

CENTREVILLE SETTLEMENT, INC.

a not for profit, tax exempt organization dedicated to the preservation of the farming heritage in the Centerville area

February 2004

February Meeting Notice

February 16, 2004

LTC

7:00 PM



February 16 Meeting LTC

March 15 Meeting LTC

Sometime 2005 Steiner Bridge Party

Shop Local

Big Box Stores is the term used to describe the massive stores created by discount merchandisers. These huge stores and every bigger parking lots take up acres and acres of land, both farm land and environmentally beneficial areas. The once vibrant historic downtowns are now ghost towns.

One thinks they are saving money by shopping these mega-marts but the "sticker price" doesn't usually reflect the true price. These stores are often subsidized with tax dollars, either direct subsidizes or infrastructure improvements such as new road and sewer lines. What is saved in discounts is made up in property taxes.

Another fallacy is that the box store creates new jobs. In fact, as local businesses go out of business, jobs are lost. For every two jobs gained in a giant store, three jobs are lost in local business.

According to a nationally recognized consulting firm, Tischler & Associates, "big box retail generates a net annual *deficit* of \$468 per 1,000 square feet...by contrast, a specialty retail, a category that includes small-scale Main Street businesses, has a positive impact on public revenue because it generates more tax revenue than it costs to service. Specialty retail produces a net annual *return* of \$326 per 100 feet."

The National Trust for Historic Preservation, in a conference several years ago stated that the local businesses returned 80% of it's revenue to the community. The large chain stores returned 20% to the community and the "big box" stores returned only 10% to the community.

The moral is "save historic buildings for local businesses and shop local".

Topics at Lunch

Who is buried in the Paris cemetery near Jim Morrison

Conditions in Calcutta in 1970's

Hindu philosophy

ERP program

Tile museum in New York state

The latest joke

Insects as protein in diet

Cleveland and Centerville politics

Pollution of the area water table

An old joke

Centerville Settlement business

A pun

Items for newsletter

Richard W. getting married in the hinterland of Paraguay

See what you miss when you don't come out to volunteer!

Election of Officers and Board

Election was held in January and the proposed slate was unanimously re-elected for another two years. Congratulations!

Vice President: Richard Wiegand

Board: Edward Heckman

Cindy Kraemer

John Kirsch

Chris Kuehnle

Kathy Pearce

Richard Lutze

Elise Lindemann



Germans in Wisconsin

Except from Germans in Wisconsin by Richard H. Zeitlin

Of all the nations of Western Europe, Germany played the greatest role in the peopling of the United State. Even in colonial times Germans constituted the largest non-English speaking group of settlers. Over the years the numbers of Germans crossing the Atlantic in search of new homes, new opportunities and new freedoms steadily increased, most dramatically in the years between 1820 and 1920, when nearly five and a half million arrived. Most of these newcomers settled in the north-central states of Ohio, Indiana, Illinois, Michigan, Minnesota, Iowa, Missouri, Nebraska, North and South Dakota – and Wisconsin. By 1900,

out of Wisconsin's total population of slightly more than two million, some 710,000 (37%) of its citizens were of German background, and the state's enduring Germanic heritage had been firmly established. German farmers provided a sizable and stable rural population; German Catholic and Lutheran churches became the state's most numerous; cultural societies and institutions such as the musical groups called *Liederkrantz*, the athletic *Turnverein*, and the Free Thought organizations flourished in many communities. Milwaukee, with its active literary life and professional theater dating from 1868, was known as the German Athens, and Germans had inserted themselves firmly into Milwaukee's (and the state's) industrial and commercial life.

Although it is popularly believed that the political upheavals of 1848 in Germany were primarily responsible for a large part of this German mass migration, the historical situation was more complex. The begin with, until the latter part of the nineteenth century there was no such country as "Germany". And few people would have thought of themselves as "Germans". Instead, hundreds of small administrative units existed in what we now call Germany. They were controlled by various hierarchies of princes, grand dukes, dukes, margraves, abbots, electors, barons and counts. By 1815 these units had been consolidated into some thirty different states, either voluntarily or through the aggression of the more powerful states such as Prussia. But all were mere political arrangements. Religion, language (in the form of dialects), forms of government, types of agriculture, and cultural and architectural traditions differed from one region to the next, not to mention from one Germany speaking country to the next. Thus, the individual whom English speaking American census takers sometimes lumped under the category of "German" included people from Austria and Switzerland and of widely varying cultural background that included, among others, such minority groups as Alsatians, Kashubians, Poles and Jews.

For centuries the social system of the Germanic regions remained feudalistic and unchanging. Farmers were virtually serfs of their overlords; artisans abided by the ancient regulations of medieval crafts guilds that controlled the making of almost every product. So regimented was life that each type of agricultural worker, each type of artisan from each region, province, or state could be readily distinguished by his or her distinctive dress, made of hand-loomed and hand-dyed materials. It was a world aptly described by the old saying, "Everybody in his place and a place of everybody".

The French Revolution on 1789, with its liberating ideals, abolished this rigid system in much of Europe and led to changes that set the stage for the eventual migrations. Agricultural reforms and development of better farming techniques and machinery, industrialization in city and village, the rise of capitalism, a 38% increase in the birth rate, a disastrous potato blight and other crop failures in the period between 1846 and 1853-all conspired to produce an army of dispossessed farmers. Artisans, displaced by factory workers and machines that now did the work of many hands roamed the countryside in search of employment. To such people American did indeed seem the land of hope and shining promise.

German immigration to the United States in the 1800s occurred in three major waves. The first came mainly from southwestern Germany in the years 1845-1855 and consisted of some 939,999 men, women, and

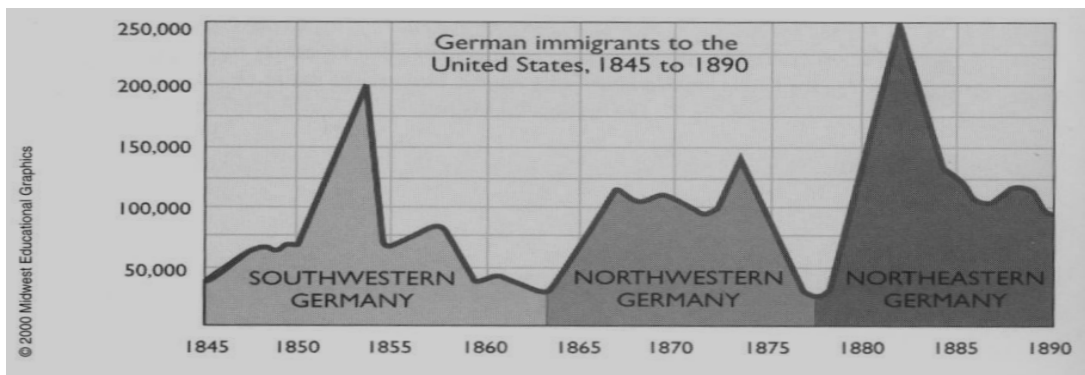


Ein's Farmers Haus und Hof in Wisconsin vor 10 Jahren.

children, 97 % of whom came from the states or areas of Nassau, Hesse, the Rhineland, Pfalz, Baden, Wurttemberg, and Bavaria. Small, inefficient, overpopulated, and often mortgaged farms dominated these areas. Repeated crop failures and the potato blight made calamity all but certain. In addition, a significant number of German emigrants counted themselves ‘freethinkers’; intellectuals, radicals, religious dissidents, advocates of Free Thought, and reformers of all kinds. Though they differed in many ways, these so-called “Forty-Eighters” were, in effect, political refugees. They had seen their hopes for reform and a new democratic order in Germany dashed when the revolutions of 1948 and 1849 were suppressed throughout Europe. Many of them settled in Milwaukee, or within the city’s growing orbit, and were later to play important roles in politics, government, and organized labor.

The second great wave of German immigration did not break for another decade, when 1,066,333 newcomers reached the United States in the decade between 1865 and 1875. Most of these came from northwestern Germany, specifically from the states of Schleswig-Holstein, Ostfriesland, Hanover, Oldenburg, and Westphalia. This region contained prosperous middle-sized grain farms. In the 1850s, an influx of cheap American wheat began to depress the world market for grain and to affect German farmers’ decisions. By 1865, with the American civil War over and with the prospect of a continuing decline in grain prices internationally, many owners of Germany’s moderate-sized farms feared foreclosure, so they decided to sell out while they could. Some departed for America with enough cash to begin anew. In addition, northwestern Germany’s industrial centers were filled with unemployed farmers and farm workers anxious to build new lives abroad. The bulk of these emigrants came from the lower-middle economic strata; as one historian observed, they were “people who had a little and had an appetite for more.”

The third and largest wave of German immigration began in 1880’s coinciding with the beginning of a great influx of newcomers from southern and eastern Europe. Records show that 1,849,056 persons of Germanic extraction came to America in this migration, which lasted until 1893. (In 1890, fully 35% of Wisconsin’s residents had been born in German.) The vast majority of this third wave originated from



northeastern Germany, an area dominated by Prussia but including the states of Pomerania, Upper Silesia, and Mecklenburg. This was the domain of the land-owning aristocracy. The unification and industrialization of the region eliminated or consolidated thousands of peasant holdings between 1816 and 1859 – thus creating a landless agricultural class whose best opportunity for improvement lay in emigration.

Fortunately for those leaving Europe in the middle of the nineteenth century, some of the vicissitudes that had plagued earlier immigrants had been eased. Steam- and sailing – ship service to major ports had been regularized, and the floods of information about America in newspapers, travel books, immigration guides, and promotional tracts reduced terrors of confronting an unknown land. More importantly, improved postal services brought reassurance in the form of letters from friends and relatives already established in the New World.

Even so, the human costs involved in the decision to emigrate remained high, and departure scenes were usually heart-rending, as many German immigrants to Wisconsin testified. John Schuette, whose family was from Oldenburg and came to Manitowoc County in 1848, wrote: “The neighbors and friends were on hand to say a last farewell; tears flowed in profusion...(since) anyone leaving for America was considered as

about to pass into eternity.” Sometimes bitterness toward those “deserting” the homeland split families apart, and on occasion the separation proved too much for those left behind. Jacob Eifler of Sheboygan recalled that his grandfather “passed away from grief and heartache” two years after members of his family set sail for the United States.

Aunt Norma’s German Potato Salad

From Aunt Norma’s Centerville Favorites

- 6 lb. salad potatoes ½ c. flour
- Salt & pepper to taste 1 c. sugar
- ½ lb. Bacon diced 2/3 c. vinegar
- 1 medium onion, diced 1 c. cold water



rwtech.com

Boil potatoes, peel and slice them. Season with salt and pepper. Fry bacon until crisp; don’t burn it. Remove bacon from pan and pour off all but about 3-4 Tbsp. fat. Mix flour and water until smooth. Add this mixture, gradually, to the bacon fat, stirring continuously. Add the sugar and continue stirring until it dissolves. Add the vinegar, onions and bacon and simmer for 5- 10 minutes, stirring as necessary, until mixture is smooth and slightly thickened. Pour over potatoes in a large bowl; mix by pouring salad from bowl to bowl to avoid breaking potato slices. Serve warm. Yields: 10-12 servings.

Board of Directors

- President: Janet Lutze (414-964-0319)
- Vice President: Richard Wiegand (608-279-8892)
- Secretary/Treasurer: Louise Koerber (693-8507)
- Board:
- Brian Kraemer (693-8935) Gilbert Arends (726-4468)
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- Gerry Jost (726-4474) John Kirsch (693-3209)
- Ed Heckman (693-8632) Sarah Lutze (693-3454)
- Kathy Pearce (451-1134) Elise Lindemann (684-4762)

(all phone #'s are in the 920 area)

Advisory Board

- Alan Pape Jim Schaefer Mark Knipping
- Robert Fay Ric Puls

Workshops at Old world Wisconsin

Old World Wisconsin offers many workshops in Old World skills. “Beginning spinning”, Beginning Hand Piecing and Quilting”, and “Family History Research” are just a few. Check out www.wisconsinhistory.org for more listings.



tear along dotted line

Centreville Settlement Invites Volunteers & Visitors to Join in the Fun While Contributing to a Worthy Cause by Becoming a Member

Name _____ Phone # _____

Address _____ Fax _____

City, State, Zip _____ E-mail _____

Individual (\$25) _____ Family (\$40) _____ Contributing (\$125) _____
 Supporting (\$1000 & over) _____ Benefactor (\$5000 & over) _____

Please complete and mail with check to: **Centreville Settlement, Inc., Box 247, Cleveland, WI 53015**

Cow Digestion

The cow has 4 stomach with a capacity of about 35 gallons. The Rumen or paunch holding about 30 gal, the Reticulum containing 1 gal., the Omasum holding 2 gal., and the Abomasum or true stomach holding 2 gal.

The rumen is the first reservoir for food where food is softened by various juices including hydrochloric acid which is formed from salt and prevents excessive fermentation. The salt is vital to cud-chewing animals.

The reticulum or second stomach is the smallest and located near the heart. The interior resembles a honeycomb and acts a collection compartment for foreign objects.

The third stomach or omasum, commonly called the “manyplies” is shaped like a cabbage head with a number of membrane-like leaves.

The fourth or true stomach, the abomasum where rennin and pepsin are secreted and digestion begins. All the stomach must work together for health.

The cow’s intestines are often 170 ft. long taking 3-5 days for food to pass through.

The cow will “gulp down” her food without chewing where it remains till softened. Lateron, when she lays down to rest, she raises up a “cud” to be thoroughly masticated by her powerful molars. When she swallows it for a second time it mysteriously goes to the third stomach.

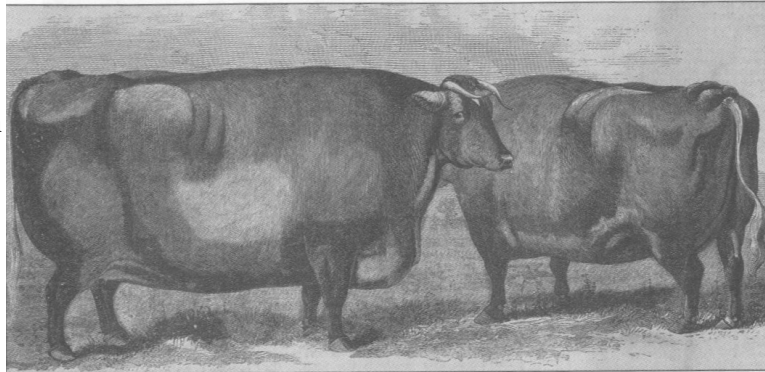
In the third stomach the membrane-like leaves begin rubbing together and reduce the food to fine paste which then passes to the fourth stomach. Rennin & pepsin mix with the paste and is now ready to pass into the intestines where absorption and assimilation of nutriment takes place.

Other juices, such as the bile and pancreatin now mix with the food and as it passes slowly thru, small nipple-like projections in the lining of the intestines called lacteals, absorb the nourishment.

Because of the complicated digestive system, true vomiting is impossible in the cow.

Cow Facts

- A cow will eat about 100 pounds of grass a day.
- A cow gets up and down an average of 14 times a day.
- * Heavy producing cows may drink as much a 300 pounds of water daily.
- * She produces 30 pound of urine and 65 pounds of feces daily.
- *Milking cows average 7.9 urinations a day and dry cows 6.1.
- Milking cows defecate 15.7 times an dry cows 13.7.
- * A cows average body temperature in 101.5 F but the pulse rate and respiration rate varies from breed to breed.
- * Cattle have a very acute sense of hearing perceiving sounds higher than the human ear.
- * They can smell at a greater distance. On a good day can smell up to 6 miles.



Ice Cream

Alaska is the #1 ice cream eating state averaging 6 gallons a year. The national average is 4 gal.

A Dairyman’s Prayer

I long for a cow of modern make,
That milks five days for leisure’s sake,
That sleeps on Saturday and snores on Sunday
And starts afresh again on Monday.
I wish for a herd that knows the way
To wash each other day by day,
That never bothers to excite us
With chills or fever or mastitis.
I sigh for a new and better breed
That takes less grooming and less feed,
That has the reason, wit and wisdom
To use the seat and flushing system.
I pray each weekend, loud and clear
Less Work to do from year to year.
And cows that reach production peak
All in a 5-day working week!

Author Unknown