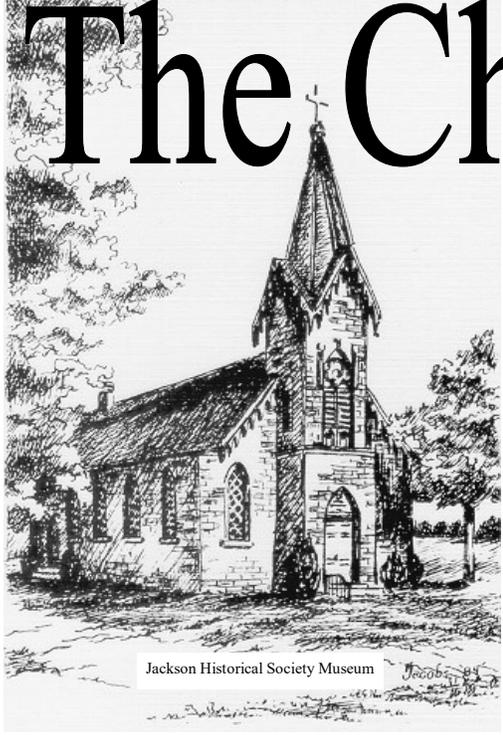


# The Church Mouse



Jackson Historical Society Museum

Volume 25 Issue 3 Jackson Historical Society November 2018

## WISCONSIN AND BEER A Look Back

In the 1800's, entertainment and lodging in Wisconsin was found in the many saloon/hotels located in growing communities and along the plank roads, stagecoach trails, lakes and rivers throughout the region. And, when the weary traveler stopped for the night, he often quenched his thirst with a beer. Most beer was locally brewed. A newspaper ad in 1837 announced the building of a "Public House" along the Oconomowoc trail. On the Watertown Plank Road a trip from Milwaukee to Watertown and back took three days, so a couple of overnight stops were planned. The Elm Grove Hotel was built in 1855 and housed a harness shop, grocery store, post office, a hotel and, of course, a saloon.

**PUBLIC HOUSE.**  
**T**HE subscriber would inform the travelling public that he has opened a house of entertainment on range 19 town 8 section 36 the north-west quarter. It is on the Oconomowoc trail, at the head of Fox River, on the direct route to the Upper Rapids on Rock River, where he will be happy to accommodate these may be disposed to give him a call.  
**DAVID BONHAM.**  
April 4, 1837. 33

German emigration to the Wisconsin Territory in the late 1830's and 1840's, brought with them well established brewing methods developed over several centuries. By 1850, Germans were the largest group of non-English speaking residents in the state. By 1860, they made up the majority of Milwaukee's population and were the largest group of immigrants in the state.

In the 1800's, brewing was mainly in the eastern U.S. and involved the English method of brewing Ales and Porters. When Yankee farmers moved to Wisconsin they brought their brewing methods with them as Ales were popular with English settlers.

The oldest brewery in Wisconsin started brewing in 1835 in the Cornish mining area in southwest Wisconsin near Mineral Point. It operated for many years. A year later, in Elk Grove, a second brewery was built on the site of an old fort. The beer sold well and the brewery operated until 1856. Brewing beer in Wisconsin was just getting started. In the 1840's, Ale was brewed in Beaver Dam. The Gutsch Brewery in Sheboygan began in 1847, the same year breweries were built in Port Washington and Kenosha. By 1849, there were twenty-two breweries operating in Wisconsin.

Many of these German immigrants entered through Milwaukee. Some stayed, while others continued on their way to establish farms further west, many in Jackson. As farms became established, some rural folks developed breweries. In the 1840's farm breweries began to produce beer. Started by necessity, the farm brewery business was strongest beginning in the 1830's. By 1880, as transportation improved and pasteurization began to be used, beer could be more easily stored and shipped

*(Beer continued on page 2)*

### MEMBERSHIP DUES

Your annual **\$15** dues cover a calendar year starting in **January**. The current year for your membership is shown on The Church Mouse address label to the right of the zip code.

Your dues include a subscription to the Church Mouse and help us preserve Jackson history.

### JHS MEETINGS TIMES

The Jackson Historical Society meets the 2nd Monday of every other month, Jan/Mar/May/Jul/Sep/Nov, at 7:00pm.

JHS meetings are held at 1860 Mill Road, Jackson, in our restored, Karl Groth log home. Visitors are welcome.

### JHS OFFICERS

- Rob Mielke—President
- Jerry Prochnow—Vice President
- Lenore Kloehn—Treasurer
- Nancy Ebeling—Secretary

### BOARD MEMBERS

- JHS Officers, Russ Hanson,
- Elmer Kloehn, Gordon Ziemann



*(Beer continued from page 1)*

economically into rural communities. Many rural breweries could no longer compete and were forced to quit the business. Thus began the era of the large Milwaukee brewers.

The first brewery was the Milwaukee Brewery, created about 1840, by three Welsh immigrants. They brewed Ale. The Germans got in the act in 1840, brewing German style beer. Then after several buy-outs and management changes, it became the Menomonee Brewery in 1848. It operated until 1869. Between the 1840's and 1850's, German breweries came and went. In 1856, Milwaukee had more than two dozen breweries. By 1860, two hundred breweries were operating in Wisconsin with forty in Milwaukee. So began the era of the Milwaukee beer barons.

The four Best brothers arrived in Milwaukee in 1840. Brewers in Germany, they opened the Empire Brewery in 1844. Two of the Best Brothers later opened the Plank Road Brewery. A death caused the brewery to be abandoned which was then purchased by Frederick Miller in 1855. Frederick Pabst, who married a Best daughter, bought the Best brewery in 1866 and changed the name to Pabst Brewing Company in 1889. Valentin Blatz after working for breweries in Bavaria and Milwaukee, opened the Valentin Blatz Brewing Company in Milwaukee. The Blatz brewery was the first to bottle it's beer. Joseph Schlitz arrived in Milwaukee in 1850 and worked as a bookkeeper and manager for the August Krug Brewery. In 1857 he purchased the brewery and later changed the name to the Joseph Schlitz Brewing Company. The names Best, Pabst, Miller, and Schlitz became synonymous with brewing expertise and quality beer, and Milwaukee had become known as the beer capital of the West.

As Wisconsin progressed from territory to state and beyond, the "necessity" of brewing beer grew into a major industry. From small farm breweries and local breweries, to large city breweries, beer continued to be produced as a staple for the citizenry.

Material for this article sourced from Wisconsin Historical Society and Beer by Gregg Smith

### A GIFT OF THE GODS

The story of beer is thought to have begun in the Fertile Crescent, an area nestled between the Tigris and Euphrates Rivers. Wild barley grew there and early wandering man learned that the grain provided nourishment and kept well. They made the barley into a primitive bread. The grain was stored in large earthenware jars and after a heavy rain, the jars were filled with water and wet grain. Rather than throw it away, they spread the barley on the ground until it had dried out and then made bread with it. To their surprise and enjoyment, the bread was sweeter than usual, so they began to bake their loaves of bread in this manner. As with the barley, they stored their bread in large earthenware jars and after another heavy rain, the jars again filled with water creating a soggy mess. Except this time, wild yeast had found its way into the jar and fermentation had begun. It wasn't long before the jar was filled with a foaming, bubbling mess. What to do? A sip of the liquid in the jar was taken and was found to taste good. This was believed to be the first time that a hu-

man being had tasted beer. Relatives were invited to take a taste and agreed it was good. To produce more beer, wild barley was soon in great demand, so plots of barley were planted to make its harvest easier. This, of course, required early wandering man to settle down and wait for the barley to grow and ripen so it could be harvested and more beer made. Some anthropologists believe it was the accidental discovery of beer that caused early man to settle, begin crop cultivation, and eventually develop community living.

3500 years BC, the discovery of beer was carried forward by many peoples, including Mesopotamian, Sumerian, Babylonian. The Nubian people on the Nile River south of Egypt produced beer at the same time as the Sumerians and Babylonians did. Egypt followed the Nubians. When Egyptians travelled, they carried a fermenting beer starter, add water, more beer. How was beer drunk? Hieroglyphics show that beer was drunk from the fermenting vessels communally through straws, a method continued for some time.

The making and trading of beer was carried forward from the BC period to the AD period that followed. It made its way from the Middle East into Europe and later to the United States with the European immigrants. Kegs of beer were in the lading on the Mayflower when it arrived on Cape Cod, MA. As we've seen, English and German immigrants coming to Wisconsin brought with them the knowledge of beer brewing, which became an important industry and helped Wisconsin move forward.

Material sourced from **Beer**, A History of Suds from Mesopotamia to Microbreweries by Gregg Smith



## HOLIDAY TRADITIONS AUS DEUTSCHLAND

### “FROEHLICHE WEIHNACHTEN”

According to legend, on Christmas Eve in Germany rivers turn to wine, animals speak to each other, tree blossoms bear fruit, mountains open up to reveal precious gems, and church bells can be heard ringing from the bottom of the sea. Of course, only the pure in heart can witness this Christmas magic. All others must content themselves with traditional German celebrating. Actually, there is so much celebrating that it has to begin on Dec. 6th, St. Nicholas Day.

As in many other European countries, on the eve of Dec. 6th children place a shoe or boot by the fireplace. During the night, St. Nicholas, the patron saint of children, hops from house to house carrying a book of sins in which all of the misdeeds of the children are written. If they have been good, he fills the shoe or boot with delicious holiday edibles. If they have not been good, their shoe is filled with twigs.



Sankt Nikolaus

December 21st, supposedly the shortest day (longest night) of the year, is dubbed St. Thomas Day. In parts of the Sauerland, whoever wakes up late or arrives late to work on that day is issued the title "Thomas Donkey." They are given a cardboard donkey and are the subject of numerous jokes throughout the day. But this gentle abuse ends deliciously with round, iced currant buns called "Thomasplitzchen."



This is all preliminary to the excitement of Christmas Eve. Prior to the evening feast, is the presentation of the tree. The Christmas tree, as we know it, originated in Germany. It has a mysterious magic for the young because they are not allowed to see it until Christmas Eve. While the children are occupied in another room (by Father) Mother brings out the Christmas tree and decorates it with apples, candy, nuts, cookies, cars, trains, angels, tinsel, family treasures and candles. The presents are placed under the tree. Somewhere, close to the bright display are laid brilliantly decorated plates for each family member, loaded with fruits, nuts, marzipan, chocolate and biscuits. When all is ready a bell is rung as a signal for the children to enter this Christmas fantasy room. Carols are sung, sometimes sparklers are lit, the Christmas story is read and gifts are opened.



"Dickbauch" means "fat stomach" and is a name given to the Christmas Eve because of the tradition that those who do not eat well on

(Weihnachten Continued on page 4)

### “EIN GUTES NEUES YAHR”

The night of the Holy Sylvester, the last night of the year, has always been the night of fools and a funny good time. The saint of this day, Pope Sylvester I, according to



legend is the man who healed Roman Emperor Constantine the Great of leprosy after converting him to Christianity.

There was a great amount of drinking, dancing and singing at the "Sylvester Balls" held that night. As the old year ended and the new year was about to begin, everyone refilled their glasses with champagne or wine. Then the hugs and kissing began, accompanied with "ein gutes neues Jahr." The bells throughout Germany rang and many revelers ran out in the streets to enjoy the merry sounds. There was usually some fireworks dis-



plays and the sounds of shooting was often heard along with the ringing bells.

Naturally, there were some superstitions connected with Sylvester. People dropped molten lead into cold water and then interpreted the shape it made into a future event they believed would take place in the coming year. If the shape could be interpreted as a heart or a ring - it meant a wedding, a ship meant a journey, a pig meant

(Sylvester Continued on page 4)



*(Weihnachten Continued from page 3)*

Christmas Eve will be haunted by demons during the night. So the opportunity is given to enjoy dishes such as suckling pig, "reisbrei" (rice pudding with cinnamon & honey), white sausage, macaroni salad, and many regional dishes. Christmas Day brings with it a banquet of plump roast goose, "Christstollen" (long loaves of bread bursting with nuts, raisins, citron and dried fruit), "Lebkuchen" (spice bars), marzipan, and "Dresden Stollen" (a moist, heavy bread filled with fruit).

The custom of trimming and lighting a Christmas tree had its origin in pre-Christian Germany, the tree symbolizing the Garden of Eden. It was called the "Paradise Baum," or tree of Paradise. Gradually, the custom of decorating the tree with cookies, fruit and eventually candles evolved. Other countries soon adapted the custom.

### German Christmas Recipes

If you would like to make Reisbrei and Lebkuchen this next Weihnachten (Christmas), here are the kochrezept (recipe).

#### Reisbrei (Rice Porridge)

- ½ converted rice
- 1 quart milk
- Pinch of salt
- 4 tbs. sugar
- 1 tbl. butter
- ¼ cup raisins, optional

Cook rice in milk with salt and butter, very slowly until kernels are tender but have not lost their shape. If you have patience, do this in the top of a double broiler. It will take 1 ½ to 2 hours but will be worth it. The mixture should be

very thick and can be stirred several times during cooking. When done, flavor with sugar, cinnamon and add raisins--if you are using them. This may be served hot or cold

#### Lebkuchen (Spice Bars)

- 2 cups honey
- 5 ½ cups flour
- ¾ cup grated unblanched almonds
- 1 tsp. cinnamon
- ½ tsp. powdered cloves
- ¾ cup mixed candied fruits (orange, lemon and citron peel)
- ½ tsp. baking powder
- Egg White Icing (see recipe below)

Heat honey until thin; do not boil. Mix in all other ingredients except icing. Turn onto floured board and knead until smooth, adding a little flour if necessary. Roll with a floured rolling pin to ½" thickness. Grease and flour a baking sheet and lay rolled dough on it. Bake in pre-heated 350 degrees oven about 20 minutes. Spread with icing while hot; cool before cutting into rectangles.

#### Egg White Icing

- 2 egg whites
- 1 ¼ cups confectioner's sugar, sifted
- 1 tbl. lemon juice

Whip egg whites until they stand in stiff peaks. Add sugar and lemon and juice and continue beating until thick and glossy. Spread on cake or cookies with a spatula.

*(Sylvester Continued from page 3)*

there would be a year of plenty, etc.

Traditionally, carp was eaten on Sylvester; it was believed it brought future wealth. It was also important to leave a bit of each type of food on the dinner plate, which was to remain there until after midnight. This insured that they would have plenty of food throughout the coming year.

And so the holiday celebrating ends and the new year begins.

### JHS VISITS

On October 2nd, a group of Wolf Scouts visited the Jackson Historical Society Doris Koeller as our teacher educated the scouts in our one-room schoolhouse, while Russ Hanson provided a history lesson in our 2-story log home. A good time was had by all.

On October 5th, the 3rd grade class from 1st Immanuel Church in Cedarburg arrived for a session in our one-room schoolhouse. Our teacher, Doris Koeller, provided the lessons. Royal Natzke provided a history lesson in our 2-story log home. After lunch, old fashioned games were played.



'Twas the night before Christmas when all through the house not a creature was stirring not even my uncle Fritz, who was asleep in front of the warm fireplace!

*Merry Christmas 2018*



**A HUGE CROWD ON A BEAUTIFUL DAY!**

Raspberry Festival 2018 could not have asked for a nicer day. The entertainment tent was set up and ready for music by The Barn Band and a special performance by the Pommersche Tanzdeel Freistadt. Other tents with benches for sitting and eating were in place for our many guests. Our tents and servers were ready to begin serving our famous Amish made raspberry pie alamode with Honey Grove ice cream. Last year our raspberry pies sold out earlier than expected, so this year we increased our supply by almost 15%, but ran out early again. Brats, hot dogs, and roasted sweet corn were also on the menu. Other tents were set up by special vendors and for our historical demonstrators. Antique cars, operating antique engines and water pumps, were on display. Wisconsin Amateur Radio Club set up a ham radio station, got on the air, and drew a crowd.

All our historic buildings were open for tours. Our silent auction in the church museum offered many excellent values on a variety of items. Shortly before the festival began, our parking lot and parking on Mill Road were filling up quickly. And so it remained all afternoon. Thanks for making the 2018 Raspberry Festival one of our best. See you at the fest in 2019.

**Raspberry Festival 2018**



Check out the Jackson Historical Society's page on Facebook.

**AREA HISTORICAL SOCIETIES EVENTS**

**RICHFIELD HISTORICAL SOCIETY** Christmas at Richfield Historical Park, December 1, 2018. Richfield Historical Park, 1896 State Road 164, Richfield, WI. Please Contact [www.richfieldhistoricalsociety.org](http://www.richfieldhistoricalsociety.org) for more information.

**GERMANTOWN HISTORICAL SOCIETY** Please contact the Germantown Historical Society at [germantownhistoricalsociety.org](http://germantownhistoricalsociety.org), for information on future events.

**POMMERSCHER VEREIN FREISTADT** Weihnachtsfest, December 8, 2018, 1:00pm, Lindenwood Community Center, Mequon. Info-contact [Pommerscher.org](http://Pommerscher.org).

**THE HISTORY CENTER** Veterans Day @ Old Courthouse Museum, November 11, 2018, 11:00am to 2:00pm, 2018, 320 S. 5th Ave., West Bend, WI 53095. Contact [www.historyisfun.com](http://www.historyisfun.com) for more information on this and future programs.



The Editor welcomes comments on the newsletter. Please mail all suggestions for articles, etc., to The Church Mouse, 1921 State Road 60, Jackson, WI 53037, or phone (262) 677-3888, or e-mail [jhsheritage@sbcglobal.net](mailto:jhsheritage@sbcglobal.net). Russ Hanson, Editor

**JACKSON HISTORICAL SOCIETY**

**ONE-ROOM SCHOOLHOUSE CLASS VISIT**

For many years, school was taught in one-room schoolhouses throughout Washington County

Let your students experience school as it was for their grandparents and great-grandparents

Arrange a class visit to the Jackson Historical Society's fully restored one-room schoolhouse

Contact the Jackson Historical Society at [jhsheritage@sbcglobal.net](mailto:jhsheritage@sbcglobal.net) or Royal Natzke at (262) 334-9811 or [rdnatzke@yahoo.com](mailto:rdnatzke@yahoo.com)

Jackson Historical Society, 1860 Mill Road\*

\*On the Hwy. 60 round-about at Division Road (G), go south to Mill Road, turn west to site.

**TODAY WILL BE HISTORY TOMORROW!**

**HELP THE JACKSON HISTORICAL SOCIETY PRESERVE YOUR YESTERDAYS.**

**DONATE YOUR HISTORICAL ARTIFACTS**

**SHARE YOUR FAMILY HISTORY**

Please Contact The Church Mouse [Jhsheritage@sbcglobal.net](mailto:Jhsheritage@sbcglobal.net)

**HISTORICAL DONATION**

Thank you to Jeff Dhein for the donation of the 100th anniversary booklet, (1843-1943), of the settling of the Showalter families in the Town of Jackson and the photo of the descendants gathered for the 1943 celebration.

The first Schowalter to arrive in this country was Samuel, then 27 years old and working in Milwaukee. Samuel alerted his father to the fine land available in the Town of Jackson. His father, Samuel, emigrated to Jackson with his wife and children, Christian, Jacob, John, Veronica, and Elizabeth. The Schowalters purchased land from the U.S. Government and were among the first settlers in the Town of Jackson.

The booklet provides a fine Schowalter genealogical resource.

**DONATION**

Elmer and Phyllis Marth through their Trust have made a substantial donation to the Jackson Historical Society. The donation will be placed in the Elmer and Phyllis Marth Historical Fund at the society.

Elmer and Phyllis Marth were long time members of the Immanuel Lutheran Church and the Jackson Historical Society.

The Jackson Historical Society members thank you for this kind and generous donation.

**LAWN MOWING AT JHS**

Lawn mowing the Jackson Historical Society site is quite a task and we asked our members for help.

Jack Reis volunteered, took charge, and has done an outstanding job. Our lawns have never looked better.

Thank you, Jack, for keeping our lawn mowed and looking good. Much appreciated.

**HELP NEEDED**

The Jackson Historical Society could use some help building our genealogical database.. We use Family Tree Maker software. If you can give us a hand, we'd appreciate it. Please e-mail us at [jhsheritage@sbcglobal.net](mailto:jhsheritage@sbcglobal.net). if you're able to volunteer some time. Thanks.

Russ Hanson—Editor