



South Milwaukee Historical Society

NEWSLETTER

NOVEMBER, 1985

IMPORTANT DATES:

- Sat., Nov. 23, 1985 Historical Society House decorate day 11 to 12 noon. Bring an ornament that is old or handmade to be kept at the Historical Society Museum. Write your name and the year 1985 on a small piece of paper and attach it to the string of the ornament. Do not bring ornaments you do not want to leave at the Museum. It is too difficult to return them.
- Sat., Nov. 30, 1985 11 am to 12 noon help set for the sale the following week at the Historical Society House. Bring your ornament. See instructions above.
- Sun., Dec. 1, 1985 CLOSING OF THE 150th CELEBRATION ON THE SETTLEMENT ALONG OAK CREEK -- 4 pm-- CITY HALL, SING A LONG, REFRESHMENTS SLIDES
- Sat., Dec. 7, 1985 BAKE AND CRAFT SALE-- 9 am to 2 pm -- Sign up to help for an hour or two. Cookies and cider will be served. View our tree donated by Grace Broskowski, with 200 lights and many, many ornaments donated by Mary and Richard Kuzminski. Come visit. Spread some cheer.
- January 1, 1986 HAPPY NEW YEAR --DUES ARE DUE-- \$3. Seniors-- \$4. Individual--\$6. Family We still operate all year whether you pay your dues or not. Please support your local history museum.
- February 15, 1986 Dinner at BE-Becor Club House Price of dinner: \$7.50 Stuffed Pork Chop Entertainment

Dues: Send to Mrs. Laura Hook , 743 Minnesota Ave., South Milwaukee, 53172--If you wish to include comments or suggestions along with your dues, they are always read, considered and appreciated.

Dinner: Why not send your dinner reservations along with your membership dues?

We want to thank Gene Weber for his donation of a beautiful slide projector to use for Historical Presentations. Gert Endthoff has given presentations to the Oak Creek Historical Society, the Franciscan Villa, the Women's Club, the Senior Center Style Show, and had discussion at Willow Crest.

FOUNDED MARCH 1972 BY MR. AND MRS. DENNIS RANKIN

INITIAL DIRECTORS — DENNIS RANKIN • PENNY RANKIN • GEORGE HOOK • MARY McCARRIER • BRUCE RAYESKE
DORA LEE SZEWCZUGA • WILLIAM DOMOE • LILLIAN DSHONG • CHESTER GROBSCHMIDT

A BRIEF HISTORY OF THIS AREA AND MUSEUM

The first white man in the area of the Wisconsin territory was Jean Nicolle in 1634. By 1763 the French and British had investigated the "Lakes" west of Huron. By 1783 the territory was claimed by the U.S. Government as part of the Illinois tract. It was also claimed by the State of Virginia, but Virginia gave it to the U.S. Government in 1784. The U.S. Government established the Indiana territory in 1787 and in 1796 there was a formal surrender of the area to the U.S. by Great Britain. In 1805 this area became Michigan territory, in 1809 it became Illinois territory and in 1818 it again became the Michigan territory, but in 1823 Congress provided rights to elect a territorial legislature with a Judge in each of the two counties of Brown and Crawford. Brown County covered the southeastern part and was subdivided into Brown and Milwaukee county in 1834. In 1836 the Congress established the territory of Wisconsin which included what is now known as Wisconsin, Iowa and Minnesota and portion of Dakota. Congress established legislative power in the governor and a legislative assembly with 13 members and a house of representatives with 26 members. Any acts passed by the legislature had to be approved by the Congress. Three judges ruled the Supreme Court. The population in 1836 was a total of 22,218. Milwaukee county had 2,854, Brown county had 2,706, Crawford had 854, Iowa had 5234, west of the Mississippi were 10,531.

On March 15, 1839 this spot and 160 acres was deeded to Martin Otis Walker of Troy, New York from the United States. The next day Walker sold the land to John and Sarah Fowle.

1865 to Alfred and Mary Jane Fowle

1891 to South Milwaukee Company

1893 to P.H. and Elizabeth Loftus

1894 to Joseph and Mary Davies

1917 to Etta Bethel (their daughter)

1920 to Irvin and Nellie Davies

1927 to Rosanna Fitzsimmons

1934 to Robert Fitzsimmons

1935 to Irvin and Nellie Davies

1942 to Felix and Sylvia Fabinski

1974 to South Milwaukee Historical Society (through the efforts of Dennis and Penny Fabinski Rankin, Dennis is a great, great, great grandson of John and Sarah Fowle)

SOUTH MILWAUKEE HISTORICAL SOCIETY

Founded March, 1972

This lot was subdivided in 1892. It was part of a farm owned Alfred and Mary Jane Fowle. The house was built sometime in the 1890's. Additions and improvements have been made to the house since it was built.

Several families and businesses occupied the interior. The last owner, Mr. and Mrs. Felix Fabinski donated the property to the South Milwaukee Historical Society in 1974 for a museum.

The museum opened to the public in 1977.

If anyone has 35 mm slides of old schools or other locations in South Milwaukee, a donation of them to the Society would be appreciated

DONATIONS to the Museum include \$75. from the South Milwaukee Women's Club and a display cabinet from the Alfred Fowle House that was used to display wax fruit.

George Hook and Steve Czerwiczniak fixed the windows in the Museum and added insulation to the basement ceiling around the outer walls. THANKS FELLAS!! New valves were put in the radiators in the upstairs kitchen and the back bedroom radiator valve fixed. The heating system is working fine according to Dick Thinnis.

NEEDED: A welder to fix the outside basement door hinge. Call George at 762-0635.

THANKS TO THE WOMEN'S ORGANIZATIONS for the fabulous presentation and luncheon for Women's Heritage Month in October.

THANKS to Betty Tschohl for lending her old cook books to me for the following information about food.

As the holiday season approaches I often wonder about some of the cooking practices of our early settlers.

In 1792 Abigail Adams ordered a barrel of brown sugar and a hundred bushels of oats, among other things, for her summer in Quincy, Mass. Even town dwellers bought sugar, flour, apples and such by the barrel in order to save trips to the market. Those were heavy things to carry home in a market basket.

Fish was prevalent in the unpolluted streams. There is no record of anyone ever freezing fish.

The farm wife would sweeten preserves and pies she made with honey or maple sugar or molasses. She fed her family mush and puddings cooked from home-grown Indian (corn) meal and fresh fish or meat from the birds or rabbits that were hunted near the farm. Farm animals were only slaughtered on rare occasions. She probably handled about twenty dollars in grocery money all year.

The farm wife would put some of the wood ashes that she used in cooking her meal in a pot of water on the wood stove and used that water for cleaning her dishes afterward (homemade lye). Matches were unheard of until 1850. People "had" their fires and would "make" a fire by adding wood shavings to it. If you carelessly let it go out you went to your neighbor for a hot coal or used you flint and tinder.

Early measurements were varied from pounds of items, "about" so many, a teacup, a wine glass. There were few cookbooks, but then there have always been more cooks than people who could read them. The cooks just memorized the recipes.

The following is a recipe for Salmon from "The Accomplish'd Cook, or The Art and Mystery of Cookery, first published in Leicestershire in 1664. It was rewritten and published in Boston in 1712.

To broil or toast Salmon

Take a whole salmon or slices cut round it the thickness of an inch, steep these in wine vinegar, good sweet sallet (salad) oil and salt, broil them on a soft fire, and baste them with the same sauce they were steeped in, with some straight sprigs of rosemary, sweet marjoram, tyme, and parsley; the fish being broiled, boil up the gravy and oyster liquor, dish up the fish, pour on the sauce, and lay the herbs about it.

Here is an Almond Drop Cookie from GERMAN NATIONAL COOKERY FOR AMERICAN KITCHENS by Henriette Davidis published in 1904

1/2 pound of sifted flour, 1/2 pound of sifted sugar, 2 ounces of butter, 2 ounces grated almonds, 4 eggs, the grated peel of half a lemon. Cream the butter, stir in the eggs, sugar, spices and almonds and beat for 1/4 hour, mix the flour into the mass and put into a buttered pan, a teaspoonful at a time, and bake in a moderate(350) oven.

COFFEE PRETZELS from same book.

Make a dough of 3/4 pound of flour, 1 ounce of freshly roasted and finely ground coffee, 2 whole eggs, the yolks of 2 eggs, 5 ounces of sugar, 3 ounces of butter, vanilla, grated lemon peel, a pinch of salt and a teaspoonful of baking powder. Make into small pretzels and bake in a moderate oven to a light brown color.

Officers: Lois Schreiter, president 762-5214
Addie Becker, vice-president 764-2118
Laura Hook, treasurer 762-0635
Anne Monson, secretary 762-1091

SOUTH MILWAUKEE HISTORICAL SOCIETY
717 MILWAUKEE AVE.
SOUTH MILWAUKEE, WI. 53172