

Bainbridge Township Historical Society Newsletter

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Bainbridge Township, Ohio, 44023

Winter 2015

Growing Up On Snyder Road & Reflections (Part II)

By Bill Takacs

As we entered into late fall on our family farm, it was time to put away tools and equipment, harvest apples and potatoes, and put other harvested crops in cold storage. Because grass had stopped growing in the pastures, cows were kept in the paddock for feeding overnight.

Cattle are usually on a 12-hour schedule for milking. It is dark at six in the morning as well as six at night which meant burning lanterns to illuminate the stalls. Getting out early when it's near zero degrees with snow blowing and trying to keep the lantern lit is no fun! First, you must feed the cows, then remove manure from the stalls and put down clean bedding before milking by hand.

Winter was a time of survival and keeping cattle, horses, chickens and hogs reasonably comfortable. Dealing with frozen water containers and hauling water in freezing weather were major challenges. Water in our house was first provided by means of a hand pump and bucket. Later my father hooked a gas engine to the pump. It was my job to watch the pressure gauge on the tank and shut off the engine when the pressure peaked. We had a huge water tank that was 3 feet around and about 5 feet high with a pressure gauge and pressure relief valve. Every so often my interest would be elsewhere, the valve would trip, and water would be all over the floor. I would get chewed out for sure! Now that I think about it, I wonder if they made pressure switches at that time (the mid-1930's). I do remember cranking the engine to start it when I was older.



Fuller Johnson pump engine

Winter was also butchering time. Because we had no electricity when I was little, it required canning, salting or smoking meat for preservation. We always raised several hogs, butchered one for our family and sold the others to relatives in the city. Hams were injected with a commercial preservative called Morton's Tender-

Quick while bacon slabs were rubbed with salt. We had a small smoke house where we hung hams, bacon and sausages for curing. Smoked meats would sometimes remain in the smoke house until mid-summer. I remember Mom telling me to go the smoke house to bring in a slab of bacon. Other meats, pork chops and stew meat were canned in glass jars. Small cut-offs were ground up for sausage or rendered for lard. Cracklings were used with scrambled eggs or biscuits.

Our house had a cold cellar under the front porch where we stored potatoes, apples, barrels of cider, squash, and



Smoked meat in smoke house

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other root crops and always a #10 crock of sauerkraut. When the weather turned bitter cold, we would open the door from the basement to the cold cellar to keep things from freezing. Later, when electricity was installed, we put a big Sears Coldspot freezer in the cold cellar.

In my earlier years, our home was heated by a wood/coal kitchen stove. Later, we got our basement cemented and someone from the city gave us a large Moncrief furnace that heated the entire house. In the summer we used a Perfection kerosene stove for cooking and baking.

My mother had to also take care of the animals while my dad worked in a machine shop during World War II. So Mom was always very busy cooking, washing clothes, working in the fields and caring for the animals. Our bread came from Star Bakery in a rural delivery truck. The driver was a great guy named Mr. Carlin. He would honk the horn when he came down the road and mother would give me money and a note stating what bakery items she wanted. Every now and then, I would talk her into giving me extra money so I could buy a cream stick or puff pastry cream horn. Star Bakery delivered well into the 1960's. Later the company was purchased by Hough Bakery.

I also enjoyed waiting for the mailman so I could get postage stamps. In the spring our mailman, Austin Foster, would have boxes of baby chicks peeping away in the back seat of his vehicle. Every so often the chicks were for our house. It was a great thrill for me to bring them inside.



Star Bakery truck slide out trays



Colored feed sacks

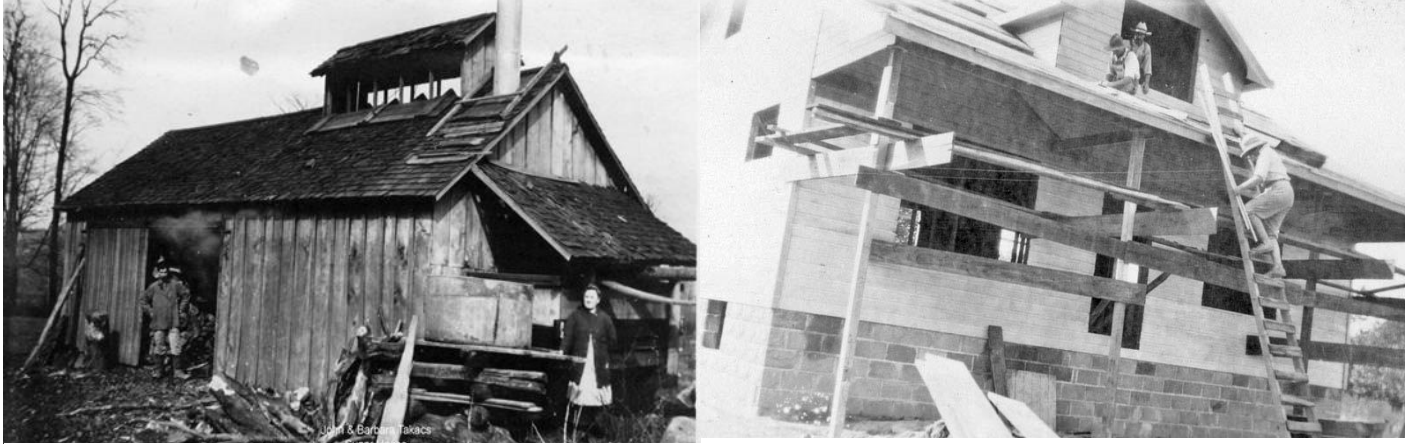
Having chicks brought the need for feed. Sunday mornings we would attend St.Rita's Church in Solon and on the way home, we would stop at HESSY'S (Chagrin Hatchery & Feed) for starter or growing mash for the chickens. The feed bags came with prints. We would try to buy bags with matching prints to sew into aprons or dresses. Sometimes we swapped feed bags with my aunts and grandmother to obtain matching designs. Gilbert and Maude HESSY were great people who would kindly show us baby chicks in incubators located on multiple floors at their store. Their building is now owned by Ted Kruse and family and known as Chagrin Pet & Garden Supply and wouldn't you know, they still sell chicks!

Our farm had a vineyard and orchard that were planted earlier than I can remember. As time went on, they both required more care than my parents could give. Mom told my dad that she simply did not have time to prune and tie up the grape vines. Since she did not drink wine, one day she hooked horses to the vines and yanked them all out of the ground. In the 1990's, I cut the orchard trees down and contracted with Buckeye Excavating to remove the stumps.

My Grandfather Takacs had a sugar house, but I was too little to help, so I just watched them boil sap. When I was older, I did tap trees on our property and boiled sap on the kitchen stove to make maple syrup. As a teen, I helped our neighbor Frank Marous gather sap, take down sap buckets, and then cleaned the buckets before putting them away until next season.

While I have my genealogy pen out, let me tell you a little more about my past.

My grandfather John Takacs migrated from Hungary in 1888 and went to work for Eberhardt Manufacturing in Cleveland as a molder. He eventually earned enough to build a tavern on Buckeye Road in Cleveland and was very successful. He received a good offer and sold the tavern and moved out to Bainbridge Township in 1909 and purchased a farm on Snyder Road from a family named Facy, who had been residents of Wooster, Ohio. (Prior to "Facy" a family named "Snyder" had owned the property, hence, the name of the road.) But Mr. Facy tired of farming and sold it to grandfather, and much of the property has remained in the family ever since.



Here are a couple of pictures which help tell my story. Left is a picture of my grandfather's sugar house with my grandfather standing in the doorway and my grandmother out in front on the right by the tank.

The other picture is the house I was born in with my grandfather in the window on top, my dad nailing on the roof and my mother climbing the ladder. House built in 1929 or 1930. The cold cellar was in the front of the house and was dug deeper at a later date and a porch added. I remember my mother digging the cold cellar basement with the horses and a slip scraper.

Chair Lift Goes "Up and Down"

Recognizing the need to show off six rooms of displays on the second floor of the Bissell-Tucek House, a decision was made to install a stair lift to help those who need a little extra assistance climbing steps. The unit, built by Acorn Stairlifts, is battery powered and moves very easily and quietly by activating switches on the arms of the chair.



Instructions are posted and all docents will receive lessons. Enjoying her ride is Sandy Dzurik, one of our docents.

Appreciation and Thanks to Tom Eakin



One of our life-time members and long-term benefactors is Tom Eakin. Here he is with BTSHS president, Chuck Hesse, after presenting a very generous gift of \$200.00 to the BTSHS. Over the years, Tom has provided the Kenston Sports Calendar and cites our organization. We thank him for his generosity.

"Remember, remember always, that all of us, and you and I especially, are descended from immigrants and revolutionists."
Franklin D. Roosevelt

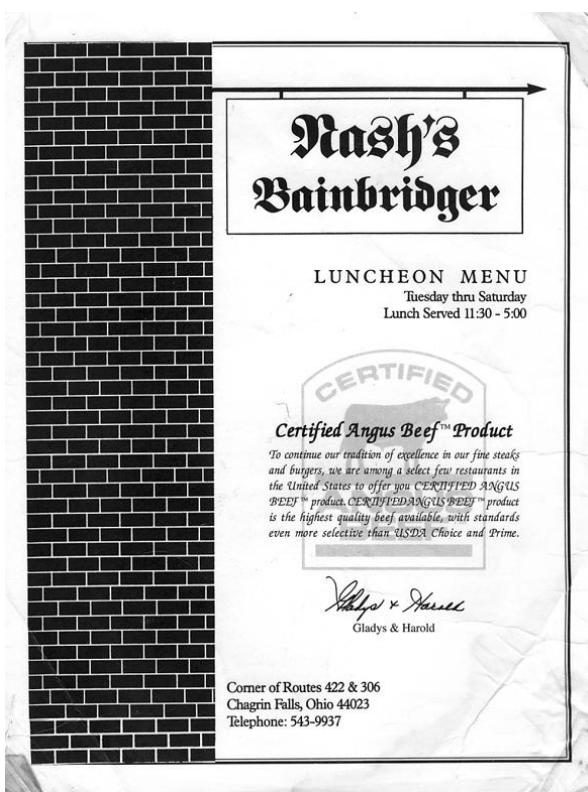
"There's an old saying about those who forget history. I don't remember it, but it's good." Stephen Colbert, TV talk show host.



Picture taken New Year's day 2005

Old, but not quite an antique

Every so often our historical society receives artifacts that represent old Bainbridge. At other times, we gather items that are just a few decades old. Nonetheless, all are important pieces for our museum because they help tell the story of our township.



Recently, we received a portion of a tavern bar from Tony Sapienza and friend, John Grote, that had existed in Nash's Restaurant, located near the corner of Rt. 306 and East Washington Street. Sapienza was an employee of Nash's for 14 years as a bartender. The restaurant was a local eatery from 1965 to 2006 and seated 75 customers. It was owned by Harold and Gladys Nash. The area is now occupied by Dunkin' Donuts shop.

When the restaurant was demolished in 2008, friends obtained memorabilia including the hinged top portion of the bar that was raised to allow employees to move from behind the counter to go elsewhere in the restaurant. The piece, about 3' x 3' has a wood parquet design, and is now displayed at the museum. A history of the restaurant and pictures of Harold and Gladys Nash and restaurant are there too.

A little history of the corner....

This southwest corner was originally owned by the famed McFarland family who came to Bainbridge in 1818 by ox carts and wagons. One of the McFarland family members built the original restaurant (located south and immediately adjacent to East Washington Street) along with seven other houses in



Gladys & Harold Nash

the area. Their principal residence had been located on the southeast corner (the green awning area). Memory recalls the first restaurant there was owned by the John Seliga family who transferred his interest to Bainbridge after having owned a tavern on Main Street in Chagrin Falls near the popcorn shop. John purchased a house that faced East Washington Street with five acres and created Seliga's Restaurant. The original house was a lodging and stage coach

stop for travelers using this main route from Pittsburgh/Youngstown to Cleveland. Soon thereafter, the Seliga's added on a small structure linked by a hallway to the main house. The smaller house had a bar in it and stored accessories for the gas pumps and oil sales. The main house had a large open room that was used for dancing or dining. Most of the auto-related work was done by son Tom Seliga. Tom also served as a bartender at the same parquet counter. My Dad, Louis Takacs, talked frequently to Tom who had two siblings, George and Marian. Both Tom and my dad worked for the golf course in Pepper Pike.

Eventually the family sold the business to Shell Oil and the house was sold to Gladys and Harold Nash with the restaurant named after them. The old bar in the small unit was removed and soon became a focal point in the restaurant. The smaller house was sold to Suzanne Gloden and moved to Snyder Road just north of the high school.

In the early 1950's the property to the west of the Shell property and Nash's was sold to George Silvernail who operated a garage. The building and property was then sold to Huntington Bank. Years later this site was sold to Key Bank. A little further west of the bank, Ray Arnold and other investors built Colonial Lanes Bowling. Eventually, it too was demolished to become Sears Hardware.

by Bill Takacs and Chuck Hesse

1-John W Seliga Descendent Tree

- +Susan H. Putka
- 2-Thomas William Seliga
 - +Helen Molinski
 - 3-Johanna Seliga
 - 3-Patrica Seliga
 - 3-Thomas Seliga
 - 3-Elizabeth Ann. Seliga
 - 3-Leona M Seliga
 - 3-John William Seliga
 - 2-Marion Seliga
 - +Robert F Jakab
 - 3-Robert Stephen Jakab
 - 3-James A Jakab
 - 3-Sтивен Jakab
 - 2-George F Seliga
 - +Elizabeth Helen Boswell
 - 3-Sally L Seliga
 - 3-Susan Seliga

FIRST ANNUAL
CLAM BAKE
AT
SELIGA'S TAVERN
3 Miles East of Chagrin Falls on U. S. Route 422
Saturday, September 25
Serving from 3:00 o'clock P. M. to —?
MUSIC \$1.00 PER PERSON
Call Bainbridge 253 for Reservations
Add from Exponent 9/24/1937

Thank you to Jim Jakab, Gene & Ken Tylicki, Zo Sykora from Chagrin Historical Society, Cheryl McCellan and Jan Began from Geauga Historical Society and Barbara Hesse for help in putting this story together.

Hausenpfeffer Supper 25c
SATURDAY, NOVEMBER 17
6:30 P. M. TO 11:30 P. M.
HIGH PROOF
BEER — HIGH BALLS — WINES
NEW ENTERTAINMENT
at
SELIGA'S
69 N. MAIN ST. PHONE: CHAGRIN 438-
Add from Exponent 11/16/1934

Meet our "official" BTHS librarian Connie Clark, left, and assistant curator Nancy Grossman, right.



We are fortunate to have three individuals handle the day-to-day activities at our historic museum. Connie Clark has been a professional librarian for most of her adult life and recently retired from the Bainbridge library. Prior to her service here, Connie lived in Oregon for 19 years and has lived in Bainbridge since 1992; she just concluded 14 years with our local library. Nancy Grossman has lived in Lake Lucerne for 50 years and worked at the Cleveland Museum of Art for 20 years. She has a degree in museum studies. Of course, our curator is Elaine Witmer, with a busy career at the local library and a former BTHS president. We are so fortunate to have such talent.

Growing up on Snyder Road (Part II) Continued from page 6

Grandfather Takacs shipped produce and milk from the farm on the interurban to Cleveland and my mother sold eggs, dry cottage cheese, butter and cream to Cleveland bakeries until the late 1960's. They also received mail on the interurban, Stop 21. I can remember a wood shed being used as a waiting station.



Takacs Saloon above and 1920's picture of rolling stock below



Eventually we sold off the house and five acres, rented other acreage, and my brother and I farmed the balance. At present we sell roadside produce, but cutting back on that. It seems that all of my life can relate to the Bainbridge farming community.

Thank you to Zo Sykora from Chagrin Historical Society and Barbara Hesse for help in putting this story together.

John Seliga

Last rites for John Seliga, 72, of McFarlands Corners, Bainbridge, were held Wednesday at St. Joan of Arc Church in Chagrin Falls.

Pallbearers were all grandsons of the deceased. They included Thomas Seliga Jr., John and Ted Seliga, and Robert, Stephen and James Jakab.

Mr. Seliga, owner of Seliga's Tavern in Bainbridge, suffered a stroke Saturday, while working on his lawn. Rushed to the Geauga Community Hospital, he died the same evening.

Born on May 20, 1888, in Newburg, a section of Cleveland, Mr. Seliga was married to the former Susan Putka in Cleveland on July 24, 1906. They lived for several years in Chagrin Falls, later moving to Bainbridge, where they had resided for the last 25 years.

Survivors are his wife; a daughter, Mrs. Marian Jakab of Bainbridge; sons, Thomas of Bainbridge, and George, Novelty; 13 grandchildren and eight great-grandchildren. His mother died a month ago at the age of 93.

The Jakab-Toth Funeral Home of Cleveland handled funeral arrangements. Burial was in Restland Cemetery in Cleveland.

Gauga Times Leader
June 30th, 1960

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17870 Chillcothe Road
Bainbridge Twp.OH 44023

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DATED MATERIAL – PLEASE DELIVER PROMPTLY

2015 Meeting Schedule

March 11th--Ralph Pfginsten -Ravenna arsenals railroads. Erie, B&O, Penn. They operated 24 hours a day.

April 8th--Cathie Winans--Tells about her pilgrimage to Shaker sites in the U.S. and England.

May 13th--Katherine Kohl provides fascinating insights into the lives of women involved in making history in Cleveland and around the nation including the right-to-vote movement.

June 10th--Picnic. Location to be announced.

Early June, 2015 – Garage Sale at BTHS. Clean your closets, basement and attic. Call Barbara Hesse, 440-543-3235 to advise. She can also store items if necessary.



Check out our web page www.bainbridgememory.org