

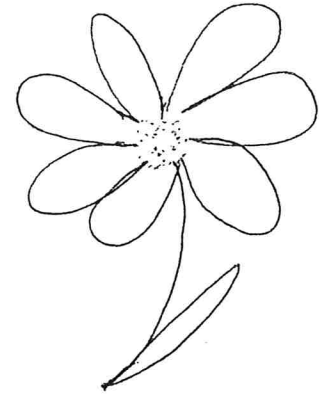


South Milwaukee Historical Society

717 Milwaukee Avenue, South Milwaukee, WI 53172
NEWSLETTER APRIL, 1993

OFFICERS

President	Addie Becker	764-2118
V.-President	Richard Tangen	762-2199
Secretary	Anne Monson	762-1091
Treasurer	Lois Schreiter	762-5214
Past President	Richard Thinnes	762-6214
Curator-Historian	Gertrude Endthoff	762-8852
BOARD OF DIRECTORS (Term expires)		
Jewell Heise	1995	762-4650
vacancy	1995	
Dr. Harold Hein	1994	483-4826
Mary Magnuson	1994	762-9428
Steve Czerwicznik	1993	762-2089
vacancy	1993	



MARK YOUR CALENDARS:

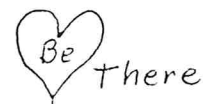
- MAY 3 POT LUCK DINNER--BRING YOUR FAVORITE DISH--5:30 PM AT THE FIRST CONGREGATIONAL CHURCH, 1111 N. CHICAGO AVE. SEE THE MONTY PYTHON "SPAM" SKIT ON VIDEO ELECTION OF OFFICERS AND BOARD
- MAY 30 FIRST OPEN HOUSE--HOUSE GUIDES NEEDED FOR SUMMER SUNDAYS 2-4PM
- JUNE 4-5 RUMMAGE SALE--FRIDAY 9 AM TO 4 PM--SAT. 9 AM TO 2 PM
- JULY 25 HERITAGE DAYS WATCH LOCAL PAPERS FOR ALL THE EVENTS OPEN HOUSE, TROLLEY RIDES, ICE CREAM AND SODA, RUMMAGE
- SEPTEMBER 13 POT LUCK DINNER--SAME TIME SAME PLACE AS ABOVE
-

LETTER FROM THE PRESIDENT:

Once again we had a very delightful evening for our Annual Dinner at the Bucyrus Club. It was a special day and evening for Agnes Reingans. Agnes is 96 years young. Her grandson, Herb Wagner, brought her all the way from Michigan to celebrate her birthday with us. Many more Agnes. I would like to thank all our members and guests who attended the dinner. It's always a good feeling to see your friends and meet new ones.

Pot Luck

May 3



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 DISHONG • CHESTER GROBSCHMIDT

We again participated in the Business and Industry Fair. This year besides selling hot dogs, brats, sweet rolls and coffee, we also sold potato chips and soda. I would like to thank Grebe's Bakery for donating the sweet rolls. We also sold books, post cards and spoons. Thanks go out to Don Powers Jewelry Store for engraving the spoons. Last but not least I would like to thank all the people who helped those two days, for without you it would not have been a success.

We will be needing house guides for Sunday afternoons starting May 30. Please contact me if you can help us out.

May 3rd is our Pot Luck Dinner and elections. See you May 3rd. Bring your favorite dish to pass.

Addie Becker, President

TREASURERS CORNER

THANKS for your support. New Life Member, Mark Draeger
OTHER LIFE MEMBERS ARE Vance Chamberlain, Barbara Coley, Gertrude Endthoff, Sylvia Fabinski, June Fykse, Dr. John Gladieux, Mr and Mrs Preston Haglin, Mr and Mrs Kenneth Heise, Frederick Hook, Ruth Howes, Barbara Klipfel, Ethel Lange, Mothen - Bell Funeral Home, Dennis Rankin, Mr and Mrs Don Schmidt, Marolyn Steenrod, and Dora Lee Szewczuga

IF YOU HAVE a remembrance you would like to share with our readers, please send them to SMHS REMEMBERS, 104 BROOKDALE DR., SOUTH MILWAUKEE, WI 53172-1215 We will print them in a future newsletter.

If you know of any members that are ill, please call Mary Magnuson, 762-9428 with the information, so she may send them a get-well wish.

GET WELL CARDS HAVE BEEN SENT TO Ruth Cerwiczuk and Gene Stark, SYMPATHY CARDS TO Mr. Helge Tangen and Pearl Swendrowski and THANK YOU CARS TO Jim Quinn and James Grebe.

ACQUIRED: Clothes Basket, oak splint with solid bottom, made at South Milwaukee Basket Factory, could be used as new baby bed and a satin dress, 1776 pattern made in 1976 worn by Mrs. Donald Priest at the Eagles Ballroom Bicentennial Celebration.

Two duster(boudoir/morning) caps with tatting edge, Veterans Hospitals in WI 1826-1926 Book and picture of soldiers in Hawaii from Roger Roylock.

For Sale: TWO LOTS in Forest Hill Cemetery. Offers accepted. \$800.00 value. See Gertrude Endthoff or write to the society address.

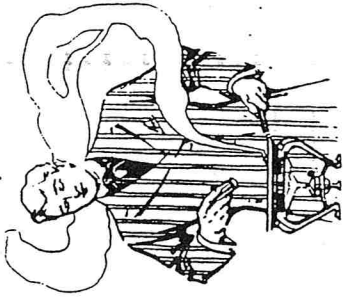
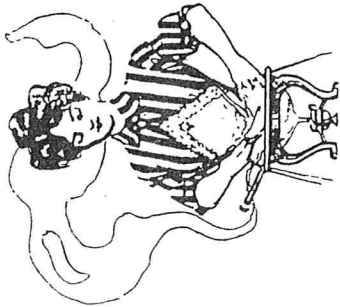
Send FAMILY HISTORY INFORMATION to: S.M.H.S., 717 Milwaukee Ave. 53172

THANK YOU FOR USING YOUR PIGGLY WIGGLY STORE GROCERY RECEIPTS: The S.M. Historical Society BENEFITS from your efforts.

THE ERA OF THE CHAFING-DISH

BY CHRISTINE TERRILL
HUNE HERRICK

THE GROWTH OF "LIGHT HOUSEKEEPING" IN OUR GREAT CITIES, AND A PRACTICAL SOLUTION OF MANY OF ITS CULINARY PROBLEMS



IN these days only the rich can afford to lead the simple life. People possessed of less than wealth must rack their brains to devise means for keeping any sort of homes, if fate casts their lines in big cities.

Time was when, even in New York, it was possible to make a methodical division of one's income. Such a proportion was to be devoted to house-rent, so much more to provisions, so much to service, and what was left to clothes and sundries. Now, by the time you have paid your rent in a tolerably respectable apartment—let no one even suggest a "hole house!—you have so little left that it is hardly worth while to consider engaging a servant, to whom you would have to pay the balance of your income.

"It would be rather nice to live in one of these new houses," said one of two women who were walking through a handsome up-town street. "Only it would take a fortune to pay servants to run it."

"I wouldn't go so far as that," returned the other. "After I had paid the rent of a house like that, I should have nothing left for servants. I should have to do all my own work!"

This is the position of so many women and so many men that they have become a host to be reckoned with. Builders are recognizing conditions by putting up big apartment-houses cut up into small flats of two, three, and four rooms and a bath.

"Why don't they 'kitchenettes' in which



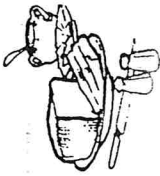
build larger apartments?" I asked the janitor of an apartment-house, in my quest for a place where I could really keep house and live in the old-fashioned way. "There's not enough demand for more than four rooms and a bath," I was told. "But there is no kitchen," I protested weakly.

The janitor vouchsafed a superior smile. "All the tenants go out for their meals," he condescended.

I didn't believe him then any more than I do now. Men, who have no petticoats, and who dress for the street when they get up, may not mind beginning a wet or snowy day by a tramp to breakfast, and the woman who goes to an office may accept the same experience as part of her lot. But all the world does not have to go out on business the first thing in the morning, and I cannot be persuaded that a woman who can stay at home in house-gown and slippers on a stormy morning, and make herself a cup of tea over a gas-burner, will willingly imperil her clothes and her health by going out for mere food. Moreover, it costs to live at restaurants, and good table-board comes high. It is almost as expensive as attempting to keep house.

THE MODERN KITCHENETTE

This conclusion, at which I arrived on my own account, having finally been reached by men and builders. The new "no house-keeping" apartments are being supplied with "kitchenettes" in which



so-called "light housekeeping" may be done. The lightest of housekeeping it is, in some cases; but the culinary artist is not to be hampered by circumstances, and from some of these kitchenettes I have known to come as ambitious and satisfactory meals as were ever turned out by a "professed cook" with a whole *batterie de cuisine* at command.

As a rule, however, veritable light housekeeping is the order of the day, and at the first glance the kitchenette seems to contemplate little else. Its space is restricted, and provisions for elaborate cookery are lacking. The kitchenette apartments are intended primarily for those who improvise a simple breakfast, compromise on a delicatessen luncheon, or lunch out, and take their dinners at a restaurant. Limited as the cooking accommodations are, they loom up as the height of luxury to those who live in studios or bachelor apartments unprovided with even an apology for a kitchen.

In New York, this studio life has grown immensely in the past few years. Only ten years back it was considered a rather overwhelming eccentricity for any one to occupy a studio unless he were a painter, a sculptor, or possibly a musician. Now it is not thought matter for comment when the woman who gives music-lessons, binds books, makes jewelry, works in metal or leather, or does one of the many other things comprehended under the comprehensive title of "arts and crafts," should have a studio. Studio-buildings have sprung up all over the city, and more are under way. Unfortunately, the increase in number has not yet been accompanied by a drop in their rents. They are still expensive, even when situated in old, ramshackle fire-traps of buildings. The very name "studio" may usually be taken as a synonym for high rent.

Yet those who occupy them are not generally persons of large means. As a consequence, since circumstances are against

economizing in tenants must find some other way to save. The more recently built studios are, in many cases, supplied with some cooking accommodations. When these are lacking, the would-be saver of pennies resorts to a chafing-dish, a gas-plate, an alcohol hot-water kettle, and makes the best of what he—or she—possesses.

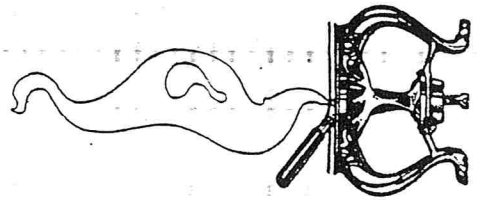
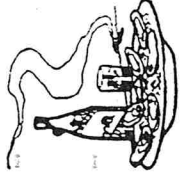
Far be it from me to speak lightly or disrespectfully of these substitutes for the conventional methods of cooking food. Some of the best meals I have ever had have been prepared in such utensils. Judged on their own merits, the dishes were good and required no allowances for the fashion in which they had been evolved.

Only those who know little of the subject hold the chafing-dish in light esteem. It has had the misfortune to have coupled with it the names of two dishes which are a menace to the incompetent digestion. Lobster à la *Newburg* and Welsh rabbit are the preparations connoted by the chafing-dish to those who have not had the opportunity to learn more of its possibilities. Those who understand it, and who will reinforce it by one or two simple appendages, may do more than achieve boiled or poached eggs for breakfast, creamed chicken for lunch, and cheese *fondue* for supper.

Let us give ourselves to practicalities for a few moments. A study of the chafing-dish is well worth while to any one who contemplates using it for what I may call serious cookery.

THE CHAFING-DISH COOK'S OUTFIT

In the first place, then, every properly conducted chafing-dish has two pans—the blazer, in which quick cookery is done, and the double boiler, by the aid of which slower culinary processes are carried on. How many know that you can also secure with a chafing-dish an omelet-pan, a chop-pan, a toaster, and an egg-poacher? Not all of these are necessary, but it is well to have a couple of pans which will fit into the chafing-dish rim. A pie-plate of a size to fit the rim will answer if one cannot attain the omelet-pan, although the latter is better, since it is supplied with a handle.



Add to your culinary outfit what is known as an alcohol-stove—a powerful lamp which stands in an iron frame on which you can set a kettle or a saucepan. If you have a gas-burner with which you can connect a tube, and have a gas-plate, you will not need an alcohol-stove. Over this plate you can boil your kettle as well as cook. If you are so fortunate as to live in a house lighted by electricity, and if you feel that you can afford the initial cost of the electric appliances for the kitchen, you are blessed among cooks. Not for you are blackened kettles and saucepans to be painfully cleansed after you have finished your repast, but a shining cleanliness which one who has never cooked by electricity would not believe possible outside of Spotless Town.

Electric chafing-dishes are also made, in more styles than one, and cookery in a chafing-dish may be done over a gas flame, although at the cost of close watching. But the good, old-fashioned alcohol chafing-dish is within the reach of all, and now that one can buy a big bottle of denatured alcohol for twenty-five cents, what used to be its worst item of expense sinks into insignificance.

Have your chafing-dish of what material you please. Copper, brass, silver, nickel—the last by far the most easily kept clean—are equal in excellence. The new chafing-dishes that one sees, where an earthen casserole rests in a metal band, are admirable for certain dishes, but for every-day, all-round cookery they are not equal to the chafing-dishes of metal.

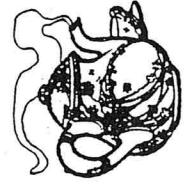
In addition to the articles already enumerated, you must have other necessities for mixing and cooking—two or three crockery bowls, a measuring-cup or glass, knives, forks, spoons, small and large, an omelet-knife, a grater, a lemon-squeezer, a pepper-shaker, a salt-shaker, and the like. I have spoken of crockery bowls, but the ware makes no difference. One famous chafing-dish cook I had the honor to know used the little gay-colored Russian tea-bowls for mixing, and quaint Japanese or Chinese bowls add a pretty touch to the outfit. You need not be afraid to use your best when you are to handle it yourself. As one of Mrs.

“It is a comfort to know that you can stir your blanc-mange with a silver spoon without being afraid the cook will use it the next morning to take up the ashes.”

The additional pans to which I have referred make it easy to serve many people at one time. If you have two chafing-dishes, the extra pans may not be essential; but lacking this wealth, you can manage to serve a good-sized party by preparing one batch of food after the other. For instance, if you have oysters *à la poulette* you may cook your blazer full of these, and while some one passes the pan containing them you can prepare a second supply in the lower pan of the chafing-dish, or in one of your extra pans, if the food is something which must be cooked over hot water. I have seen relays of college boys fed in this way, at luncheon, when the only means of preparing the food was one chafing-dish with its two vessels, a tin pan, an alcohol-stove such as I have described, and a ten-cent tin saucepan in lieu of a kettle.

I have said that the possibilities of the chafing-dish are unknown to those who have not studied it. Practise, as well as theory, is requisite, and I would not advise any one to attempt a new dish without first essaying it for a home tableful. A chafing-dish has as few tricks as any utensil I have ever met, but it requires understanding to be successfully handled. If the cook will keep her head, there are no accidents to be apprehended, but a chafing-dish in full swing is not something which can be left unwatched, and the quick results it sometimes accomplishes are a little disconcerting to one not accustomed to it.

If I put the cook in the feminine gender, it is with no idea of belittling the power of man as the manager of a chafing-dish. I have known several men who were admirable cooks with a chafing-dish, besides sev-



they were—and since self-confidence is a good part of success, it is quite possible that the equipment of these latter did not fall so very far short of those who had better records to offer.

SOME PRACTICAL SUGGESTIONS

For the sake of those belonging to the class I have referred to as linking cheese, lobster, and the chafing-dish inseparably, let me make a few suggestions concerning meals that can be achieved on the utensil in question. Breakfast, for instance. You can heat your ready-cooked cereal in the blazer of the chafing-dish while the water boils in the outer vessel, and in this same water you can afterward boil or poach your eggs. Or you may empty the cereal from your blazer, banish the hot-water pan, set your blazer over the flame, and in it crisp your bacon and fry with it sliced apples or green peppers; or you may keep the bacon hot while you fry your eggs in the fat.

Scrambled eggs are never so good as when cooked in a chafing-dish and served directly from it to the plate of the eater. Shirred eggs, creamed eggs, eggs with black butter, with ham or tongue minced, in an omelet—there is no reason why one should lack variety at breakfast. Small pan-fish may be cooked in the blazer of a chafing-dish as readily as in a frying-pan, and ham can be grilled, liver and bacon cooked, and tripe or brains or sweetbreads prepared for eating.

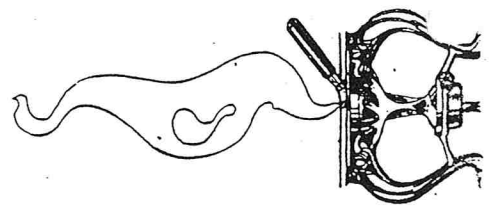
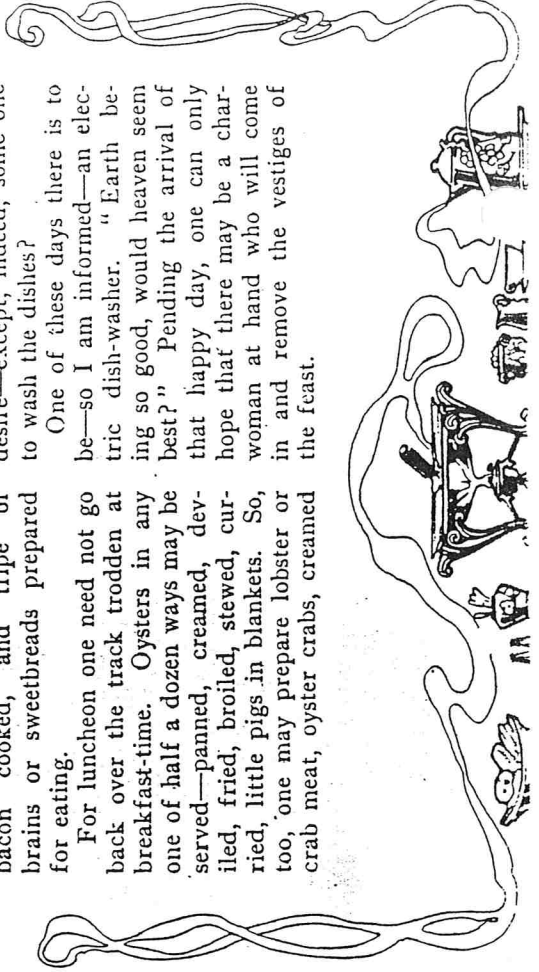
For luncheon one need not go back over the track trodden at breakfast-time. Oysters in any one of half a dozen ways may be served—panned, creamed, deviled, fried, broiled, stewed, curried, little pigs in blankets. So, too, one may prepare lobster or crab meat, oyster crabs, creamed

fish—the fish first boiled in the lower pan and then flaked for creaming—grilled sardines, halibut steak, clams, scallops, shrimps. Suitable for luncheon, too, are such dishes as some of those suggested for breakfast—liver and bacon, grilled ham, sweetbreads, creamed chicken, curried chicken. Cooked meats may be bought at the delicatessen-shop and deviled, curried, or made into savory minces. Kidneys are never better than when done in a chafing-dish.

If the chafing-dish may be convicted of weakness, it is at dinner-time. This is really not its province; yet one may achieve a delicious cream soup in the bottom pan, and if one will condescend to canned soups the path is easy. Lamb chops and tenderloin steaks are excellent when grilled in the blazer of a chafing-dish. French peas and string beans may be cooked over the alcohol flame; and, given boiled potatoes, one may attain potatoes creamed, *sauté*, or Lyonnaise. Tomatoes may be fried or curried or creamed in the chafing-dish, mushrooms cooked to the queen's taste—and behold your dinner! In such contingencies as these one learns the real value of the additional pans and saucepans.

After such a meal who would crave a sweet? A salad is in place now, perhaps fruit, and a cup of coffee is taken as a matter of course. What more could one desire—except, indeed, some one to wash the dishes?

One of these days there is to be—so I am informed—an electric dish-washer. “Earth being so good, would heaven seem best?” Pending the arrival of that happy day, one can only hope that there may be a charwoman at hand who will come in and remove the vestiges of the feast.



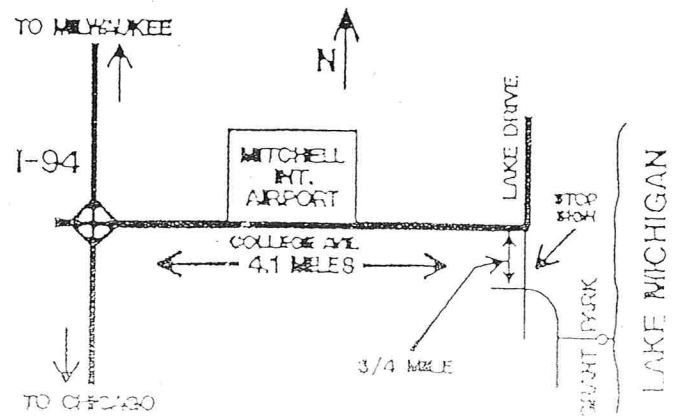
ATTENTION

The 4th Regiment of Continental Light Dragoons,
and the 2nd Regiment of Continental Light
Dragoons, will host a Revolutionary War
Encampment on July 10-11, 1993 in
South Milwaukee, WI and the honor of your
presence is requested.

Relive the life and times of those who fought
and sacrificed so much for our independence.
Soldiers will do battle, artillery will shake the
earth, the navy will land on the beach, ladies
will delight you with their handicrafts and the
odors of cooking over open fires.

If you have never experienced the American
Revolution, don't miss your chance! Fun,
learning & excitement for all!

Exit from I-94 onto College Ave.
(east) 4.1 miles to Lake Drive
Turn right (south) 3/4 mile to stop sign
(park entrance) left turn into park,
proceed to areas 5 & 6
• watch for signs



Newsletter is published in Jan., Apr., July, Nov. each year.
Newspaper editor: Lois Schreiter, 762-5214

Dues are listed below. THANK YOU FOR YOUR SUPPORT WITH TIME, MONEY
AND ENCOURAGEMENT OF THE HISTORICAL SOCIETY'S PROGRAMS. THANK US--BY
BECOMING A MEMBER. YOU ARE NEEDED.

DUES:

Seniors	\$4.00	Professional	\$10.00
Single	\$5.00	Life Membership	\$100.00
Family	\$6.00	HELP PRESERVE YOUR HERITAGE. YOU LIVE HERE.	

SEND TO Lois Schreiter, 104 Brookdale Dr., South Milwaukee, WI 53172

Name _____
Street _____ city _____ zip _____
Phone _____ I can help with _____
Type of dues _____

South Milwaukee Historical Society
717 Milwaukee Avenue
South Milwaukee, WI 53172

