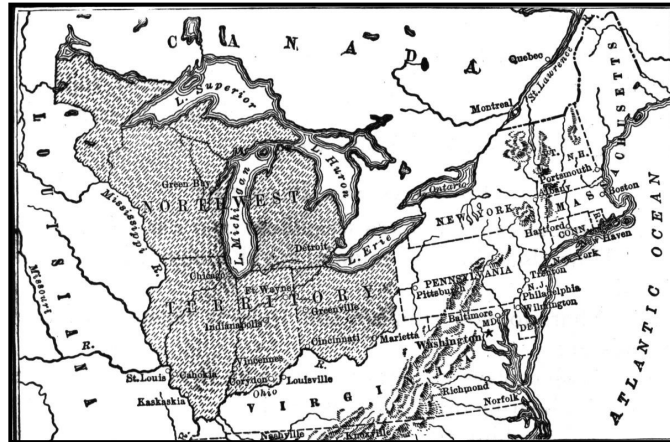
A black outline map of the state of Illinois is centered on the page. The map shows the state's irregular borders, including the Mississippi River to the west and the Ohio River to the east. The text is centered within the map's outline.

1818 - 2018

**HOW
ILLINOIS
BECAME
A
STATE**

Lesson by Georgette Merrifield
Christian County, Illinois

The Northwest Territory was formed by the Congress of the Confederation on July 13, 1787, and included all land between the Appalachian Mountains, the Mississippi River, the Great Lakes and the Ohio River. This single territory became the states of Ohio, Michigan, Indiana, Illinois, Wisconsin and part of eastern Minnesota.



ILLINOIS - Land of Lincoln

Illinois was named for the Illinois Indians. Illinois is the French version of the Indian's own name Illiniwek meaning "men" or "people" which is sometimes shortened to Illini.

French fur traders were the first white men to settle Illinois. They came and lived among the Native American Tribes and then formed small settlements. As time went on, Illinois was also a destination for German immigrants with many Polish immigrants settling in Chicago.

The Illinois Territory was created on February 3, 1809 with Kaskaskia as the territorial capital. The Illinois Territory originally included lands that became the states of Illinois, Wisconsin, the eastern portion of Minnesota, and the western portion of the upper peninsula of Michigan. When Illinois started preparing for statehood, the remaining area of the territory was attached to the Michigan Territory.

Illinois was admitted to the union as the 21st state on Dec. 3, 1818. Springfield is the current capital.

Illinois has had 3 capitals. Kaskaskia, which had served as the Territorial seat of government since 1809, became the first Illinois State Capital from 1818 until 1820 when the capital was moved to Vandalia. Founded in 1703 by French Jesuits, Kaskaskia had long played a prominent role in the history of the Illinois country and



Early Villages in Illinois
Courtesy Illinois State Museum

was one of the most important settlements in the Territory. After Vandalia became the Capital in 1820, Kaskaskia declined in importance and gradually disappeared under the waters of the Mississippi River. In 1881, a sudden change in the course of the Mississippi washed away much of the ancient Illinois Capital and created Kaskaskia Island. Succeeding spring floods have further eroded the site until only a small farm community exists today on the remaining portion of the site, the only existing trace of the once flourishing State Capital. Vandalia served as the Capital from 1820 until the Capital moved to Springfield in 1839. The old courthouse is now a tourist attraction. And finally Springfield, which is the home of the Abraham Lincoln Presidential Library and other Lincoln sites, is the present Capital.

Illinois is the fifth-most populous state of the United States. It is the most populous state in the Midwest region with Illinois, Indiana, Iowa, Kansas, Michigan, Minnesota, Missouri, Nebraska, North Dakota, Ohio, South Dakota and Wisconsin making up the Midwest region. However with 65% of its residents concentrated in the Chicago metropolitan area, most of the state has either a rural or a small town character.

Illinois has three major geographical divisions. Northern Illinois is dominated by the Chicago metropolitan area. The second major division is Central Illinois, an area of mostly prairie. Known as the Heart of Illinois, it is characterized by small towns and mid-sized cities. The third division is Southern Illinois, comprising the area south of U.S. Route 50 and including Little Egypt. This region can be distinguished from the other two by its warmer climate, different variety of crops (including some cotton farming in the past) and more rugged topography.

Peoria is considered the oldest community in Illinois. The lands that eventually would become Peoria were first settled in 1680, when French explorers Rene-Robert Cavelier, Sieur de La Salle and Henri de Tonit constructed Fort Creve Coeur. This fort would later burn to the ground, and in 1813 Fort Clark, Illinois was built. When the County of Peoria was organized in 1825, Fort Clark was officially named Peoria. Peoria was incorporated as a village on March 11, 1835.

Chicago came about when in 1779 a fur trader, Jean Baptiste Point du Sable, established a trading post along the Chicago River and become Chicago's first permanent resident. John Kinzie, who succeeded him as a trader, is usually called the father of Chicago. While Chicago was incorporated as the first town in 1833, Peoria is still considered the oldest community in Illinois.

Ronald Reagan, the only president born in Illinois, was from Tampico, Illinois and attended Eureka College. His political career was based in California. He was the 40th president of the United States. Three U. S. Presidents have been elected while living in Illinois; Abraham Lincoln the 16th president, Ulysses S Grant the 17th president and Barack Obama the 45th president.

Some things that happened in Illinois were firsts for the country. The first Aquarium opened in Chicago in 1885. Illinois was the first state to ratify the 13th Amendment to the Constitution abolishing slavery in 1865. The world's first skyscraper was built in Chicago in 1885. It was the Home Insurance Building. It had 10 stories and stood 138' tall. It was made of steel with an outer facade of brick. Sadly, it was demolished in 1931. And the first controlled nuclear chain reaction, a major step in the development of the atomic bomb, took place at the University of Chicago.

Illinois is big in manufacturing, coal mining, agriculture and oil production. The state's manufacturers include food and agricultural products, transportation equipment, chemicals, industrial machinery and computer equipment. The sprawling Chicago district (including a slice of Indiana) is a great iron and steel producer, meat packer, grain exchange and railroad center. Chicago is also famous as a Great Lakes port. Illinois' major agricultural outputs are corn, soybeans, hogs, cattle, dairy products and wheat. In most years Illinois is either the first or second state for the highest production of soybeans.

In the early 1800s two Illinois men, John Deere and Cyrus McCormick, helped revolutionize the agriculture of the nation. John Deere perfected the steel plow, and Cyrus McCormick developed the grain reaper

Chicago is the largest city in the area. All major sports leagues have teams headquartered in Chicago. The Chicago Cubs and the Chicago White Sox in baseball, the Chicago Bears in football, the Chicago Bulls in basketball and the Chicago Blackhawks in hockey. The Chicago Fire is a soccer team founded in 1997.

This section of the country is headquarters for several of the earliest hamburger chains, including McDonald's in Oak Brook, Illinois (founded in California, but turned into the iconic franchise by Ray Kroc beginning with a still-standing store in Des Plaines, Illinois). Steak n Shake, founded in Normal, Illinois, and now based in Indianapolis and the horseshoe sandwich originated in Springfield, Illinois.

Some famous people from Illinois are actor Eddie Albert born in Rock Island, author Ernest Hemingway born in Oak Park, Wild Bill Hickok born in Troy Grove, Burl Ives born in Hunt City, actor Tom Bosley born in Chicago, actor Fred MacMurray born in Kankakee, Walt Disney born in Chicago, actor Robin Williams born in Chicago, Hillary Rodham Clinton born in Chicago, actor Harrison Ford born in Chicago, Miles Davis born in Alton, and actor Bill Murray born in Wilmette. And, although most people associate Dick Van Dyke with Danville, IL he was actually born in West Plains, Missouri.

The state motto is State Sovereignty, National Union. The State Slogan is Land of Lincoln. The State Nickname is the Prairie State. The State Dance is the square dance. The State Snack is popcorn. The State Bird is the northern cardinal. The State Tree is the white oak. The State Flower is the purple violet. The State Animal is the white-tailed deer. The State Insect is the monarch butterfly. The State Fish is the bluegill.

Facts and Trivia

- Ottawa, Freeport, Jonesboro, Charleston, Galesburg, Quincy and Alton hosted the famous Lincoln-Douglas debates that stirred interest all over the country in the slavery issue.
- The first Mormon Temple in Illinois was constructed in Nauvoo.
- The Sears Tower, Chicago is the tallest building on the North American continent.
- Metropolis the home of Superman really exists in Southern Illinois.
- Cahokia Mounds State Historic Site--most sophisticated prehistoric native civilization north of Mexico
- The NFL's Chicago Bears were first known as the "Staley Bears". They were organized in 1920, in Decatur.
- On December 2, 1942, Enrico Fermi and a small band of scientists and engineers demonstrated that a simple construction of graphite bricks and uranium lumps could produce controlled heat. The space chosen for the first nuclear fission reactor was a squash court under the football stadium at the University of Chicago.
- Chicago is home to the Chicago Water Tower and Pumping Station, the only buildings to survive the Great Chicago Fire.
- Before Abraham Lincoln was elected president he served in the Illinois legislature and practiced law in Springfield. Abraham Lincoln is buried just outside Springfield at Lincoln Tomb State Historic Site.
- Carlyle is the home of the largest man-made lake in Illinois.
- Illinois has 102 counties.
- The highest point in Illinois is Charles Mound at 1235 feet above sea level.
- The ice cream "sundae" was named in Evanston. The piety of the town resented the dissipating influences of the soda fountain on Sunday and the good town fathers, yielding to this churchly influence, passed an ordinance prohibiting the retailing of ice cream sodas on Sunday. Ingenious confectioners and drug store operators obeying the law, served ice cream with the syrup of your choice without the soda. Objections then was made to christening a dish after the Sabbath. So the spelling of "sunday" was changed. It became an established dish and an established word and finally the "sundae".
- The round Silo for farm storage of silage was first constructed on a farm in Spring Grove.
- Illinois has more units of government than any other state (i.e., city, county, township, etc.). Over six thousand. One contributing reason may be the township governments, which are generally six miles square.
- The worst prison camp during the Civil War in terms of percentages of death was at Rock Island.
- Illinois boasts the highest number of personalized license plates, more than any other state.
- The University of Illinois Conservatory is 37 feet high at its apex.
- In 1905, president of the Chicago Cubs filed charges against a fan in the bleachers for catching a fly ball and keeping it.
- Chicago's Mercantile Exchange building was built entirely without an internal steel skeleton, as most skyscrapers; it depends on its thick walls to keep itself up
- The trains that pass through Chicago's underground freight tunnels daily would extend over ten miles total in length.
- In Mount Pulaski, Illinois, it is illegal for boys (and only boys) to hurl snowballs at trees. Girls are allowed to do that however.
- In Illinois Michael is the top name chosen for boys. Emily is the most chosen name for girls.
- Illinois is known for its wide variety of weather. Major winter storms, deadly tornadoes and spectacular heat and cold waves.
- The first birth on record in Chicago was of Eulalia Pointe du Sable, daughter of Jean-Baptiste Pointe du Sable and his Potawatomi Indian wife in 1796.
- Chicago's Mercy Hospital was the first hospital opened in Illinois.
- The first animal purchased for the Lincoln Park Zoo was a bear cub, bought for \$10 on June 1st, 1874
- The Chicago Public Library is the world's largest public library with a collection of more than 2 million books.
- The Chicago Post Office at 433 West Van Buren is the only postal facility in the world you can drive a car through.
- The Chicago River is dyed green on Saint Patrick's Day.
- The world's largest cookie and cracker factory, where Nabisco made 16 billion Oreo cookies in 1995, is located in Chicago.
- The Chicago River is the only river in the world that flows backwards.

Other Facts and Trivia of Illinois

- The first birth on record in Chicago was of Eulalia Pointe du Sable, daughter of Jean-Baptiste Pointe du Sable and his Potawatomi Indian wife in 1796.
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- The famous Lincoln-Douglas debates that stirred interest all over the country in the slavery issue were hosted by Ottawa, Freeport, Jonesboro, Charleston, Galesburg, Quincy and Alton towns.
- Peoria is the oldest community in Illinois.
- Metropolis the home of Superman really exists in Southern Illinois.
- Cahokia Mounds State Historic Site - most sophisticated prehistoric native civilization north of Mexico.
- Illinois was the first state to ratify the 13th Amendment to the Constitution abolishing slavery in 1865.
- Illinois has 102 counties.
- The highest point in Illinois is Charles Mound at 1,235 feet above sea level.
- The ice cream "sundae" was named in Evanston. The piety of the town resented the dissipating influences of the soda fountain on Sunday and the good town fathers, yielding to this churchly influence, passed an ordinance prohibiting the retailing of ice cream sodas on Sunday. Ingenious confectioners and drug store operators obeying the law, served ice cream with the syrup of your choice without the soda. Objections then was made to christening a dish after the Sabbath. So the spelling of "sunday" was changed. It became an established dish and an established word and finally the "sundae".
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- The Chicago River is dyed green on Saint Patrick's Day.
- The world's largest gum manufacturer is in Chicago - William Wrigley.
- The World's largest cookie and cracker factory is in Chicago - Nabisco.
- The world's first Ferris Wheel was at the Columbian Exposition in Chicago.
- In Mount Pulaski, Illinois, it is illegal for boys (and only boys) to hurl snowballs at trees. Girls are allowed to do that however.
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- The Chicago River is the one of the few in the world that was made to flow backwards.

ILLINOIS RECIPES

ILLINOIS CORN SAUSAGE CHOWDER

Printed from COOKS.COM

1 lb. bulk pork sausage
1 c. coarsely chopped onion
4 c. 1/2 inch cubes peeled potatoes
1 tsp. salt
1/2 tsp. crushed dried marjoram
1/8 tsp. freshly ground pepper
2 c. water
1 (17 oz.) can cream style corn
1 (17 oz.) can drained whole kernel corn
1 (12 oz.) can evaporated milk

In a Dutch oven or kettle, cook sausage and onion until sausage is brown and onion is tender; drain on paper towels. Return sausage and onion to kettle with potato, salt, marjoram, pepper and water. Bring to boiling, reduce heat and simmer until potato is tender, about 15 minutes. Add cream style and whole kernel corn and evaporated milk. Heat through. Makes 4 to 6 servings.

GOLDEN CORN PUDDING

Printed from COOKS.COM

1 can Pride of Illinois cream style corn
1/2 c. whole milk
2 tbsp. Pet milk
2 lg. eggs, beaten
1/2 c. sugar
2 tbsp. plain flour
2 tbsp. butter
Salt, to taste

Combine sugar, salt, flour, eggs and milk; add corn. Place portions of butter on top of pudding before baking. Bake at 350 degrees for 25 to 35 minutes.

Double Chocolate Popcorn Balls

From www.popcorn.org

Yield: 18 balls

Ingredients

1/2 cup sugar	1/2 cup corn syrup
1/4 cup butter or margarine	2 tablespoons cocoa powder
8 cups freshly popped popcorn	1 cup "M&M's"® Semi-Sweet Chocolate Mini Baking Bits

Directions

Combine sugar, corn syrup, butter and cocoa in medium saucepan; bring to a boil. Add popcorn, stirring until evenly coated. Remove from heat. Stir in "M&M's"® pieces. Cool slightly.

Shape into 2" balls.

Old Fashioned Vegetable Soup - Makes 8 portions

From: mychefsfavorites.com

Beef shank bone	1 small head cabbage
2 Tbsp. salt	2 white turnips
6 outside stalks celery	2 Tbsp. parsley
1 large potato, pared	2 cups canned tomatoes
1 large Bermuda onion	Salt to taste
6 medium carrots	

Place shank bone in large, deep pot...a 4 to 6 quart casserole will do. Cover with cold water. Add salt. Bring water to boil and reduce heat. Cover and simmer for two hours.

Put celery through meat grinder using coarse blade; next grind potato to catch the celery juice. Run other vegetables through the meat grinder as well. Add parsley and tomatoes.

Combine the vegetable mixture with the meat stock (about 2 quarts). Add salt to taste. Simmer gently for 1 hour.

Polish Noodles and Sauerkraut Recipe - Kluski z Kwasna Kapusta

By Barbara Rolek, About.com Guide

Noodles and sauerkraut, or *kluski z kwasna kapusta* (KLOOSS-kee z KVAHSS-nah kah-POOSS-tah) in Polish, is a favorite side dish in my Polish family. We take turns bringing it to parties and celebrations. Sautéed onions, sauerkraut and mushrooms (either imported Polish mushrooms or canned mushrooms) mingle with buttered kluski noodles for an unassuming yet delicious side dish.

Kluski z Kwasna Kapusta reheats well and actually flavors overnight. It's also a good candidate for the freezer.

Prep Time: 20 minutes Cook Time: 45 minutes

Yield: 10 servings Noodles & Sauerkraut

Ingredients:

1 pound kluski-style noodles, cooked and drained
1/2 pound (2 sticks) butter
1 large onion, coarsely chopped
1 (32-ounce) container sauerkraut, drained (rinsed or unrinsed as desired)
1 (14-ounce) can mushrooms, stems and pieces, undrained

Preparation:

Sauté onion in butter until translucent. Add kraut and cook over medium-low for 15 minutes, stirring frequently.

Heat oven to 350 degrees. In a large pan or bowl, combine cooked noodles, sauerkraut mixture and undrained mushrooms, mixing thoroughly. Adjust seasonings if necessary.

Transfer to a large casserole dish that has been coated with vegetable spray. Bake 45 minutes or until top just starts to brown.

Smigus-Dyngus Casserole Recipe

By Barbara Rolek, About.com Guide

In Poland, Easter Monday is known as *Śmigus-Dyngus Day* or just Dyngus Day when the boys get to douse the girls with water. This easy casserole of American origin is a great way to use up smoked sausage and sauerkraut from Easter dinner.

This recipe doubles well and is ideal for a potluck. It can be made in a slow cooker, but blanch the *kluski* before layering. Cook on medium until kluski are tender.

Makes 4 to 6 servings

Prep Time: 15 minutes

Cook Time: 50 minutes

Ingredients:

1 (10.75-ounce) can cream of mushroom soup

1/4 cup caramelized onion

1 1/2 teaspoons yellow mustard

1 pound sauerkraut, rinsed, drained and squeezed dry

4 ounces uncooked kluski noodles

1 (14-ounce) package smoked kielbasa, sliced 1/4 inch thick

4 ounces shredded Swiss cheese

1/4 cup bread crumbs

Preparation:

Heat oven to 350 degrees.

Lightly coat a large glass or ceramic loaf pan or casserole dish with cooking spray. Mix together soup, *caramelized onion* and mustard and set aside.

Layer half the sauerkraut in the prepared pan. Layer half the kluski on top of that, followed by half the *kielbasa*.

Spread half the soup mixture over the kielbasa. Repeat layering with remaining ingredients.

Sprinkle shredded cheese evenly over top of casserole. Top with breadcrumbs. Place casserole on a sheet pan to catch any drips. Bake for 50 minutes, rotating a half turn 25 minutes into the baking, or until golden brown and bubbling.

Caramelized Onions Recipe

Makes about 2 cups

Prep Time: 10 minutes

Cook Time: 45 minutes

Ingredients:

4 tablespoons (1/2 stick) butter

3 large onions, thinly sliced

1/2 teaspoon salt

Preparation:

Melt butter in large skillet (cast iron works great) over medium-low heat. Add onions and salt and cook, stirring occasionally.

Getting onions to that wonderful sweet and caramelized stage takes a while, usually 45 minutes, so be patient. They don't take much watching so you can multitask. Just don't rush the process or you'll end up with burned, bitter onions.

Amish Apple-Butter "Cakelets" with Caramel Sauce

From midwestliving.com

Prep: 30 minutes Bake: 18 minutes Cool: 5 minutes

Ingredients

Nonstick cooking spray	1/2 cup packed brown sugar
2 cups all-purpose flour	2 eggs
1-1/2 tsp. baking powder	1 cup apple butter or pumpkin butter
3/4 tsp. ground cinnamon	1 Tbsp. vanilla
1/2 tsp. baking soda	2 Tbsp. vinegar or lemon juice
1/4 tsp. salt	1 5-oz. can evaporated milk (2/3 cup)
3/4 cup butter, softened	1/2 cup chopped walnuts, toasted if you like
1/2 cup granulated sugar	

Caramel Sauce (recipe follows)

Directions

1. Lightly coat twenty-four 2-1/2-inch muffin cups with cooking spray; set aside. In a medium bowl combine the flour, baking powder, cinnamon, baking soda and salt; set aside.
2. In a large mixing bowl, beat butter with an electric mixer on medium speed for 30 seconds. Add granulated and brown sugars; beat until fluffy. Beat in eggs. Beat in apple butter and vanilla.
3. Stir vinegar into evaporated milk (mixture will curdle). Add flour mixture and milk mixture alternately to apple butter mixture, beating on low speed after each addition just until combined. Stir in chopped walnuts.
4. Spoon batter evenly into prepared muffin cups, filling each about 3/4 full. Bake in a 350 degree F oven for 18 to 20 minutes or until a wooden toothpick inserted near the centers comes out clean. Cool in muffin cups on wire racks for 5 minutes. Remove from pans. Cool slightly. Serve warm or cool.
5. To serve, place each cake on a dessert plate. Spoon about 1-1/2 tablespoons of the warm Caramel Sauce over each cake. If you like, garnish with walnut pieces. Makes 24 servings.

Caramel Sauce: In a heavy medium saucepan, combine 1 cup packed brown sugar and 2 tablespoons cornstarch. Stir in 1/2 cup water. Stir in 1 cup half-and-half or light cream and 1/3 cup light-colored corn syrup. Cook and stir until bubbly (mixture may appear curdled). Cook and stir for 2 minutes more. Remove saucepan from heat; stir in 2 tablespoons butter and 1 teaspoon vanilla. Serve warm over cakes. Makes about 2-1/3 cups sauce.

Bacon and Cheese Popcorn

From www.popcorn.org

Yield: 4 quarts

Preparation time: 5 minutes

Ingredients

4 quarts popped popcorn	1/3 cup bacon bits or soy 'bacon' bits
1/3 cup butter or margarine	1/3 cup grated Parmesan cheese
1/4 teaspoon hickory liquid smoke seasoning	1 teaspoon seasoned salt or kosher salt

Directions

Place popcorn in a large serving bowl. Place butter in a small bowl and melt in microwave, about 20 seconds. Stir liquid smoke into butter. Pour butter mixture over popcorn and toss to distribute evenly.

Sprinkle bacon bits, Parmesan cheese and salt over popcorn. Toss and serve immediately.

Polish Stuffed Cabbage Recipe - Gołąbki

By Barbara Rolek, About.com Guide

Stuffed Cabbage Rolls are the epitome of comfort food. Pork and beef mixed with rice or barley are nestled in a cabbage leaf and cooked in the oven or on the stove until tender.

Poles call them *gołąbki* (gaw-WOHMP-kee), which literally means "little pigeons." For Czechs and Slovaks, it's *holubky*, while Serbs and Croatians refer to them as *sarma*. Usually, the sauce is what sets them apart.

Makes about 18 Polish Cabbage Rolls

Prep Time: 30 minutes

Heat oven to 350 degrees. Cook Time: 1 hour

Ingredients:

1 whole head cabbage, about 4 pounds	1 teaspoon finely chopped garlic
1 large onion, chopped	1 teaspoon salt
2 tablespoons butter	1/4 teaspoon black pepper
1 pound ground beef	1 cup beef stock
1/2 pound ground pork	Sour cream for garnish (optional)
1 1/2 cups cooked rice	

Preparation:

Remove core from cabbage. Place whole head in a large pot filled with boiling, salted water. Cover and cook 3 minutes, or until softened enough to pull off individual leaves. You will need about 18 leaves.

When leaves are cool enough to handle, use a paring knife to cut away the thick center stem from each leaf, without cutting all the way through.

Chop the remaining cabbage and place it in the bottom of a casserole dish or Dutch oven.

Sauté the chopped onion in butter in a large frying pan until tender, and let it cool.

Mix cooled onions with beef, pork, rice, garlic, salt and black pepper until well combined. Don't overmix or the meat will become tough.

Place about 1/2 cup of meat on each cabbage leaf. Roll away from you to encase the meat. Flip the right side of the leaf to the middle, then flip the left side. You will have something that looks like an envelope. Once again, roll away from you to create a neat little roll.

Place the cabbage rolls on top of the chopped cabbage in the casserole dish or Dutch oven, seasoning each layer with salt and pepper. Pour beef stock over rolls, cover and place in oven. Bake for 1 hour or until cabbage is tender and meat is cooked.

Serve with pan juices and a drizzle of sour cream, or mix the pan juices with sour cream and ladle it over the cabbage rolls.

Cabbage rolls freeze well before or after cooking, and can be made in a slow cooker (see your manufacturer's instructions).

Note: Since they can be eaten hot or at room temperature, mini cabbage rolls make great appetizers. Just spear them with a frilled toothpick and you're good to go!

