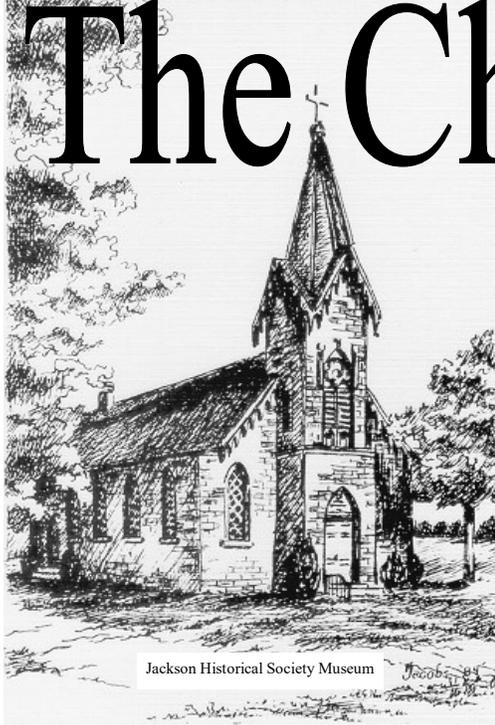


# The Church Mouse



Jackson Historical Society Museum

Volume 27 Issue 2 Jackson Historical Society July 2020

## FOOD IN THE 18<sup>TH</sup> CENTURY

by guest author Tom Langer

This article we'll be focusing on food in the 18<sup>th</sup> century. Moreover, the focus will be on the area that became the north central states, Wisconsin area in particular. The story is fascinating. Your writer has enjoyed 18<sup>th</sup> century reenactment as a cook, and studied the subject frequently

To understand the food traditions, it is important to have an appreciation of our history. The Wisconsin area in the 18<sup>th</sup> century presented a varied population and background of her residents. First were the many tribes of Native American Indians. Tribes like the Ojibwa, Sauk, Fox, Kickapoo, Pottawatomie and more were primarily defined by their location. The French and French Canadians made up the largest group of non-Native peoples. The British took over the governance of the area in 1761 with the French officially ceding the territory to the British in 1763. They also took over the extensive and profitable fur trading and trapping business from the French. The British remained primary in the area until the Revolutionary War, with another shift around the War of 1812, when the United States took over.

In the Wisconsin area there were three distinct sources of cuisine in all of this transition. Early in the century the Native American tribes were providing the few settlers with "receipts" as they called recipes. These were verbal recipes that were passed along. Primary foods for Native Americans were things like corn (maize) or ground corn, wild game, small crops they could grow for themselves if not nomadic. For meat there was freshly gathered or preserved caribou, ducks, geese, turkey, bison, deer, rabbit, squirrel and a variety of fish. Also frequently included were bush and tree fruits, including nuts. For example, one high protein recipe that has been considered a Cree Tribe food is Pemmican. Native Americans have used this classic recipe to have an easy to use protein source and to keep their energy up on long journeys. Here are the ingredients and directions for Pemmican.

**Ingredients:** 4 cups lean meat, 3 cups dried fruit, 2 cups rendered fat, unsalted nuts, dash of honey

**Instructions:** Lean meat can be deer, beef, caribou or moose. Spread whichever you have available out on a cookie sheet and dry in the oven at 180 °F for at least eight hours, or until crispy. Once it's cooled, pound it into a powder-like consistency, grind the dry fruit, and mix with powdered meat. Heat the rendered fat until it becomes a liquid, then pour over the dried meat and fruit and mix in the nuts and honey. Mix and slice into portions, then store in a cool, dry place

Because the meat is effectively made into a jerky it will keep for long periods. The rendered fat is there primarily to seal out air and thus protect the food from rotting. The completed Pemmican would often be

## 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 on the 3rd Monday of every other month, Jan/Mar/May/Jul/Sep/Nov, at 7:00pm. Meetings are held at 1860 Mill Rd., Jackson, in our fully restored, Karl Groth log home. However, due to Covid-19 they are cancelled for 2020.

## JHS OFFICERS

Russ Hanson—President  
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JHS Officers, Elmer Kloehn,  
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used in a simple soup or sautéed, it has its own oil, or simply eaten as is.

Other favorites of the Native Americans were soups, stews, breads and just about anything that was based on corn.

Utensils were gourds which became spoons, cups, food storage and more.

One question that arises is how, without the packaged yeast we have today, could they could get the corn flour to rise to make bread? The answer is quite amazing. If you lived in a more populated area you could get and use barm. This is the product of brewing that either rises to the top or falls to the bottom of the vat during fermentation. It had a very short shelf life before the yeast broke down, so it was not transportable. However, all around us in the atmosphere there are yeast spores. In flour and other similar grinds one finds yeast. While true that it took longer to develop, over time it was nonetheless effective. And like sour dough bread starter, once established the yeast was nurtured, portions were used for any one recipe then the starter yeast was fed with more flour and stored. In reality, given the variety of foods, use of tree fruits and nuts, corn and any other grown produce available, yielded what was actually a very healthy diet.

A list of typical foods and spices used in season or available through trade, include: **Spices & Herbs** – pepper, salt, cayenne pepper, cassia, cloves, nutmeg, parsley, mace, sage, fennel, mustard, marjoram, thyme, allspice, mint, savory, and horsemint; **Nuts & Seeds** – sunflower, hickory, quinoa, acorn, peanuts, pumpkin seed, pine nuts, cashews, squash seeds; **Veggies & Produce** – the “Three Sisters” as they were known and generally used in combination, dry beans, squash and corn. In addition potatoes, onions, greens, parsnip, persimmons, cabbage, wild rice, tomato and more; **Fruits & Berries** – cranberries, strawberries, blueberries, cherries, wild plums, currants (small raisins), choke cherries, apples; **Teas** – sassafras bark, chamomile, spearmint, lemon balm, raspberry leaves, goldenrod, black berry leaves and more.

These foods and spices carried through into the French period and later the British. Also carried forward were preservation techniques. A family that finds itself with a large hog cannot possibly eat it fast enough to avoid spoilage in the warmer months. It is interesting to note that the Native Americans were already versed in salt curing. As a result, the family mentioned above could make pork jerky or salt pork. Later the Europeans would bring air drying food, e.g. stockfish, vinegar pickling, packing in crocks and covering with rendered fat to eliminate contact with open air. Often a pit would be dug to store food in the naturally cooler ground below.

The arrival of the French brought some changes. While their ingredients were similar, as they were all that were available locally, their cooking styles, saucing and more, were different. While the Native Americans ate most foods in their natural flavors and juices, the French would often prefer gravies and sauces. The sauces and gravies were generally savory, including a lot of butter, salt and wine. In the end, though, they were pretty well limited to local protein and produce.

In the 1760's, after much conflict between the Tribes, the French and the British, the French ceded the area to the British.

The British brought grain mills for wheat and corn flour, adding new options. This made bread making a simpler and less burdensome task than having to hand grind the wheat or corn. The grinders varied in size. But given that travel was frequently by canoe or small boat, the larger stones used for grinding did not travel well.

The British also brought recipes frequently used in Britain and on the long sea voyages. Examples were ship's biscuits, later called hard tack, portable soups and more. A recipe I really enjoy is for Burgoo. Eaten by the bowlful onboard ship, it was simple to make with basic oats and readily available spices. It was later carried to the inland camps. Here are the ingredients and directions for Burgoo.

**Ingredients:** ¼ cup ground oats, 1 1/3 cup water or milk, cinnamon to taste, allspice to taste, ground or grated nutmeg to taste, dark molasses (preferably not blackstrap) approximately 1tsp. or to taste, currants and or raisins to taste.

**Directions:** To prepare, put oats in water and bring to boil. Then simmer until the oats thicken to porridge. Place in bowl and add the spices and molasses. Complete with a pat of butter on the top. If available, add a couple of scrambled, fried or poached eggs, and you have a healthful, filling meal. At sea, if there was no meat or other stores available due to rotting or insect infestation, sailors would have a meal of Burgoo many times over.

The British, with influence from French and others, brought many new recipes and techniques to the Native Americans. Often the British recipes included wines such as sack and were heavy in butter and sugar. They



also tended to spice differently, using a lot of nutmeg and other sweet spices. There are other differences to numerous to recount in this article. At the end of this article I have listed a number of resources for further study.

In the end, we find many of the concepts and basic recipes still in use today, with modifications. Whether a recipe from the Native American tribes that use corn and different cooking techniques, the saucing used by the French or the British spicing and saucing, one finds the concepts in many current recipes. Likely the biggest change has been which parts of animals are used for recipes. Throughout the 18<sup>th</sup> century cooks used every bit of the animal or fish. Whether the brains, the head itself, assorted innards, and much more, it was all used!

Take a look at the rich recipes and cooking techniques of the 18<sup>th</sup> century in our area from the resources I've listed below.

#### RESOURCES

Townsend and Son - <https://www.townsend.us/> Presentations are also on You Tube.

Cookbooks used include - Colonial Spices and Herbs (Mitchell), The Art of Cookery (Glasse), The Compleat Housewife (E. Smith), The Professed Cook (Clermont), American Cookery Cookbook (Simmons).

Journals read and Incorporated include - Journal of Nicholas Cresswell 1774-1777, Travels Through the Interior Parts of North America (J. Carver), Every Man His Own Physician (J Theobald, MD)

Pemmican recipe - .Source: Little Things, 10 Favorite 1700's Native American recipes

This article was provided by Tom Langer, friend and aficionado of 18<sup>th</sup> century food and medicine.

### MEMORIAL DAY TRIBUTE

In response to the COVID-19 virus, S/Sgt Henry F. Gumm American Legion Post 486 in Jackson conducted short ceremonies at 9 Jackson area cemeteries. Gravesite flags had previously been placed by one of our Post members, Jackson resident Myron Phillips. A short prayer was followed by a reading of the names of those veterans interred, a three volley gun salute and the playing of Taps.

Please keep the memories of all who served in your prayers. They are NOT forgotten.

Janis Sierra  
Commander  
American Legion Post 486



**TODAY WILL BE HISTORY TOMORROW  
HELP THE JACKSON HISTORICAL SOCIETY PRESERVE YOUR YESTERDAYS  
GET INVOLVED BY BECOMING AN ACTIVE MEMBER—WE NEED YOUR SUPPORT**

Please contact the Church Mouse Editor - [jhsheritage@sbcglobal.net](mailto:jhsheritage@sbcglobal.net)



## LOST CEMETERIES

A series of articles by Gordon Ziemann

As I drive through Jackson and surrounding areas, I often catch a glimpse of a small cemetery with a few monuments, often not very well maintained, sometimes in a wooded area, and I wonder about its history. Who is buried there? When? Family cemetery? Church cemetery? Has it been abandoned or is it still maintained? What is the rest of the story that is buried there?

With this issue I will continue the series of stories in the Church Mouse exploring the history of these Lost Cemeteries.

### FOUR OF THEM?

I met a man the other day who had four grandfathers with the same name. Yup. His grandfather's name, his greatgrandfather's name, his greatgreatgrandfather's name, and his greatgreatgreatgrandfather's (That's right, three "greats") name all were the same. And, to top it off, three of the grandfathers were married to an Elizabeth. Confusion? Not really. But first some family information.

Well, someone came forward in the person of Herbert Sponholz of Jackson who has relatives buried in the cemetery located near the intersection of Sherman and Mayfield Rds. in the Town of Polk. His Wisconsin roots began with the first Carl, who spelled his name Sponholtz. Subsequent Carls dropped the "t" and stayed with Sponholz. (Try to do some genealogy not knowing that fact.) The first Carl was born in Germany around the 1840's and settled in this area with his wife. Thank you Herbert for your interesting story.

In the February issue of the Church Mouse, we explored the church cemetery near Sherman Rd and Mayfield Rd. in the Town of Polk. We now believe the name of the Church associated with the cemetery was the Polk Dairy Church, although it burned down many years ago. We also believe that the residence on the property was the former Polk Dairy School and the cemetery, the Polk Dairy Cemetery. This "Lost Cemetery" has now become a "Found Cemetery."

In the last couple of issues of the Church Mouse we made a plea for information about the seemingly forgotten cemeteries in the area that, over time, have faded into obscurity and out of the minds of the folks driving by. They are there and we see them all the time, but don't have

*(Lost Cemeteries continued on page 5)*

## BORDER DISPUTES

At the end of the Revolutionary War, the British ceded the Northwest Territory to the United States. This land was to be divided into states beginning with Ohio. The process of statehood began by establishing the Ohio Territory, which included the whole of the Northwest Territory. The Ohio Territorial Government then established Ohio's borders and applied for statehood, admittance to the union granted in 1803. Territory to state usually took a number of years. Next in line to repeat the process was Indiana-1816, followed by Illinois-1818, Michigan-1837, Iowa-1846, Wisconsin-1848, and Minnesota-1858. Each future state determined which land remaining in the Northwest Territory they desired included in their state. Everything proceeded smoothly, right? Not so fast!

Once the process of territory to state was begun in Ohio and began to move further west, "Movers and Shakers" in these western territorial lands began to determine what they wanted for their state when it became time for their territory to statehood push and "Movers and Shakers" to the west of them did the same. Some border disagreements were bound to happen and they did.

Wisconsin had border concerns with Minnesota, settled amicably, and Michigan, not so amicably. We'll take a look at Michigan.

When Michigan became a territory, what was to become Wisconsin was included in it, plus they governed the whole area. Initially, Michigan thought that it would benefit them to include both sides of Lake Michigan within their

*(Border Disputes continued on page 5)*



# 20th Annual RASPBERRY FESTIVAL

Sunday, September 13, 2020, 12-4 PM  
JACKSON HISTORICAL SOCIETY—186 MILL RD.

Driving, at round-about take Division Rd. SOUTH off Hwy. 60 to Mill Rd.-turn EAST to festival site. Or, take Maple Rd. SOUTH off Hwy. 60 to Mill Rd.- turn EAST to festival site. Festival area in rear.

SERVING OUR EXCELLENT AMISH MADE RASPBERRY PIE



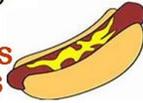
HONEY GROVE ICE CREAM

HONEY CREAM FRESH PRODUCE

HOT BUTTERED SWEET CORN



HOT DOGS & BRATS



FRESH RASPBERRY PIE

CRAFT VENDORS

MANY VENDORS

HISTORICAL DEMONSTRATIONS

THE BARN BAND



HISTORY ON DISPLAY

VINTAGE CARS ON DISPLAY

POMME SCHNEIZDEEL FREISTADT PERFORMING

SILENT PICTURES 12:30 - 3:30PM

TOUR OUR RESTORED 1850'S KARL GROTH LOG HOME AND VISIT OUR MUSEUM OF JACKSON HISTORY

AT 10:00 AM CLASS IN SESSION IN GYMNASIUM ROOM SCHOOLHOUSE

PLAN TO JOIN US FOR THIS ANNUAL EVENT OF THE JACKSON HISTORICAL SOCIETY



## RASPBERRY FESTIVAL 2020 CANCELLED



Although we don't yet know the status of the COVID-19 virus on the 13th of September or what restrictions will remain in place, to hold an enjoyable and successful Raspberry Festival requires planning and commitment. Without some assurance that events such as our Raspberry Festival will even be permitted, the Jackson Historical Society feels it has no choice but to cancel the festival for 2020.

Stay safe. Stay healthy. We'll see you at next year's Raspberry Festival on Sunday afternoon, September 12, 2021.

*(Lost Cemeteries continued from page 4)*  
any idea why the cemetery is there or who the people interred there were.

So the next time you see a "forgotten" cemetery, please contact me and let me know where it is and if you have knowledge of it. Perhaps we can again change a "Lost" cemetery into another "Found" cemetery.

Please contact me, Gordy Ziemann, at [gordyoz@att.net](mailto:gordyoz@att.net).

*(Border Disputes continued from page 4)*

state's borders. Fortunately, officials on this side of the lake, looking ahead to Wisconsin Territory and Statehood, disagreed, and succeeded in keeping Michigan land east of Lake Michigan. So far, so good.

As Michigan proceeded toward statehood and surveyed land into towns, etc., a mistake occurred. The surveyors apparently included a piece of land in Michigan that had previously been surveyed and designated as part of Ohio. This created quite a row, in fact almost a war, between Michigan and Ohio until the feds stepped in to settle it. The 468 square mile strip of land was called the Toledo Strip. To settle the argument over ownership, the government awarded the Toledo Strip to Ohio. To compensate Michigan for its loss, in 1836 the feds permitted Michigan to extend its northwest border to include land attached to future Wisconsin that became the Upper Peninsula of Michigan. Territorial Wisconsin accepted the loss of land, but an ongoing argument began on where Wisconsin's northern border with Michigan should be. Let's take a look at this border dispute that went on for years.

The first border between Michigan and Wisconsin was determined in the 1936 act that established the Wisconsin Territory. In 1841, another survey was run that recommended the abandonment of the original boundary

*(Border Disputes continued on page 6)*

## AREA HISTORICAL SOCIETIES ACTIVITIES

[RICHFIELD HISTORICAL SOCIETY](#) Art at the Mill (Jul 25), Step Back in Time (Aug 9), Threshere & Harvest Festival (Sep 19-20) are all CANCELLED due to COVID-19 situation. 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](#) For activities and information, please contact [Pommerscher.org](http://Pommerscher.org).

[THE HISTORY CENTER](#) Please contact The History Center, 320 S. 5th Ave., West Bend, WI 53095 at [www.historyisfun.com](http://www.historyisfun.com) for more information on 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 (in 2021)

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

**Let your students experience a class as it was for their grandparents and great-grandparents.**

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

**Please contact the Jackson Historical Society\* at [jhsheritage@sbcglobal.net](mailto:jhsheritage@sbcglobal.net) or Doris Koeller @ (262) 677-3457 or [clifdoris@att.net](mailto:clifdoris@att.net)**

**\*Jackson Historical Society, 1860 Mill Road—on the Hwy. 60 round-about at Division Road (G), go south to Mill Road, turn west to the JHS site.**

*(Border Disputes continued from page 5)*

line and established a new one. In 1847, another survey of a portion of the boundary incorporated yet another change.. In making this change, the survey assigned to Wisconsin 360 square miles of land that now included the towns of Hurley and Van Buskirk. This change resulted from moving the boundary line from the west branch of the Montreal River to the east branch (see map). Had the western branch been chosen, this strip of land would have been in Michigan

Now the story gets interesting. The dispute laid idle until in the early 1900's, a gentleman from Marquette, Michigan, upset that Michigan had been deprived of the land, had a private survey made. The survey, of course, proved the



land rightfully belonged to Michigan. In 1907, The Michigan legislature passed two resolutions. The first pointed out the errors in the earlier boundary surveys, and the second recommended another survey and court action to remedy the boundary error. The resolutions failed to generate any remedial action and the border remained in place.

But, this was still not the end of the dispute. On January 5th in 1926, the U. S. Supreme Court heard arguments concerning the border between Michigan and Wisconsin. On March 1<sup>st</sup>, 1926, a verdict was decided. Michigan lost! The land that had been part of the State of Wisconsin for a long time remained so. Hurley Michigan was not to be!

If you'd like to delve into the inner process of the whole border dispute, an article in the **1917 issue** of the **Wisconsin Magazine of History**, **The Disputed Michigan-Wisconsin Boundary** by **Louise P. Kellogg** will fill you in. Additionally, the U. S. Supreme Court case can be found on the internet at **270 U.S. 295 (1926)**. Google them.

Material sourced from the aforementioned articles & the internet