwell, East London. He was adventurous and forward thinking, often travelling abroad to search for new ideas, it was on a trip to Paris in 1840 that he first discovered the 'bon bon', a sugared almond wrapped in a twist of tissue paper. It was a simple idea which, over the next 7 years, would eventually evolve into the Cracker. He decided to bring the 'bon bon' to London and during Christmas that year they sold extremely well, but in January demand virtually ceased and once again he was reliant on sales of cake and table decorations and ornaments.

Anxious to develop the 'bon bon' idea further and stimulate sales, Tom decided to place a small love motto in the tissue paper and he encouraged his regular customers to take supplies, many did, and within a short while, orders were sufficiently high and sales profitable enough for him to increase his staff. By now, Tom knew that he had a unique and potentially very commercial idea. He decided to take a risk and concentrate on developing it further, while still running the wedding cake ornament and confectionery business which was by now very well established.

At this time, the majority of 'bon bons' were still sold at Christmas and he began to think up ways to capitalize on this short but very profitable season and make his 'bon bons' even more appealing. It was the crackle of a log as he threw it on his fire that gave him the flash of inspiration which eventually led to the crackers we know today.

Eventually Tom perfected his chemical explosion to create a 'pop' caused by friction when the wrapping was broken. This eventually became the snap and the cracker was born. The trade jumped as Tom Smith's latest novelty, and he was snowed under with orders. Very quickly he began to refine his product - he dropped the sweet and the 'bon bon' name, calling his new crackers Cosaques, but he kept the motto and added a surprise gift. Delighted at his overnight success Tom decided to explore the export market and took his cracker abroad. At this time, only one design of cracker was being made and to his horror, an Eastern manufacturer seized his idea, copied it and delivered a consignment of crackers to Britain just before Christmas.”

(<http://www.tomsmithcrackers.co.uk/>)

Calendar of Events

Christmas Open House:  
Friday, December 13th  
6-9pm



# HOW TO MAKE YOUR OWN CHRISTMAS CRACKER

From: <http://www.kidspot.com.au/Christmas/Christmas-crafts-Christmas-crafts-for-home-Christmas-cracker+1379+651+article.htm>

## What you need

- Cardboard tube about the size of a toilet roll tube. You can make your own tube by wrapping some thin cardboard around a glue stick, overlapping the ends and taping.
- Crepe Paper. Wrapping paper/cellophane works well too.
- Snapper. Available from craft stores or Spotlight.
- Optional lolly (individually wrapped lollies stay fresh longer), novelty toy/small present, special message, party hat, Christmas stickers, gift tag
- Ribbon

## How to do it

- Make cardboard tube as previously described.
- Inside the tube place one snapper. (The ends of the snapper should protrude from the roll, the same amount each end).
- Next place any additional items, hat, lolly, toy, special note etc into the roll.
- Cut a piece of crepe (or other) paper twice as long as the roll and wide enough to wrap around it and overlap.
- Place the roll in the middle of paper leaving an equal amount at each end.
- Wrap the paper around the cardboard roll and tape. (Make sure the contents don't fall out!)
- Sticky tape the paper in place.
- Carefully twist the ends of the paper to give it a cracker/bon bon shape. (Be careful not to twist too tight or the paper may tear and you may snap the snapper!)
- Tie ribbon around the twist to hold closed.
- Decorate with Christmas stickers if required.
- Add a small gift tag with the intended person's name on.

Leave a short length of ribbon tied in a loop if you want to hang up the cracker on the Christmas tree.

## Hint:

These crackers can also be wrapped in material instead of paper, and the cracker and other contents omitted if you just want to hang them on the tree as a decoration. They should last for years.



## SETTLER STORY

**Daniel J. Schader Family**

**By: John Womack**

**From: Pioneers and Early Settlers of Cleveland County,  
Oklahoma 1889-1925 (CCHS 1973)**

“Daniel J. Schader, eldest son of John and Julia Meyer Schader, was born in the Lake Creek Community, Bahner, Pettus County, Missouri on August 28, 1883. He attended school in the Lake Creek Community until his parents moved to Oklahoma Territory. His grandparents, the Frank Schader’s had moved to Norman, Oklahoma Territory, when he was seven. Five years later in 1895, John and Julia Schader brought their family to Norman. For a short period, they lived in the ten mile flat area, then removed to a farm north of New Hope School. Young Dan attended New Hope School after 1895. New Hope was located in the northeast corner of Section 26, 9w, 3w, where part of the Norman Municipal Golf course is now located.

On January 21, 1908, Daniel Schader married Clara Ann Walch who lived with her parents at their farm home, now known as 606 Chautauqau Avenue. During his earlier married years Daniel was employed by J.D. Maguire, in his hardware store, at Main and Peters Avenue. After leaving Maguire’s, he farmed for several years. At one time he operated the farm which on the east side of present Jenkins Avenue, south of Constitution Street. Later he farmed the Walch home place, which was the SW 1/4, Section 31, 9N, 2W, later to become the “C.P. Landt Addition” to Norman. The last year he farmed the Walch place (1919) he had an oat crop where McKinley school is now located. The oat crop was almost destroyed by curious people in Norman who came out to view an airplane that had made a forced landing in the oat field. The farmhouse was, as stated above, in the extreme northeast corner of the farm, now known as 606 Chatauqua Avenue. The Walch heirs sold the farm in January 1919 and the Schader family had to “give possession” before January 1, 1920. During the year 1920, Mr. Schader served as a temporary rural carrier out of the Norman post office, while they resided at the family home, 804 N. Crawford Avenue. In the fall of 1920 he purchased the NW 1/4 of Section 26, 9N, 3W, which is now immediately south of Robinson, west of I-35. The family resided there until moving to 328 N. Crawford Avenue in the latter part of 1936. Here they resided until their deaths. Clara Ann Walch Schader died October 28, 1961. Daniel J. Schader died November 21, 1967.”



**Join us for Christmas Open House on December 13th,  
6-9pm and sample some of the goodies for sale from  
this new Norman bakery!**



**Oklahoma**  
**Cultural Heritage Trust**  
Archives, Libraries & Museums





# THE VICTORIAN ERA IN FILM



## A Christmas Carol 1951

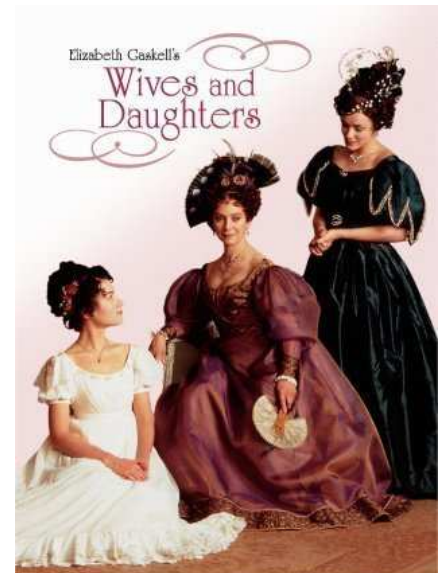
86 Minutes, 7.9 Rating on [www.imdb.com](http://www.imdb.com)

“An old bitter miser is given a chance for redemption when he is haunted by ghosts on Christmas Eve.”



## Wives and Daughters Mini –Series 1999

301 Minutes, 7.7 Rating on [www.imdb.com](http://www.imdb.com)



“The daughter of a country doctor copes with an unwanted stepmother, an impetuous stepsister, burdensome secrets, the town gossips, and the tug on her own heartstrings for a man who thinks of her only as a friend.”



## PIONEER REMEDIES

[http://pioneerswest.com/  
medicinalremedies.html](http://pioneerswest.com/medicinalremedies.html)

**Bee Stings:** “use mud or red clay on the area.”

**Scrapes and Abrasions:**  
“Smear rabbit fat over raw areas.”

**Irritant/ Swelling :** “Mustard plaster is used, creating inflammation in one place with the aim of relieving it in another.”



The \_\_\_\_ Hotel was located at the corner of Main Street and Webster Avenue. Edward Johnson bought the house in 1894 and renamed the building Arline House after his daughter.

- A) Pemberton
- B) Victoria
- C) Juliana

How many students were at OU in 1939?

- A) 6,935
- B) 4,220
- C) 12,000

( This number declined to 3,769 in 1945 when many students joined the armed services during the war)



Lois \_\_\_\_ was the only female member of the Kiowa Five who studied art at The University of Oklahoma under Swedish landscape painter Oscar B. Jacobson.

- A) Malone
- B) Smoky
- C) Bougetah

Which architect designed The Sooner Theater?

- A) Robert Mason
- B) Gregory Hapsburg Millani
- C) Harold Gimeno



Answers: B, A, B, C



NORMAN, WHERE GREAT THINGS {MEET.}

NORMAN CONVENTION AND VISITORS BUREAU

**NORMAN**  
VisitNorman.com



# PIONEER HOLIDAY RECIPES

<http://www.bbc.co.uk/victorianchristmas/activities.shtml>

## WASSAIL PUNCH

6 small apples, washed, cores removed  
1 litre/1 pint 15¼fl oz beer or cider  
2 cinnamon sticks, crushed using a mortar and pestle  
2 pinches ground cloves  
freshly grated nutmeg, to taste  
1 lemon, sliced



“Preheat the oven to 190C/375F/Gas 5. Score each apple around the middle using a sharp knife. Place the apples into an ovenproof dish and roast in the oven for 45-50 minutes, or until the apples have softened and the skins are beginning to split. Meanwhile, heat the beer or cider in a saucepan over a low heat. Add the spices, stir well, and continue to heat through until the surface of the liquid starts to foam. Add the lemon slices and roasted apples, then serve whilst hot.”

## MINCE PIES



### Mince meat:

450g/1lb sirloin steak, finely chopped  
450g/1lb suet, grated  
4 large apples, peeled, core removed, flesh chopped  
1.35kg/3lb currants  
½ small loaf day-old bread, grated  
Freshly grated nutmeg, to taste  
Ground cinnamon, to taste  
Ground cloves, to taste  
Ground ginger, to taste

Salt and freshly ground black pepper  
450g/1lb sugar  
2 lemons, zest and juice  
3 large oranges, juice only  
Candied peel, diced (optional)  
250ml/9fl oz brandy  
250ml/9fl oz ruby port

### Short crust pastry:

225g/8oz flour, plus extra for dusting  
115g/4oz butter or margarine, cut into cubes  
Water, as necessary  
4-6 tsp milk  
1 tsp sugar

“Preheat the oven to 200C/400F/Gas 6. For the mincemeat, mix all of the mincemeat ingredients together in a large bowl, using your hands, until well combined. Transfer the mixture to a saucepan and heat over a very low heat for 3-5 hours, stirring occasionally, or until it has reduced to a thick, dark paste. Meanwhile, for the shortcrust pastry, sift the flour into a large mixing bowl. Add the butter or margarine cubes, then rub them into the flour using your fingertips until the mixture resembles fine breadcrumbs. Gradually add the water, a tablespoon at a time, stirring well until the mixture comes together as a stiff dough. Turn out the pastry onto a lightly floured work surface and knead well until smooth and elastic. Roll out the pastry onto a lightly floured work surface to a 1cm/½in thickness. Using an upturned bowl, cut eight discs from the pastry. Reserve the remaining pastry. Place a coffee mug into the centre of each pastry disc and draw the sides of the pastry up against the mug, overlapping the edges, to form free-standing pastry cases. Divide the mincemeat evenly among the pastry cases. Roll out the remaining pastry onto a lightly floured work surface. Using the same mug as before, cut eight discs from the pastry to create four 'lids'. Place one pastry 'lid' on top of each pie, tucking the edges into the pastry case. Pinch the pastry together well to prevent the filling from leaking out during baking. Using a sharp knife, cut a cross into the top of each pastry lid to allow the steam to escape. In a bowl, mix together the milk and sugar until the sugar has dissolved. Brush the top of each pie with this mixture. Place the mince pies onto a baking tray. Bake in the oven for 20 minutes, or until the pastry is crisp and golden-brown. Remove the mince pies from the oven and cool on a wire rack.”





## A Page from the Past



One of Norman's first mail carriers (date unknown)



## Get Involved!



### Volunteer:

The Moore-Lindsay Historical house is looking for docents and capable volunteers to assist with preservation, record-keeping, publicity, events, and museum operations.



### Donate:

The Cleveland County Historical Society needs your donations of artifacts, photographs, and books to help us bring the stories of our region's past to the present generation. We also need your financial support, so that we may continue to preserve the collections entrusted to us, and to share the stories they tell with our community now and into the future.



### Exhibit:

As a member of the Norman Arts Council, The Moore-Lindsay Historical House looks for artists and collectors to exhibit original artwork throughout the year.



### Contact Us:

Contact Erin Smith at (405) 321-0156 or by email at [catdiva83@yahoo.com](mailto:catdiva83@yahoo.com)  
[www.normanmuseum.org](http://www.normanmuseum.org).  
We are also on FACEBOOK!



## Join the Cleveland County Historical Society

The Cleveland County Historical Society's goal is to collect, research, and preserve the history of Cleveland County. As a member, you become a part of a network of individuals and organizations helping to preserve the history of our community.

### Membership Levels:

#### Standard... \$10

Includes quarterly newsletter (with password to our online archives)

#### Heritage....\$30

Includes quarterly newsletter and limited edition museum replica Christmas ornament

#### Premium.....\$50

Includes quarterly newsletter, limited edition museum replica Christmas ornament, and copy of Norman 1889-1949 (Arcadia Press 2013)

name \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Please make checks payable to the Cleveland County Historical Society and mail to:

Cleveland County Historical Society  
123 Beal street  
Norman, ok 73069

---

Cleveland County Historical Society  
123 Beal Street, Norman, OK 73069

Return Service Requested