



One-room school house on Albaugh Road, north of New Washington, where the Heydinger boys attended school.

SINCE 1916

HEYDINGER

Newsletter

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A table at dinner time, Heydinger Reunion 1924. Notice how folks used to dress up for reunions?

Reunion Planning Continues: The “Big One” Is Coming

In our first report, we outlined in broad strokes what your reunion planning committee was considering for the Centennial Reunion in July of 2016. We asked for help on getting ideas off the ground, and the response has been heartening. Planning continues on all fronts and we hereby present an update.

In order to reach as many of the younger, more tech-savvy members of the family, we asked for someone with social media skills to assist. We are happy to report that Debbie Maliszkeski from the Cleveland area, a descendant of the Frank Heydinger branch through Ruth Hertzler, has volunteered to create a Facebook and Twitter account for the family. Yes!!!! This is VERY important news for the simple fact that your planning committee members are social media challenged. So we are happy to have this twenty-something on board to help carry our messages to the younger, more tech-savvy set.

Right now we are working out how this will all be done and what the format should look like. It should serve as a portal for several purposes: First, these accounts can begin to gin up interest in all of the activities being planned. People will let loose on Facebook and Twitter to share ideas and generate enthusiasm if they perceive that the plan is a good one. We will soon find out.

Secondly, a well constructed Facebook page can operate like a regular web page, though without some of the bells and whistles. So it would be great to have both a website and Facebook account which Heydingers all over the world can access to obtain information and get some of their questions answered.

So we are happy to have Debbie aboard and look forward to her posts once she gets set up. Look for her Facebook page and blogs in the coming months and get the chatter started.

Interest Grows for the 2016 Alsace-Lorraine Trip

In our first Newsletter, we reported on a family trip to the old country being planned for the spring of 2016. The response has been great so far, with others signing on for more information weekly. At this writing we have 18 folks who have indicated they would be interested in going. When we announced the project, we said that no one would be asked to commit firmly until we knew there was a proper amount of interest to proceed with the planning. We believe that we have enough at this time for people to begin getting more serious.

The first step, of course, is to obtain a valid passport, if you do not already have one. If you do have one, make sure that it will still be valid for 2016. Each person going abroad must **MUST** have a current passport, even children.

To obtain a passport, just visit your post office. They have the proper application forms there to begin the procedure. Or you can go up on line and download the forms. Directions are included. Just fill out and get it submitted. Do not tarry as it can take time, depending upon their backlog. Don't bother with the expedited **COSTLY** method as there will be plenty of time to obtain the passport if you apply now.

Then you need to go up on line and make arrangements for how you would like to pay for the trip. At the Passports website, they explain payment options. There is a March 15, 2015 early sign-up deadline posted there that explains savings for early enrollment. Don't miss it if you are definitely going. Details are all on the website.

Keep in touch with us with your questions. If you have never been abroad, let us know that and we can help answer your questions. We want to help make this your adventure of a lifetime!

Lastly, let us know for sure that you are planning to go, so we can keep track of people and keep them in the loop.

Contest Time



This picture dates from the 1940's and four of the last of the nine brothers were in attendance. The folks here are those who attended the original Heydinger Reunion held back in 1916. Don't shy away now. One of these people may be your grandfather or grandmother, your own mom or dad, or even an aunt or uncle. So give this contest a go, will you!

Your task, - if you choose to undertake it - is to identify as many of the Heydingers in this picture as you can. Just create a Word or Excel document, run the numbers 1 through 24 down the side and place your best guess as to the identity of each next to the correct number. Then email it to us as soon as you can. All entries are due by February 20. We will tabulate the total of correct identifications and the first entry submitted with the greatest number of correct identifications will receive a gift certificate to a fine eatery. In case of a tie, we will supply two forks.

Actually, as a tie-breaker, the person in the tie who correctly identifies the location of this picture first will be declared the actual winner.



The 1925 Heydinger Family Reunion, 10th Anniversary, August 2, 1925 at the August Heydinger Grove

Family Cookbook Progress

In our first Newsletter, we also wrote of a plan to put together a family cookbook for the centennial reunion. The response on that has been VERY good, with many folks writing that they would begin their searches for both long standing family recipes and then some historical data on them. TERRIFIC! We always knew that Heydingers had a finely tuned palate and a yen for tastes from the olde days. What with the homogenized mass marketed things that pass for food in the markets these days, is it any wonder that folks yearn for something different? And what better chance than to return to the flavors of the past and at the same time connect more closely with one's roots.

We have heard from a few that they are specially fond of their grandparents' Christmas fares, the way grandmother roasted that fattened goose (this was pre-turkey and ham days) or how she baked up a storm with cookies and cakes, and yes, even the dreaded fruit cakes! (We would accept a fruit cake recipe with the stipulation that the recipe calls for either rum or other such preservative.)

Good, dig those recipes out, but don't forget the other days of the year too. What got them through the everyday meals, season after season? Soups, and ragouts, and fricassees, and roast succulent meats of all kinds abounded at the family tables in those days. Heydingers did not go hungry if they lived close to the land. In fact, some reported that during the Great Depression, as kids they never knew that it was occurring because they were so self-sufficient on their farms. (Amish Heydngers back then?) They butchered and cured their own animals, raised what today we would call heritage vegetables, and put up canned fruits or crocks of meats and veggies, sealed with wax or lard in those pre-freezer days. What must that have been like!

So continue your searches and get them to us. We have heard from a young Heydinger lady with tech skills who has indicated that she may be willing to help put this all together for us. We will let you know if she accepts the challenge and the hard work that it will entail. But won't it be worth it when you sit down to that feast?

Grandma's weights and measures

Do you have your grandmother's recipe box but aren't quite sure what a "jigger" is? Maybe these weights and measures will help.

jigger = 1.5 fluid ounces	1 tumbler = 1 cup	1 tumbler = 1 cup
wineglass = 1/4 cup	1 pint = 2 cups	1 pint = 2 cups
gill = 1/2 cup	1 quart = 4 cups	1 quart = 4 cups
teacup = a scant 3/4 cup	1 peck = 2 gallons, dry	1 peck = 2 gallons, dry
coffeecup = a scant cup	1 saltspoon = 1/4 teaspoon	1 saltspoon = 1/4 teaspoon
kitchen spoon = 1 teaspoon	1 dessert spoon = 2 teaspoons	1 dessert spoon = 2 teaspoons

1 pinch = picked up between thumb and first two fingers		
1/2 pinch = picked up between thumb and one finger		
1 saltspoon = 1/4 teaspoon		
1 kitchen spoon = 1 teaspoon		
1 dessert spoon = 2 teaspoons or 1 soup spoon		
1 spoonful = 1 Tablespoon more or less		
1 saucer = 1 heaping cup (about)		

Oven Temperatures

Very slow oven	= below 300 degrees
Slow oven	= 300 degrees
Moderate oven	= 350 degrees
Quick oven	= 375-400 degrees
Very hot oven	= 450-475 degrees

Having problems translating Grandma's weights and measures. Use this handy scale. To it we add the following:

- Butter the size of an egg 1/4 cup or 2 ounces
- Butter the size of a walnut 1 Tablespoon
- Butter the size of a hazelnut 1 teaspoon

Still looking for a modern rendition of "the size of a pigeon's egg." Could use some help here!



Cooking back in the day.

Here we see Mayme Heydinger, Gus's wife, at apple butter time up on the homestead, working the iron pot with a long handled paddle with holes in it. The mixture had to be stirred constantly during the entire rendering process to keep the apples from sticking and burning.

Her helpers? Son Sylvester, standing, and girls Helen (Young) and Rita Studer. (picture ca. 1925). Rita, now 94 years young, by all accounts still loves her apple butter, still by the spoonful.

Heydinger Family Tidbits



There have been several Heydingers engaged in the business of running a refreshment establishment, formerly referred to as a *bar* and before that a *saloon*. But did you know the very first Heydinger in America to operate such an establishment? None other than John Adam himself! But wasn't he a farmer, or a nail maker, or a weaver? Try all-of-the-above and you'd be correct. Now add barkeep. It seems that after John Adam brought his family to the New Country, he lived on a farm and was successful. His son John followed in his father's footsteps, married, and produced nine sons, most of whom followed their dad in agriculture. John Adam was born in 1797, John in 1827, and then the sons from 1860 onwards, beginning with Peter. John Adam passed away in 1878, his wife Catherine in 1871, and son John in 1894.

In April of 1866, a year after the Civil War had ended, John Adam gave up farming on the land north of New Washington and went into town where he operated a saloon on the northwest corner of the "square." He made the move because son John and his wife already had three children, with a fourth on the way. Things were getting crowded. Today that saloon lot is empty, on Mansfield Street, just across Kibler Street and the Hiler Sunoco and

Service station. John Adam was proprietor of the saloon until his wife Catherine passed away in January of 1871. He gave up the business four short months later and, as a widower, moved in with his two surviving daughters that had accompanied him to America, Margaret Miller, with whom he stayed most of the time, and then sometimes with his youngest daughter, Mary Wechter. Now you know!

What Was He?

John Adam Heydinger was a Renaissance Man before the term was ever invented. As a citizen of Merlebach, France, practically within spitting distance of the German border, he was primarily knowledgeable in agriculture. Born in 1797, right at the height of the French revolution, the area where he came of age as a young man was the center of constant turmoil. The regular rhythm of life was interrupted by the wars, so the locals had to fall back upon what they knew best to survive - farming. Any other attempts at larger scale manufacturing would have been futile.

But prior to the time when John Adam was born, all the way back to 1530, the village was known as *Glashutte* because of a glass manufacturing concern located on a farm there. It must have done well because it is still mentioned in 1590 and was enlarged in 1609.

Then in 1629, the inhabitants constructed a small chapel to the Blessed Virgin and the area was renamed Marienburg, then later Merlebourg and finally Merlebach. The Merle was a small stream that rose on the glassworks farm and thus became the nucleus of the latest name change, Merlebach, the suffix *-bach* meaning a stream. This entire century consisted entirely of warfare, and Merlebach saw its share of ruinous sackings. Thus, the best survivors farmed the best.

So we would have to surmise that when the French Revolution broke out in the 1790's, just as John Adam made his appearance, the Heydingers depended upon farming for their livelihood. We do know that John Adam's father-in-law, Jean Brun, Catherine's father, was a *maison* or stone mason, as listed on John Adam's wedding certificate. But that does not necessarily indicate that he was employed at stone cutting for buildings as a full time trade. Most of the farmers at that time had a trade that they plied on the side, a growing necessity because of the uncertainties of farming and being able to bring in a crop. For the most part, they plied their trade during the non-growing/harvesting seasons of the year. Granted, they still had their animals to care for daily, but a workday divided between animals and a trade left many hours during which an industrious farmer could supplement his income. As a group, these farmers-turned-tradesmen were called by a common name, laborers. Most hired out for day work. The others engaged in a trade that could be carried on at home, such as weaving, usually on looms right in the home.

So it is not surprising that we find in the records John Adam being describe variously as a nail maker, a weaver, a laborer. But then, when emigrating to America, the first year or two here he fell back upon and depended entirely upon his farming knowledge. We were basically a frontier nation, even here in Ohio, cutting through woods to plow up them and the prairies, to place ground into crop production. That John Adam knew how to do, and well.

In a later issue we shall investigate how and why John Adam became a weaver, and what the connection was between Alabama, weaving, Karl Marx, and part of John Adam's emigration to America. Sound complicated? Not really but stay tuned.

RÉPUBLIQUE FRANÇAISE
VILLE DE MERLEBACH

EXTRAIT DU REGISTRE
DES
ACTES DE MARIAGE

N^o 14

Jean, Adam HEYDINGER, tisserand

né le trois octobre _____ de l'année
mil sept cent quatre vingt dix-sept (Born Oct. 7-1797)
à Kerbach, Moselle (En Kerbach)
demeurant à Merlebach (Now living in Merlebach)
fils de Pierre Heydinger, décédé
et de Barbe Dellesse, sa veuve, domiciliée à Merlebach (his widow) d'une part;
et Catherine BRUN, sans profession
née le dix-sept février _____ de l'année
mil huit cent deux (Born Feb. 17-1802)
à Merlebach
demeurant à Merlebach
fille de Jean Brun, maçon
et de Barbe Petit, son épouse, domiciliés à Merlebach d'autre part
ont contracté mariage à MERLEBACH, le douze février mil huit cent vingt-sept. (Were married Feb. 12-1827)

Pour extrait conforme.

MERLEBACH, le sept octobre mil neuf cent cinquante-trois.

L'OFFICIER DE L'ÉTAT CIVIL:
[Signature]




This document, obtained in 1953 from Merlebach, shows the marriage details of the original certificate documenting John Adam's marriage to Catherine Brun.

John Adam is listed here as *tisserand*, French for weaver.

His father, Pierre, is listed as deceased (in 1811), no occupation given, nor for his widow (veuve) Barbe.

His bride, Catherine Brun, is listed as without a trade, (sans profession)

Catherine's father, Jean Brun, is listed as a mason (maçon), and her mother, Barbe Petit, is without any occupation listed.

Auction Crafters

The past several reunions have seen family members bring in all sorts of their creations to be auctioned off after the Sunday family meeting on reunion day. This auction funds the majority of the expenses involved with the reunion.

We ask you to begin thinking already of what you could create using whatever crafting skills you have. Or you could bring anything that would have some sentimental relevance to the Heydinger family. The sky is usually the limit, and the auction has always been well received. Do your best to help make this centenary reunion the best ever. Let's fill the stage at St. Bernard's School hall!