

South Milwaukee Historical Society

717 Milwaukee Ave

South Milwaukee, Wi. 53172

P R E S E R V I N G T H E P R O U D P A S T

**FOUNDED
MARCH
1972**

Founders

- Dennis Rankin
- Penny Rankin

Initial Directors:

- George Hook
- Mary McCarrier
- Bruce Rayeske
- Dora Lee Szewczuga
- William Domoe
- Lillian Dishong
- Chester Grobschmidt

OFFICERS:

PRESIDENT	ROBERT PFEIFFER	764-1135
V. PRESIDENT	LOIS SCHREITER	762-5214
SECRETARY	SUE ZIAREK	520-1959
TREASURER	RICHARD RAATZ	761-3941

BOARD OF CURATORS

JUDY BALESTREIRI
RICHARD THINNES
STEVE SCHREITER, GENEALOGY

BOARD OF DIRECTORS (TERM EXPIRES):

ESTELLE HAACK	(2011)	762-8124
CAROL BRABY	(2012)	870-7857
ADDIE BECKER	(2013)	764-2118
JB BULLEY	(2013)	762-7605
BARBARA SCHOUTEN	(2013)	764-2315
BARB MUELLER	(2013)	762-2712

SUNSHINE CHAIRPERSON



HONORARY BOARD MEMBER
BETTY CHOVANEC

FROM THE PRESIDENT'S DESK

INSIDE THIS ISSUE:

Past Events	2
Garden Tour	3-4
I Remember....	5-6
Tids & Bits	7

Well, after a slow start summer is finally here! I hope you're all enjoying it. A lot has happened since the last newsletter went out. The spring potluck was held in May (see page 2 for some great pictures). I was sorry I couldn't make it but really appreciated the get well card you all signed and sent. The 4th annual garden tour was at the end of June (a full report and lots of pictures starting on page 3); we had a table at the farmers market in June & in July; students from EW Luther toured the museum; we found out we have a leak in the sewer pipe at the museum; we got to tour the new & improved Bucyrus Heritage Museum and we got introduced to the new owners of Bucyrus. The curators continue to work their way thru the museum and were lucky enough to get some help from two M&I Bank employees. Lois, Addie & I got to ride in a 1929 Mercedes in the Heritage Day Parade (sure glad the weather had cooled down some by then) Wow, when I write it all down there really was a lot going on. And the thing they all have in common is great volunteers. But we need more of you to help out, any way you can. If you have some time to spare, give Lois a call at 762-5214. Tell her what you're interested in or like to do and she'll find some way for you to help out. We can't do all this without you.

The current plan is to relax a bit thru August and then on September 12th we'll hold the Fall Pot Luck meeting. Hope you can join us.

Enjoy the rest of your summer!

Bob Pfeiffer

P.S. From the Editor/Secretary:

Help?? Do you have a memory of South Milwaukee you'd be willing to share with our readers? How about an interesting picture of a place or event from our city's past that we could use. Maybe you'd like to try your hand at writing a short article for the newsletter? Give me a call or drop me a line. I'd love to hear from you. And, as always.... If you'd like to sign up for the electronic newsletter just send an email to sziarek@wi.rr.com and I'll add you to the list.

Sue Ziarek

PAST EVENTS!!

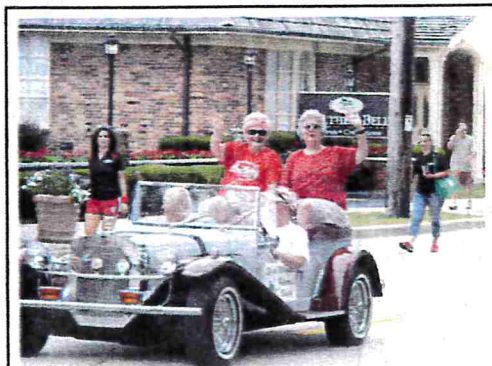
The Spring Potluck meeting was a big success. Lots of great food and good company. After a short meeting some of the members shared stories about their hobbies and collections.



Mark your calendar and be sure to join us at the Fall Potluck meeting on September 12!

Bucyrus Heritage Museum Expansion

David Lang (Bucyrus engineer & company historian, recently deceased) would be happy to see the results of the Bucyrus museum expansion to three floors. Historical Society members Richard Thinnis, Rose Novacek, Ken Heise, Maureen Lang and Lois & Steve Schreiter visited the Museum on May 19, 2011 for a special tour and dedication. The renovation included added structural supports, stairs, elevator, exhibit walls and a new Sullivan Library on the third floor, in addition to the interactive video and artifacts that were already in place. I was impressed with the new display walls, the use of space and the Teddy Roosevelt video and sound site. It was a lot in a little space. We were treated to delightful tour, lunch and T-shirts. Thank you to Tim Sullivan and the Bucyrus PR department and retirees. The Museum is planned to be open for visitors on a daily basis.



Bob, Addie & Lois got to ride in a 1929 Mercedes in the Heritage Day Parade



Lois selling garden tour tickets at the Farmers market in June before the weather warmed up!

The South Milwaukee Historical Society's fourth annual Garden Tour on June 25th was a big success. Ticket sales increased by about 40% resulting in almost \$1000 for the Society. Parkway Floral was the big seller; several times they called for additional tickets. Many thanks to Brian and his staff for their efforts and help to the tour. After miserable weather during the Farmer's Market, where we attempted to sell tour tickets, the morning of the 25th was gorgeous, sunny and blue skies.

Thanks to the gardeners, who spent countless hours preparing their gardens greeted visitors and answered hundreds of questions. Thanks to the volunteers, who manned tables at each garden, stamped tickets, kept the attendance tally and directed visitors to the gardens. Thanks to Jill & Jim Recely, who hosted the pre-tour luncheon (garden tour and luncheon a week early for gardener's and volunteers) and who recruited many of the gardens on the tour.

Gardeners this year: Jan Schumacher, Judy Lewandowski, Barb and Rick Grobschmidt, Kay & Jerry Grant, Sandy & Butch Webb, Peggy & Tom Bartelt, Bonnie & Ron Wieselman, and Audrey Horsman Volunteers this year; Maureen Lang, Rose Novacek and her daughter Tanya, Richard Ratz, Don Bulley, Bob Pfeiffer, Suzanne McKinney, Barb Mueller, Estelle Haack, Kathy & John Klopinski, JB Bulley, Richard Thinnes, Lois & Steve Schreiter.

Special thanks go to Molthen Bell Funeral Home for sponsoring the tickets, to Jim Shelenske for signs and wire holders, to M & I Bank and to Parkway Floral for ticket sales, Melinda Meyers for her web site listing and to the Journal - Sentinel for putting us on the top of the list of garden tours.

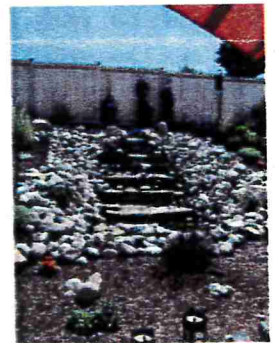
Any gardener who wishes to show his or her garden next year and others who would like to help during the garden tour may call me at 762-5214

Lois Schreiter

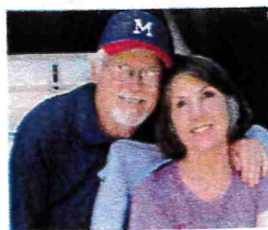
Our Gardeners



GARDEN TOUR HIGHLIGHTS



Our Volunteers



As always, thanks to Lee Loveall for these great pictures!

I REMEMBER.....

Seeing all the fresh fruits and vegetables at the South Milwaukee Farmer's Market brings back some summer memories from my childhood and I decided to write my own "I Remember" story this issue. I hope it brings back some memories for you too.

Sue Ziarek

My parents grew up during the depression, an era when you had to make do with what you had and one of the ways they made do was to can or "put up" their own fruits and vegetables. That make do attitude carried over into their adult lives—my childhood. Summer was a busy time for us since canning was a family affair. We didn't have a big yard but dad found room to plant tomatoes (grown from seeds bought at Sucharski's Feed Store or from plants bought at Hahlbeck's greenhouse). We had a crab apple tree in the front yard and for a while, a small peach tree & a small cherry tree in the back yard. Our neighbors had 2 huge apple trees that ripened in mid-August. They were the best apples for canned apple sauce (and pies!), as big as soft balls which was a good thing because the trees were higher than their 2 story house. That's a long way to drop but even if half the apple was bruised there was still plenty to salvage for canning. An uncle had grape vines in his yard and would share so mom could make grape jelly.

In late June mom, dad, my brother and I would pile in the car and meet my aunt & uncle with their 4 kids at the pick-your-own strawberry farm where we'd spend hours picking berries in the hot sun. The trunks would be covered in heaped up strawberry baskets when we were done (they gave you a discount if you brought your baskets from last year). As tired as we'd be when we got home, picking berries was just the start. Mom would fill the sink with water and wash the berries; my brother & I would be set to work at the kitchen table removing the hulls. Dad would get out the canning equipment. Jars would be set in boiling water on one back burner to sterilize them and there was a special small kettle mom used just to melt canning wax on the other one. The berries and sugar would be carefully measured out into the big canning kettle that had been handed down from my grandmother. You had to stir the strawberries the whole time and the clouds of steam that bubbled out of it smelled so good! When they were boiling so hard you couldn't make them stop mom would pour in the pectin and then dad would quickly transfer the kettle to the counter. First mom would skim the foam off the top into a small dish then gently fill the hot jars and finally spoon just enough wax on top to seal them. When the kettle was empty the process would start all over again because one batch just wasn't enough to last all winter even though we also made grape & peach & crab apple! Strawberry seemed to be everyone's favorite. When the last batch was finally done mom would get out a sleeve of soda crackers and that dish of foamy jelly. What a treat! That first bite made all our hard work worthwhile because nothing can compare to homemade jelly! Finally, when the kitchen was all cleaned up we'd turn on the window air conditioner, (all that boiling really heats up the house), hop into the car and go to the Dairy-O for an ice cream cone while the house cooled down.

Every other year the small peach tree in the back yard would produce enough fruit and we'd go thru the same process with them although mom usually made just one batch of jam and canned the rest, a much shorter process but still a lot of work. Crab apple jelly was a 2 day job because she had to cook the apples then pour them into a jelly bag to drain the juice over night. Same with grape jelly. Spiced crab apples went really fast. You didn't even have to take the stems off!! But I think my all time favorite, maybe because I've never been able to duplicate them, was crock pickles. We'd go to Mahn's farm stand on Rawson Av in Oak Creek to buy a couple bushels, take them home and wash them in the basement laundry tubs. Dad would pack them into the crock with lots of dill and top it off with an old crockery plate and a big rock. I think it was supposed to take about 2 weeks for them to get pickled but before then I'd be sneaking downstairs "testing" them. As long as I put the plate and the rock back dad didn't really mind. Whatever survived my 'testing' eventually got put up in jars but they were never as good as when they came straight out of the crock.

I REMEMBER..... (CONTINUED)

In late August there would be tomatoes to can and in fall the crock would be filled with shredded cabbage for sauerkraut. Even the green tomatoes that didn't have time to ripen were used to make hot dog relish. It was a lot of work but by November all the shelves in the canning closet were filled and we'd be set for the winter.

Here's the recipe for that hot dog relish. Keep in mind this was long before food processors. All that chopping had to be done by hand! I've also included a more 'recent' recipe for stewed tomatoes. Being able to pressure can the jars made things a lot easier than using a water bath where you cover the jars with boiling water to kill any bacteria. Do you know how much water it take to cover quart jars??? Bringing it to a boil seemed to take forever! And finally there's a modern recipe for freezer pickles I though you might like to try.

Hot dog Relish
 1/2 green pepper
 24 small green tomatoes
 1 red pepper
 2 qts Onions - Chop it all up
 Pour boiling water over veg. and let stand 10 min. - then drain
 Put 1 1/2 qts. Vinegar in large pan add 3 lb. dark brown sugar 5 teasp. salt. bring to a boil. Then add 5 Tab. Cornstarch (and dissolved in a little Vinegar) then add to boiling brine to slightly thicken. Then add chopped Veg. and cook 20 min. add 3 small jars Yellow Mustard-French's and cook again 10 min. Put in hot jars & seal. Good Luck

*for 6 qts 3/4 c onion
 1/2 c. red + green pepper
 1/2 t. salt*

Stewed Tomatoes
 1 quart prepared tomatoes
 2 tablespoons chopped onion
 2 tablespoons chopped green pepper
 2 tablespoons chopped red sweet peppers
 1/2 cup sliced celery
 1 teaspoon salt
 1/4 teaspoon dried basil

Wash and drain all vegetables. Before measuring, scald, skin, core and quarter tomatoes; chop onion and peppers; and cut celery into one-half to one inch pieces. Put vegetables in kettle, cover and cook over moderate heat 15 minutes. Pour hot vegetables to one-quarter inch of top of home canning jar. Wipe off anything spilled on top or threads of jar. Put dome lid on jar; screw band tight. Process pints 15 minutes, quarts 20 minutes at 10 pounds steam pressure.

STEWED TOMATOES

Freezer Pickles

Combine and microwave on HIGH for 4 minutes.

- 2 cups sugar
- 1 cup white vinegar
- Cool

7 cups sliced cukes, peeled or not, your Choice (these are regular store-type cukes, not fresh pickles)

Add to the sliced cukes:

- 1 cup diced green pepper
- 1 cup chopped onion
- 1/2 teaspoon salt
- 3/4 teaspoon celery seed

Pour the sugar/vinegar mixture over the pickles. Set in the fridge for 1 day. Put into glass jars or plastic containers and freeze

A friend of mine says her aunt uses Red and Green peppers and calls these "Christmas pickles"

TIDS & BITS

The 2011 South Milwaukee Historical Society Scholarship winner is Jennifer Kay Hoffman from South Milwaukee High School. Jennifer graduated eighth in her class and is pursuing an education in Musical Theatre at the American Musical and Dramatic Academy, Los Angeles campus. Congratulations!

The end of an era.

I'm sure by now you've all heard that the sale of Bucyrus international to Caterpillar is a done deal. The name "Bucyrus", so long associated with our town is no more. The day after the sale was announced we got a call inviting the Historical Society Board members to a community meet & greet with the new owners that Monday. Bob Pfeiffer, Steve & Lois Schreiter, Addie Becker, Estelle Haack & Don Bulley were able to attend a reception at the corporate headquarters in Oak Creek. Caterpillar introduced themselves, presented a plaque to Tim Sullivan, the former president of Bucyrus, and the event was capped off with a fantastic buffet. It was a great opportunity to meet many of the Caterpillar employees being transferred to our area

In May we got a call from Dick Thinnes saying the sewer was backing up in the basement laundry tubs. Fortunately, while it didn't smell very nice, nothing in the basement was damaged. We called in a plumber and were told that tree roots had invaded the very old clay sewer pipe between the museum and the road. He was able to clear out the roots but we will need to replace the pipe. No definite plans have been made at this time.

On Sunday July 17 the Historical Society sold ice cream at the Grant Park 101st birthday celebration. Thanks to Bob, Estelle & Addie for their efforts but attendance was very low. The decision has been made not to participate in any more "birthday events" at the Park. Thanks also to Lois and Steve for the talks they gave on the history of Grant Park.

The Historical Society will have a table at the Farmers Market in August and September. We haven't locked in the dates yet but if you'd be willing to help staff the table call Lois for details.

As always....we need your help. Volunteers are the life blood of the Society. If you have even an hour to spare give us a call. Let us know what you're interested in or where your talents lie and we'll match you up with something that needs doing!

Be sure to mark your calendar for the Fall Pot Luck Meeting on September 12 at the First Congregational Church, 1111 N Chicago Av. Dinner is at 5:30PM. Bring a dish to pass!

COMING EVENTS

Our monthly meetings are now held at the South Milwaukee Library. We'd like to invite ALL our members to attend. As an added incentive, we'll be serving refreshments.

Aug 8 Monthly Membership Meeting
6:00 PM at the South Milwaukee Library

Sept 12 Fall Pot Luck Meeting
5:30 PM at the First Congregational Church
1111 N Chicago Av in South Milwaukee

Oct 10 Monthly Membership Meeting
6:00 PM at the South Milwaukee Library

Hope you can join us!



53172+1215

MR & MRS STEPHEN SCHREITER L2
104 BROOKDALE DR
SOUTH MILWAUKEE WI 53172



SOUTH MILWAUKEE HISTORICAL SOCIETY
717 MILWAUKEE AV
SOUTH MILWAUKEE WI 53172

USA JUL 2011 PM 5 L



South Milwaukee Historical Society

717 Milwaukee Ave

South Milwaukee, Wi. 53172

P R E S E R V I N G T H E P R O U D P A S T

**FOUNDED
MARCH
1972**

Founders

- Dennis Rankin
- Penny Rankin

Initial Directors:

- George Hook
- Mary McCarrier
- Bruce Rayeske
- Dora Lee Szewczuga
- William Domoe
- Lillian Dishong
- Chester Grobschmidt

OFFICERS:		
PRESIDENT	ROBERT PFEIFFER	764-1135
V. PRESIDENT	LOIS SCHREITER	762-5214
SECRETARY	SUE ZIAREK	520-1959
TREASURER	RICHARD RAATZ	761-3941
BOARD OF CURATORS		
	JUDY BALESTREIRI	
	RICHARD THINNES	
	STEVE SCHREITER, GENEALOGY	
BOARD OF DIRECTORS (TERM EXPIRES):		
	ESTELLE HAACK (2011)	762-8124
	CAROL BRABY (2012)	870-7857
	ADDIE BECKER (2013)	764-2118
	JB BULLEY (2013)	762-7605
	BARBARA SCHOUTEN (2013)	764-2315
	BARB MUELLER (2013)	762-2712
	SUNSHINE CHAIRPERSON	



HONORARY BOARD MEMBER
BETTY CHOVANEC

FROM THE PRESIDENT'S DESK

INSIDE THIS ISSUE:

Past Events	2
Upcoming Events	3-4
Tids & Bits	5
Membership Renewal Form	5

As I worked on the letter from the President, I looked back on the events of the past year. We've been quite active in the community. Thanks to Barb Mueller and Addie Becker we had a booth at the downtown market and sold books, mugs, ornaments, even signed up a few new members. A big thank you to Lois and the people who helped on the garden tour in June. It was very successful and everyone had a great time. Let's not forget the Grant Park celebration in July. It was HOT! And we ended up with 400 Dixie cups to give away!

You can start renewing your membership anytime. The Historical Society relies on the dues and sale of items to maintain the museum and present programs. I would like to invite all members to attend our Board/Membership meetings the second Monday of each month (except Sept & May). Besides conducting the business of the Society we have some very interesting discussion where people share stories and information about the early days of our city. The meetings start at 6PM and we have coffee and desert.

Be sure to keep the calendar of events handy. Saturday February 11 will be our annual dinner, time & place to be announced. We're looking for program ideas and volunteers to help with the event. You can contact me at 414-768-8195. The Open House & Bake sale at the museum is November 19 and the Holiday Tea at the Grant Park Golf Clubhouse is on December 10.

A very big **THANK YOU** to the officers & curators. They worked very hard this past year & I appreciate all their time & effort toward making the Society a great organization and making our city's history accessible to everyone!

Bob Pfeiffer

P.S. From the Editor/Secretary:

Help?? Do you have a memory of South Milwaukee you'd be willing to share with our readers? How about an interesting picture of a place or event from our city's past that we could use. Maybe you'd like to try your hand at writing a short article for the newsletter? Give me a call or drop me a line. I'd love to hear from you. And, as always....If you'd like to sign up for the electronic newsletter just send an email to sziarek@wi.rr.com and I'll add you to the list.