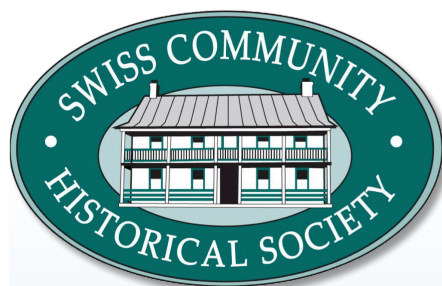


Christmas 2019



of Bluffton & Pandora
P.O. Box 5
Bluffton, OH 45817

Schumacher Homestead
8350 Bixel Rd.

BOARD OF DIRECTORS

PRESIDENT
Judith Kingsley

VICE PRESIDENT
Gary Wetherill

SECRETARY
Todd Rainey

TREASURER
John Burkhart

CURATOR
Keith Sommer

Jeff Althaus
Seth Bixel
Dale Bridenbaugh
Ron Lora
Paula Scott
David Sehlhorst
Samantha Shrider
Nancy Yeager

EDITOR: Paula Scott

CAPITAL CAMPAIGN

Help us create a heritage
center from an historical Swiss
barn. Donate today!

(419) 204-1926

swisshistoricalcampaign@gmail.com



newsletter

The liveliest day of the year at Schumacher Homestead is the annual Bluffton Fall Festival, which attracted some 2,000 visitors this year.

🍁 Horses and mules plowed and cut corn for shocking 🍁 The Bluffton Scrap Artists displayed quilts on the porch railings and raffled a quilt 🍁

🍁 Docents shared information and stories throughout the property 🍁 Displays and demonstrations included broom making, felt penny rugs, quilting, and family trees 🍁

🍁 Fiddle and dulcimer groups played on the grounds and in the house 🍁

🍁 Children played old-fashioned games: slingshots, straw-bale maze, tree swing, fishing 🍁

🍁 Hungry visitors enjoyed popcorn, soup, and bread cooked over wood fires 🍁 Sandwiches of Swiss cheese and apple butter 🍁 Apple cider pressed just down the road at Suter's Morningstar Press! 🍁



FINDING MUSICAL BONES

By Gary Wetherill, SCHS programming chair

While cleaning up after Fall Festival, I found a small box that I hadn't remembered seeing before. When I opened it, I was surprised to find two sets of musical bones. A note with them stated that they had belonged to Arthur Badertscher (1917-1973).

I had learned about musical "bones" years ago at a dulcimer festival at OSU Lima. Their history is commonly attributed to Appalachia and mountain folk music, so I was surprised to find bones in the Swiss Settlement.

For those unfamiliar with musical bones: they are usually short segments of animal rib or leg bones, although modern bones are sometimes made of hardwood. The bones are loosely held in one hand, hanging down on each side of the middle finger. They are played by rhythmically shaking the hand so they rattle together to add percussion to music. A good bones player can get a triple beat that is very satisfying.

The note with the bones says Badertscher played them from a wagon paraded downtown during Swiss Day activities in the '60s and early '70s. He was also an accomplished yodeler.

Based on their plain dress, deep church connections and conservative Biblical interpretation, we often think of the early Swiss immigrants as pious believers who avoided secular activities. This assumption raises these questions: Where did Arthur hear the Appalachian bones being played? What made him and the committee decide they were appropriate for Swiss Day? What would the early Elders of the church have thought about this secular music? Even as these questions remain unanswered, I doubt they would have approved of the bones in accompaniment to *Praise God From Whom All Blessings Flow*.

Post Script: Editor Paula Scott discovered information about a rhythm instrument used by the Swiss people called *chlefelen*. Made from hardwood and carved in a distinctive shape, they were typically played by Swiss children. *Chlefelen* almost died out after World War II, but efforts were made to revive the skill in the '60s and again in 2000s. A central canton of Switzerland (Schwyz) has retained a strong tradition including large contests for both children and adults.

I enjoy learning new things about our Swiss ancestors even (perhaps especially) when it turns some preconceived ideas on their heads. One guess would be that Arthur knew about *chlefelen* as well as Appalachian bones and chose to play the easily obtained bones.



The Baderstcher musical bones will be displayed at the Dec. 7 Christmas Open House.



Bones playing video: youtu.be/5ltzekqKM7k **Chlefeli photo:** oberwilerkurse.ch/kurse/chlefelen-4-11-19

HICKORY NUT RECIPE

By Kaye Phillips, recipe by Pam Raabe

How many remember spending hours picking out the "meat" from a hickory nut? We would use a hammer on the work bench to crack the nuts and sit inside, where it was warm, to pick the hickory nuts "clean."

Thankfully, a small amount of hickory nuts add flavor to the simplest cake or cookie. A hickory nut pie (especially made by Dr. Ollie Lugibihl) is quite a treat, also.

The following recipe is very simple, but so delicious. It is a white sheet cake recipe from Pam Raabe, Bluffton, Ohio. Walnuts can be substituted for hickory nuts or nuts can be omitted.

White Sheet Cake with Hickory Nuts

- 1 cup butter
- 1 cup water
- 2 cups flour
- 2 cups sugar
- 2 eggs, beaten
- 1/2 cup sour cream
- 1 teaspoon almond extract
- 1 teaspoon baking soda
- 1 teaspoon salt



In a large saucepan, bring water and butter to a boil. Remove from heat and stir in remaining ingredients until batter is smooth. Pour batter into a greased 15 x 10 baking pan. Bake at 375 degrees for 20-22 minutes. Cool for 20 minutes.

Frosting

- 1/2 cup butter
- 1/4 cup milk
- 4 1/2 cups of confectioner's sugar
- 1/2 teaspoon almond extract
- 1/2 to 1 cup of hickory nuts or walnuts

Combine butter and milk in a large saucepan and bring to a boil. Remove from heat and add sugar and almond extract. Stir in nuts or sprinkle nuts on top of frosting after spreading warm frosting over the cake.

Will your family be making hickory nut recipes this holiday season? We would love to see more recipes!



Photo: Ohio Farm Bureau,
ofbf.org/2016/01/13/going-nuts-nuts-a-plenty-in-central-ohio

Christmas Open House



Saturday, December 7

2-7:00 p.m.
Saturday, December 7
Schumacher Homestead
8350 Bixel Rd.

Enjoy the farmhouse decorated with natural materials and lit by fire and candlelight.

Join us for live music, activities for children, refreshments, tours of the house, and demonstrations in the workshop. Free and open to the public.

2:00 Bluffton Youth Strings

3:00 Wendy Chappell-Dick

4:00 Rainbow Dulcimers

5:00 Children's Storytime

Visit SCHS at www.swisshistorical.org and on [Facebook](#)

P.O. Box 5
Bluffton, OH 45817

