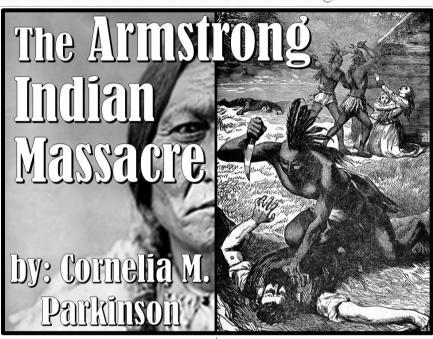
## Reynoldsburg-Truro Historical Society THE COURIE:

JULY-2025 Website: www.rths.info Email: RTHSCourier@aol.com Vol.51 No.4



From the *History of Reynoldsburg* and Truro Township, Ohio ~ The Blacklick Indian Raid by Cornelia M. Parkinson

Sometime between 1812 and 1820, at the home of William Armstrong of Blacklick, there was an Indian raid whose consequences were never forgotten. Armstrong had come here from New York and built a log cabin and a mill on Blacklick Creek about a quarter mile from the cabin.

One day Armstrong and a son Robert were at the mill when another son came running breathless, exclaiming "Indians are at the cabin!"

While William and Robert strong were at the mill, the Indians had come. Mrs. Armstrong tried to

hide in the chimney, but she

was killed, and so was the baby. Another son was scalped, but lived long enough to speak to his father before he died. The son who had escaped had been in the loft and tried to shoot at least one Indian, but none of the guns would fire.

When William Armstrong stood over the bodies of his wife and children, he swore he would avenge their deaths. Then he made another

(continued on page 2)

(continued from page 01)

ndian Massacre by: Cornelia Ma Parkinson

his

horrifving discovery. His 13-year-old daughter and his two sons, ages

eight and six, had been made captives by the Indians.

That very night Armstrong set out on a trail that lasted for three cold and hungry, vears. Often

nevertheless he pursued children's captors. When going overland, he carried his canoe. He paddled many miles, occasionally returning home,

then starting out again at any new reports of white children being seen with Indians. His hope never

died.

ernment had made the Indians sign a treaty agreeing to give up any white prisoners. Armstrong finally found his sons in an encampment near Detroit; but they had forgotten him. Dressed like Indians, they fought like tigers when he tried to take them with him. William Armstrong finally had to use force. On the journey, when they were riding in a canoe, the boys escaped, but Armstrong caught them. Then he became critically ill. Worn out by

In the meantime, the federal gov-

the years of travel, often going for days without food or rest

seeing her again.

The only signs left

his strength almost failed him. But the boys did everything they knew to help him. So, he returned home with part of his family. A government agent told him his daughter had been given a good home in Canada. She was 16 by then, a woman able to choose for herself, and Armstrong gave her up without ever

of Armstrong's cabin, where he and a new wife along with some additional children lived for many years, are two gateposts tured above). These stand at the

entrance lane of the property, on the east side of Blacklick Road (Reynoldsburg-New Albany Rd.), about a hundred yards south of the railroad track.

Carved by William Armstrong's son, S. R. Armstrong, the posts show a log cabin like the original and give Armstrong's name.

Editor's Note: The left post has picture of a log cabin and "Pioneer Days" carved into it. The right post says "Armstrong Place Since 1812"

(continued on page 03)

### (continued from page 02)

Other signs of
Indian habitation have been found at Blacklick Woods.

It was an important archaeological discovery when the remains of several campfire rings were located along Blacklick Creek at the east end of the bicycle and jogging trail.

On the site of
Blacklick Woods
Golf Course, which
was farmed by Frank
Seitz, Jim Kielmeyer used to find
quantities of Indian projectile
points.

Around Reynoldsburg there were several ceremonial burial mounds. fortifications. well as One as mound was at Burkey Avenue and Graham Road. Another was at about the 1100 block of North Lancaster Avenue. A third was just west of the bridge across Blacklick Creek on Livingston Avenue. A fourth was on a farm about 2½ miles north of town on Waggoner Road. A fifth was on the farm of Dr. Walter Havens, west of Reynoldsburg a little; and there was found a human leg bone so

large that the scientists



examined it said that the man must have been eight feet tall.

There was a high mound at the corner of Main Street and Noe-Bixby Road (the so-called Davis Mound) and another a mile north, the Greenbrier Mound.

An Ohio Gazetteer of 1831 made the observation that the earth of which Indian mounds were made was of a different variety from that in the vicinity of the

mound, indicating that the earth had been transported some distance for this particular purpose.

Jim Donahey tells how Indian tribes from Southern Ohio

used to camp on Blacklick Creek and steal flint. The main party, the squaws and children and the elderly, remained here. A select group of young

(continued on page 04)



(continued from page 03)

braves would go about 20 miles to the east, to the flint quarry at Flint Ridge, where they would steal flint for projectile points. This was a highly dangerous procedure, as another tribe "owned" the quarry, and if they caught the thieves, they might torture and kill them.

The braves would have to take the

flint in big pieces and walk back to Blacklick Creek with it. They brought back as much as they could carry. Then for several weeks they would stay here, separating the flint with fire. Once they had made their arrowheads.

points and other

projectile points,

the extra weight

of unusable bits

of flint, they'd

leaving behind

return to their own territories.

The story has often been told of the times Indians were "sugaring off" maple sap, at a camp just west of present Cotner Funeral Home. There were several big bonfires over which were great

kettles of boiling sap. Some of the tribe were seated around the the others fires, and were jumping around in the moonlight, each other with gesticulations and shrieks of glee, throwing limbs on the fires and having a fine frolic. One Indian, staggering under an overload of man's firewater, lost white balance and fell

into one of the kettles and was scalded to death. He was buried on the spot. His grave was fenced in with poles which stood there for many years.

About a quarter mile north of present Main Street there once stood a great oak. This

was a favorite of the Indians, who used to like to stay hidden in its branches while they waited for bear or deer to come to drink at the Black Lick. They would then kill the animals to use for food and hides.

~The End~

### THE COURIER

July 2025 Issue

Reynoldsburg-Truro Historical Society

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# **Upcoming Events**

Join us for our July Open House! Come on over to visit, and you can see our exhibits as well as our new Memorial Garden!





For local members, I have enclosed a flyer in your Courier so we can ALL eat City BBQ on July 30<sup>th</sup>!

We are looking forward to a visit from the Class of 1975 just a few hours prior to their 50<sup>th</sup> reunion celebration!





Hopefully, we will see you at the Tomato Festival this year!

Feel free to stop by our August 16<sup>th</sup> Open House! We have a lot of exhibits that you would like.



# **Upcoming Events**



I have enclosed a flyer for our local members, in your Courier so we can ALL eat at the Texas Roadhouse on August 27<sup>th</sup>!

The RHS Class of 1970 is invited to visit the RTHS Museum prior to their 55<sup>th</sup> Reunion Celebration!





On September 16th, we are looking forward to our annual General Meeting and Indoor Picnic where we elect officers and a trustee!

Be sure to visit during our September 20<sup>th</sup> Open House! You can join us in the kitchen for some snacks!





Join us for our October 18<sup>th</sup> Open House! We would love to show you our exhibits and share some snacks!



like to show you how City BBQ works! Please note that several years ago. City BBQ designed a new policy requiring a

\$500 sales threshold for an organization to qualify to receive any proceeds.

I promptly wrote to their corporate office explaining that we were a relatively small non-profit and can't generate that many sales, so we would be dropping out of the program since they have decided to cater to the larger groups.

In the letter, I might have also mentioned

that they should consider taking the word "Community" out of their program title, "How we give back to the community," or maybe add some verbiage on the end, like, "if you bring in enough money to make it worth our while," since small non-profits wouldn't qualify.

The following year, I received a very cordial and 'personalized' letter from their corporate office stating that the threshold had been lowered to \$300. My motto is "If you speak, they might listen! - or not"

### PARTICIPATE (This means YOU!)

HOW SUPPORTERS CAN

- City Barbeque is open for the RTHS dine-in fundraiser on July 30, 2025, from 11:00am to 8:00pm
- This fundraiser also includes delivery orders, pick-up, drive-thru, and takeout orders from the Revnoldsburg location ONLY.

This does NOT include third party delivery apps (LIKE Grubhub, Uber Eats, or DoorDash). Only delivery

orders by phone or on the website will qualify for our fundraiser. This also does NOT include Catering

orders.

### **RESTAURANT POLICIES**

phone or in-person.

Your group must enter the provided promo code (GIVE) in the "add coupon" section when online, or mention your fundraiser to our employee when ordering via

o The Promo Code is 'GIVE'

Your total organizational fundraising proceeds must be \$300 or more to

receive your 20% of the proceeds from eligible sales.

The donation percentage does NOT

include sales tax, alcohol, or gift card sales. You are NOT permitted to distribute flyers to other City BBQ customers

attending a fundraiser at another restaurant, I saw one of our members passing out flyers. Please, Please DO NOT do this!

### TAKE-OUT / DELIVERY POLICIES:

while on the City BBQ property

In addition to dine-in, supporters can participate in this fundraiser by Takeout, Delivery, Drive thru, and Pick-up. This fundraiser does NOT include delivery from 3rd-party delivery

### ORDERS CAN BE PLACED VIA:

apps or catering orders.

Dine-In

GIVE)

- Phone Call (614) 755-8890 Promo
- Code: GIVE Restaurant Website (Promo Code: GIVE) for pick up, individual orders,

group orders or delivery Storefront Walk-in (Promo Code:

08-RTHS Courier JUL 2025



### By Kendall Crawford

It's not quite yet tomato season in Ohio, but there's still a small variety at the Smith Farm Market in Columbus. Heirloom tomatoes of all sizes, with purplish and yellow hues, pile

atop one another. A row of seed packets offer potential for even more variety.

"This is a variety called Black Crim, which is called that because the Outside is a little bit purple," said Ohio State University horticulture and food science associate professor Jessica Cooperstone,

rack.

Cooperstone picks up a perfectly plump beefsteak-style tomato. With its uniform red hue and nearly spherical shape, it's almost identical to its neighbors in the crate.

grabbing a seed packet from the

"It's the kind of tomato that looks like

what you might find on a cheeseburger," Cooperstone said.

This beloved burger topping crop wasn't always so picturesque. It was made to look this way, with the help of Alexander W. Livingston. The 19th

century Ohio resident is credited with developing the first commercial tomato in Reynoldsburg, 10 miles northeast of Columbus.



In the mid-1800s, wild tomatoes were small, nearly hollow and out-

casts of the horticulture world, said Mary Turner Stoots with the Reynoldsburg-Truro Historical Society. Many people believed the crops were poisonous, because even hogs wouldn't eat them.

Livingston's mother warned him *(continued on page 12)* 



(continued from page 11)

away from the wild tomatoes, but they piqued his curiosity.

"This is a man that didn't finish school, but he was a genius when it came to genetics," Turner Stoots said.

He decided to try to tame the scraggly tomatoes into a commercially viable product. He began experimenting to see if he could make a tomato that wasn't so bitter and wouldn't easily smush in packaging.

"You can't sell tomatoes if you can't ship them and you can't ship them unless they're more uniform," Turner Stoots said.

After 20 years of trial and error, in 1870, Livingston created the 'Paragon Tomato': juicy, meaty with thick skin, that made it ready to hit the road. It was just the start of his tomato varietal creations. He went from county fair to county fair, collecting seeds to experiment with.

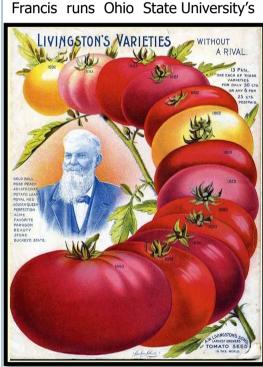
By 1937, the Federal Department of Agriculture declared that "half of the major varieties were a result of the abilities of the Livingstons to evaluate and perpetuate superior material in the tomato."

He helped kickstart an entire industry that Ohioans – and people all over the world – still enjoy today, Turner Stoots said.

"He sold seeds for tomatoes, and they were sold nationwide," she said. "And I think [Ohioans] need to know that the ketchup they're eating might have been developed from a plant years ago that he started."

### Making the perfect tomato

Since then, tomato breeders and gardeners have developed more than 10,000 types of tomatoes, and people like David Francis are still tinkering around.



TomatoLab in Wooster with a team of graduate students. They're engineering ways to make these crops more disease resistant and flavorful.

"Our challenge is to grow a tomato that is harvested at peak ripeness and can still be transported to a facility where they're gonna take the peel off and can it, or grind it up and make a sauce out of it and have it

(continued on page 13)



(continued from page 12)

taste good after it's gone through that whole process," he said. Francis' team works closely with Hirzel Canning Company and Farms in northwest Ohio. The 100-year-old family business cans locally sourced tomatoes for products like soup, salsa and pasta sauce.

Steve Hirzel, fourth generation company head, said the state once had dozens of tomato canneries. Many have closed or moved to California, but he's proud of what he said is a rich history of perfecting tomatoes in Ohio.

"It goes back to Livingston," he said. "He had some of the first varieties that people started to enjoy."



### **Celebrating the tomato**

Ohio ranks third in the country in processing tomato products, thanks to companies like Hirzel.

The crop has grown into an important part of Ohio culture.

Tomatoes are not only the state fruit, tomato juice is the (quite controversial) pick for state beverage. Reynoldsburg even throws a Tomato Festival. Turner Stoots said the city's annual celebration features a vine-growing competition, tomato tossing and plenty of salsa.

"One guy has a ham radio and he straps his tomato vine to the antenna to see how tall he can grow the tallest



tomato," Turner Stoots recalled.

To food scientist Cooperstone, tomatoes are more than just key players in BLTs and pizza sauce. She said the way agronomists and homegardeners have developed their own tomato varieties over the years is a testament to the creativity that goes into even our most everyday foods.

Livingston planted the seed, and generations of Ohioans have been tending to it ever since.

"You could see here a legacy of Livingston and his tomatoes here in Ohio."

Kendall Crawford is a reporter for The Ohio Newsroom. She most recently worked as a reporter at Iowa Public Radio.



Guess what? We need some volunteers!

If anyone ever says,
"I'd like to volunteer!
How can I help?"
My response is always,
"What do you like to do?"
I always ask that question because

there happens to be a method to my madness:

- If I give you a job to do that you DON'T care for then you will never offer again
- If I give you a job that you **DON'T like**, you will tell your friends, and they won't volunteer either
- If I give you a job that you <u>DO</u> LIKE, then "Hot Diggity!" you will most likely come back to ask for another job
- It's important to give people volunteering jobs that they like, because unlike a regular job, volunteers do not get paid, and they can leave whenever they please
- So do any of the following questions sound good to you?
  - o Do you like to play in the dirt?
  - o Do you like to dust?
  - o Do you like working with outdoor flowers?
  - o Would you consider snow removal as needed?
  - o Do you like washing windows?
  - Do you like to help at the Tomato Festival?
    - I don't know if we are invited yet
  - o Do you like to bake snacks?
  - o Do you like running a sweeper?
  - o Do you like children?
  - o Do you like writing stories about Reynoldsburg?
  - o Do you like making vegetable trays?
  - o Would you like to learn how to organize a yard sale?
  - o Do you find satisfaction from cleaning a toilet?
  - o Do you like to research?
  - o Do you like baking cookies? (or just eating the cookies?)
  - o Do you like to paint?
  - o Would you like to learn how to do a marketing campaign?
  - o Do you like fixing things?

We pay a lawn service to mow, so that is already taken care of. Let me know if any of the above items sound interesting!

RTHSCourier@aol.com

RTHS Museum, 1485 Jackson Street, Reynoldsburg, Ohio 43068

12-RTHS Courier JUL 2025

Mailing address: Reynoldsburg-Truro Historical Society P.O. Box 144, Reynoldsburg, OH 43068-0144

# Welcome

### INEW MEMBER!

### THIS SHOULD NOT BE BLANK!

Did you know that if someone joins during or after June of any year, their membership will run through the end of the following year?

(right now, through 12/31/2026)



Contact **Carol Deuber** if you are aware of an RTHS member who could use a Get Well, Thinking of You, Sympathy, or any other type of card for some added sunshine in their life

> Cell: (614) 581-7048 Home: (614) 471-3288

Write "SUNSHINE" in the subject line of your email:

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# -2025 CALENDAR-

### JULY

**Publish July Courier** 

04 – FRI – 4TH OF JULY PARADE – Reyn Community Assoc 10:00AM

**15** – TUE – **Board Meeting**, 6:30pm

**19** – SAT – **Open House** 10:00am-2:00pm **30** – WED – **City BBQ Fundraiser** 11-8pm

### **AUGUST**

02 – SAT – RHS Class of 1975 Alumni Walk Thru 10:00am-Noon

07 - THU - TOMATO FESTIVAL 4pm-10 pm

08 – FRI – TOMATO FESTIVAL 4pm-10 pm

09 - SAT - TOMATO FESTIVAL 11am-10pm

12 - TUE - Board Meeting, 6:30pm

**16** – SAT – **Open House** 10am-2:00pm

20 – WED – DEADLINE FOR SEPT COURIER

27 – WED – Texas Roadhouse Restaurant Fundraiser 4:00pm-10:00pm

### **SEPTEMBER**

**Publish September Courier** 

06 – SAT – RHS Class of 1970 Alumni Walk-Thru 10:00am-Noon

16 – TUE – Board/General Meeting & Indoor Picnic - 5:30pm

20 - SAT - Open House 10:00am-2:00pm

### **OCTOBER**

14 - TUE - Board Meeting, 6:30pm

**18** – SAT – **Open House** 10:00am-2:00pm

**18** – SAT – **HALLOWEEN PARTY-**Reyn Community Assoc

20 - MON - DEADLINE FOR NOV COURIER

Apparently RSVPing to a wedding invitation "Maybe next time," isn't exactly the correct response.

# lt is a Chair Lift Challen

**By: Mary Turner Stoots** 

Guess what? We did it! But we didn't do it by ourselves. It took an entire entourage of members to make it happen! Thank You!!!

And − I got to take the very first ride!

Yes! And I happen to own an extra walker, so - I brought it in, to leave at the museum. It will remain parked at the top of the staircase within reach of the chair lift.

Now, - instead of riding my scooter outside on the sidewalk around the



Mark Myers, Gene Shivener, Shervl & Gary Knapp, Ned & Virginia Saleski, Marvin & Sherry Shrimplin, Mike &



north side of the building and coming in through the front door, I can ride the new chair up the stairs, and I don't have to go outside!

It was suggested at the Board Meeting that we also make a "Plaque of Donors" to attach either to the chair, or within a close proximity.

Robin Kefauver, Karen McPherson, Raye & Fred Apple, Tom & Sharon McCray, Jim & Michele Slonaker, Sharon Sellitto, and Lynn Venafro!

These folks should all bow in response to the thunderous applause they are receiving from us at home!

Clap! Clap! Clap! ~ The End ~



Mary Turner Stoots and Suzy Millar Miller co-authored a book published for the Reynoldsburg-Truro Historical Society (RTHS). The title is "Reynoldsburg High School 1899 to 1970."

Our Board of Directors decided to

offer a free (gift) 1-year membership to non-members who buy this book. Plus, they will receive issues of our bi-monthly newsletter (via email only).

If you are from this town or have relatives from this town, chances are that they are pictured here. It's a valuable resource for genealogy research. And it's not only family. Do you realize how many of our teachers graduated from Reynoldsburg?

The book is spiral bound, around 100 pages, and includes:

- chronology of the Reynoldsburg school system from 1833 to 1980
- a story about the acquisition of the class composites
- a compilation of 62 class pictures from 1899 to 1970
- indexing of every graduate by the

year of graduation from 1871 to 1970

■ An alphabetical index by the name of each graduate from 1871 to 1970

The book contains high quality photos of every class composite we have at the RTHS Museum from 1899 through 1970.

It is available to purchase at the cost of \$35 for RTHS

Members or \$37 for Non-Members

plus \$5 to cover the cost of postage and a padded envelope. The sales tax is already configured into the price. If you are interested, you can send a check payable to RTHS in the amount of \$40 for Members or \$42 for Non-Members, utilizing the *handy order form enclosed in this Courier* 

Write "Gift Shop Book Order" on the memo line of your check.

We will need for you to include your contact information with your check, including your email account (if you have one) and your phone number for our database.

Due to the size and weight of the book, USPS First Class might not be the best option, and I believe that "Media Mail" has disappeared, so I will look for the best price for shipping your book. If you would like to save \$5.00, we will schedule a pickup time for the local people.

So far, everyone has given us wonderful feedback!

~ Mary Turner Stoots



High School

1899 to 1970



A compilation of RHS class pictures published for the Reynoldsburg-Truro Historical Society

\$37.00 for Non-Members\* \$35.00 for Members

\$5.00 S&H (Tax included)

\*A Free Membership will be given to Non-Members through 12/31/2026 for the purchase of a book, which includes Bi-Monthly issues of the Courier Newsletter to be delivered by email ONLY (no hard copies)

NON-MEMBERS

by Mary Turner Stoots and Suzy Millar Miller

# Reynoldsburg and Truro Township



A Book Order Form is enclosed with your Courier

200 **→** 012