Family History Notes
Winter 2018

Swiss Cheese Fondue

A Swiss marketing campaign from the 1980s pushed the notion that "*Fondue isch guet und git e gueti Lunne*" or "*Figugegl*" for short. This Swiss-German phrase translates to fondue is good and creates a good mood. Indeed a communal pot of cheese fondue and a few glasses of wine will promote conviviality around the table.

The culinary history of cheese fondue is unclear. A version of cheese with wine is recorded in the Iliad (XI.638). In the 8th century B. C. Homer wrote, ". . . the woman mixed a potion for them with Pramnian wine, and on this she grated cheese of goat's milk with a brazen grater, and sprinkled thereover white barley meal." Many sources say that what we have come to know as cheese fondue was originally a food of necessity. Peasants saved scraps of cheese which they melted with a dash of wine and served with stale bread. The first recorded Swiss recipe for cheese fondue dates from 1699 and was found in a Zurich cookbook. The word fondue, derived from the French *fondre* meaning "to melt", was not used in the Zurich cookbook. Rather the dish was referred to as "*Käss mit Wein zu kochen*" or cooking cheese with wine. Cheese fondue as we know it – cheese with wine melted in a pot set upon a burner – dates to the late 1800s from the French-speaking area of Switzerland. Cheese fondue was only made in particular regions of Switzerland and remained widely unknown in the other regions until the 20th century. It is probable that cheese fondue, as we know it today, was not a dish eaten by our Glarner ancestors.

Cheese fondue really came into its own in the 20th century largely due to marketing efforts in the 1930s which "declared" cheese fondue as Switzerland's national dish. The intent, of course, was to produce and sell more cheese. The introduction of corn starch in the early 20th century (which stabilizes the emulsion of cheese and wine) added to the fondue's advancement. The growth of recreational winter skiing and its *après ski* fueled its popularity. And fondue entered the United States in a big way with the fondue fad of the 1970s. Fondue was even briefly featured in a Simpsons episode where Homer spills the contents of his fondue pot over the nuclear plant console board.

Today pre-packed, heat-and-eat cheese fondue pouches and tubs are marketed by the Swiss cheese retailers and Swiss grocery chains. Some are surprisingly good. Even the Swiss have bowed to the convenience of a pouch of retail fondue. A Montreal IGA supermarket recently visited offered eight different prepared cheese fondue pouches mostly in the $12-13 price range (roughly $10 U.S.) representing Swiss brands such as Emmi and Fronalp. These fondues were formulated with various cheeses such as Emmentaler, Gruyere, Vacherin, Appenzeller and a half Gruyere and half Vacherin blend known as Moitié-Moitié.

Tony Zgraggen sells his Tony's Fondue Blend (about $10/pound) at the Alp and Dell cheese store in Monroe.   It is a proprietary cheese blend of Gruyere, Emmentaler and GranCru (a domestic Gruyere) to which both wine and corn starch need to be added.

A quick and inexpensive way to enjoy just a taste of cheese fondue without making a big portion or purchasing an expensive retail pouch is the following simple stove top method: *Empty a 5 or 6 oz. retail package of shredded Swiss cheese in a nonstick sauce pan. Add 1 tablespoon of corn starch and ½ teaspoon of garlic powder to the shredded cheese.   If desired, a dash of grated nutmeg may also be added to the cheese.   Mix the starch and seasonings into the shredded cheese with your fingers. Add 1/2 cup of dry white wine to the cheese. Heat on the stovetop until melted, thickened and bubbly and serve quickly with the traditional crusty bread cubes.* While this may not be a sophisticated cheese fondue, it is quick to prepare requiring only a few inexpensive ingredients. And there no need for a fondue pot or sterno burner.   And this recipe can be improvised upon to make it your own. *En guete mitenand!*

Stöckli Copperware from Netstal
About ten years ago an antique dealer was asked in an interview what she might suggest for up-and-coming collectibles.   One of her recommendations was to look for copper pieces made by the Stöckli Company of Netstal, Canton Glarus.   Stöckli pieces are routinely found on auction sites such as eBay and Etsy. And indeed she her suggestion was a good one – the various Stöckli copper items (such as the ones pictured here) have steadily increased in value. One of the familiar Stöckli products is their hammered copper fondue pot (right rear with wooden handle).

This type of pot is typically used to hold oil for cooking beef fondue.   Beside fondue pots, the Stöckli products include other handsome hammered copperware pots and pans.

This Canton Glarus firm was started by Alfred Stöckli (1848-1935) whose ancestry comes from Guggisberg, Canton Bern.   Stöckli was a mechanic and metalworker by trade.   He founded a firm in Uznach, Canton St. Gallen in 1874 followed by the acquisition of production facilities in Netstal.   He married Magdalena Elmer of Glarus.   In time the company passed to Alfred and Magdalena's two sons, Alfred and Jeanfritz.   Like their father, the sons married Glarner women. Alfred's daughter Lily Stöckli married Karl Baer of Glarus who installed an exhibit at the Swiss Historical Village museum in the 1980s.

Stöckli Again
The unique Canton Glarus green cheese, *Schabziger*, comes in the form of a truncated cone.
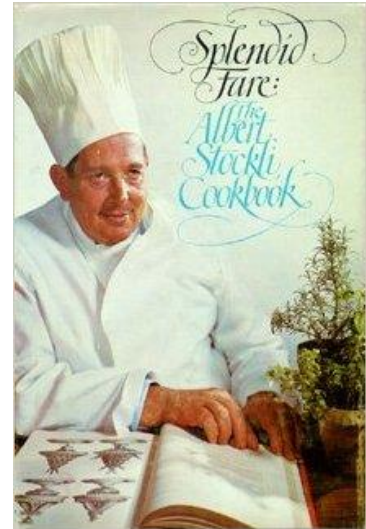

And this cone is known in Glarus as a *Stöckli*. The manufacture of green cheese dates back centuries and codification of its manufacture by the Canton Glarus *Landsgemeinde* dates from 1463.   In the United States the name *Schabziger* was corrupted into Sap Sago. This name is used in FDA regulations and on the U. S. packaging (compare photos – Swiss packing left with *Schabziger Stöckli* and U. S. packaging with Sap Sago.)

Albert Stockli – A Chef Ahead of His Time

Today's chefs like to believe that sourcing their ingredients from local farmers, cheese makers, bakers and fisheries is a new concept. But Swiss-born Albert Stockli, a New York chef of worldwide renown in the 1950s, 1960s and early 1970s, was doing farm-to-table before it was recognized as fashionable. It was written that Stockli was known for his dishes that used fresh neighborhood foods. He would visit area farms and dairies. He had a network of foragers, hunters and fishermen who would bring him mushrooms, game and seafood." Stockli even maintained his own herd of *Damhirschen* (a European deer). Some trace this farm-to-table trend

back to Alice Waters and her Berkeley restaurant Chez Panisse which opened in 1971. But contemporary culinary historian Ana Kincaid has confirmed Stockli's role. She wrote, "Alice Waters is often credited with initiating this vital [farm-to-table] trend. Yet before her very important contribution, there was Albert Stockli."

Albert Stockli (originally Stöckli) was a native of Bremgarten, Canton Aargau. He had an interesting culinary career path – cooking for his family after the death of his mother, working in a Zurich hotel for an uncle, employed by other European city hotels, cooking on ships – honing his culinary skills all along the way. He created (with his business partners) New York's famed Four Seasons restaurant. One culinary critic proclaimed Stockli's Four Seasons the most important New York restaurant of the 20th century.

Pictured above is Albert Stockli taken from the cover of his 1970 cook book "Splendid Fare".

Six Generation Loertscher Family

Four and five generation family photos have appeared in previous newsletter issues. But pictured here is a photo of a six generation Medford, Wisconsin family. The great-great-great

grandmother is 101-year-old Inez Loertscher. Inez is surrounded by her daughter Joan, granddaughter, Gloria, great-granddaughter Tricia, great-great granddaughter Rhianna, and great-great-great grandchild Ashton. Inez Loertscher passed away in 2016 making the 2015 family photo very special indeed.

Inez' late husband, Edwin Loertscher, was the son of Swiss immigrant Herman Loertscher and the grandson of Jakob and Anna Maria (Zimmerli) Loertscher of Spiez, Canton Bern. Green County was also home to immigrants with the Loertscher name. Christian and Margaretha (Stucki) Loertscher of Wimmis, Canton

Bern were among the early Berner settlers in the Town of Washington. Descendants of Christian and Margaretha Loertscher include Ken Roth, Randy Krahenbuhl and Kendall Schneider.

Eisenhower, Stover and Stauffer

A list of Swiss-Americans found on the Swiss-American Historical Society website states that President Dwight D. Eisenhower has Swiss ancestry.   One sentence goes on to state that the Eisenhauer (original German spelling which means "iron hewer") family migrated from Karlsbrunn, Germany, to Switzerland in the 17th century and a century later to the United States." But does migration through Switzerland make a German family Swiss?

What this site and others miss is that Eisenhower does have Swiss ancestry -- but it is not by way of his German Eisenhauer/Eisenhower roots and their migration through Switzerland.   It is

through President Eisenhower's mother, born Ida Stover, that one can trace his Swiss ancestry.   (Pictured are Ida and Ike.) The Stover family members were originally named Stauffer. Ida's Stover lineage has been traced back to Niklaus (Claus) Stauffer and his wife Katharina Leemann (also seen recorded as Trina Lehman). They resided on the Luchsmatt farm located between the Canton Bern villages of Eggiwil and Röthenbach im Emmental. The farm still exists today. Christian Stauffer, a son of Niklaus and Katharina and Ike's direct ancestor, was an Anabaptist leader who is believed to have been imprisoned for his beliefs in the castle at Thun.   Members of the Anabaptist Stauffer families fled Switzerland for the German Palatinate region and ultimately for America. In America one of the Stauffer branches – President Eisenhower's ancestors – became known as Stover.

The name Stauffer is found in Green County.   Christian Stauffer, the Anabaptist mentioned above, had a brother Ulrich Stauffer. Ulrich Stauffer's sixth great-grandsons Niklaus, Jacob and Christian came to Green County in the nineteenth century.

- Niklaus Stauffer was born in Eggiwil, moved to Finland (then part of Russia) where he married Maria Haggman.   Their children included Emil, Fanny, and Robert – all born in Finland.   This family came to Green County. Emil Stauffer married Amalia Altmann of New Glarus. Their children were Wilma (Stauffer) Babler, Molly (Stauffer) Glaeden, and Henry Stauffer all of New Glarus.   Fanny Stauffer married Matthias Marty of Monticello and they had numerous children and grandchildren in the Monticello area. Robert Stauffer married Rosina Elmer. Their son was Wilbert Stauffer of Monticello.
- Jacob Stauffer married Susanna Katharina ZumBrunnen.   They lived on the Stauffer farm south of Monticello on Highway 69 just before Burgy Creek.   Their children included Jacob B. Stauffer on the home farm and his brother Christian M. Stauffer. Christ M. was a Monticello blacksmith and later State Assemblyman.
- Christian Stauffer was married to Rosina Gempeler. They lived in Monroe and are believed to be a childless couple.

So just how close a connection was there between President Eisenhower and his Stauffer kin in New Glarus and Monticello?   Wilma (Stauffer) Babler was the ninth cousin of Dwight Eisenhower – their mutual Stauffer ancestors having lived at the Luchsmatt farm about 500 years ago.

Tommy Stauffer: A Vitruvian Man

Tommy Stauffer has embraced the organic, locally-grown and farm-to-table food movement in a big way. Chef Albert Stockli would be proud! Tommy, a graduate of the University of Wisconsin with degrees in Finance and Marketing, has become a partner in an organic, sustainable farming operation near McFarland, WI.   The farm, known as Vitruvian Farms, was built by hand from the ground up by Tommy and two college friends. The three partners and their staff grow a wide variety of fresh produce, meat and honey.   Their products are sold directly to area restaurants or to CSA customers in weekly or bi-weekly boxes.   Click here to view Wisconsin Foodie Video featuring Tommy Stauffer (approx. minute 6:00 to minute 13:00)

Tommy Stauffer is the grandson of the late John and Eleanor (Marty) Stauffer of Monticello and the great-great grandson of immigrant Jacob Stauffer and his wife Susanna Katharina ZumBrunnen. Tommy is also a direct descendant of original New Glarus settler John Legler and his wife Dorothea Speich, as well as early New Glarus/Monticello immigrants Melchior and Anna Maria (Salmen) Marty, and Fridolin and Rosina (Schiesser) Hefty.

By the way Vitruvius was a first century B. C. Roman architect who valued architectural proportion. The Vitruvian Man was the famous Renaissance drawing by Leonardo da Vinci. The drawing shows da Vinci's own grasp of proportion, blending mathematics and art.

The Primrose Ski Jumps

The location of the 1930s Primrose ski jump (mentioned in the Fall 2017 newsletter issue) has been identified.   Doris (Strahm) Streiff recalled that this unique area landmark was located, appropriately enough, on the Landmark farm on Jeanetta Road off of Nessa Road, Town of Primrose. Doris remarked the ski jump was built by her uncles, Ambrose and Floyd Landmark on the farm of their parents, Ingvald and Annette (Waage) Landmark. She remembers Sunday family drives (as does her husband Dean) to see the ski jump.

Ingvald Landmark was the son of Norwegian immigrants who farmed in Moscow, Iowa County. He married Annette Waage who was born in the Town of York also to Norwegian immigrant parents.   After they married they purchased the farm in Primrose where they raised their two sons and daughter Adeline.   Adeline married Robert Strahm, of Berner and Glarner blood, and they were the parents of Doris Streiff.

Arlo Paust, a grandson of Ambrose Landmark, confirmed family lore about the ski jump on the Landmark farm.   However, Arlo also found an article from a January, 1940 "Mt. Horeb Mail" which stated a ski jump was located on the Gilman Bowers farm.   Other local newspapers in the years 1939 and 1940 reported events at the Bowers farm ski jump. The late Lennys (Jelle) Luchsinger and her brother-in-law Ken Nyland also recalled the Bowers location. So it appears there were two ski jumps in Primrose.

Fido and Ernst

Some may think of the name Fido as a merely generic reference to a dog. Abraham Lincoln had a dog named Fido, and because of this Fido's famous owner, the name remained a popular dog name for generations.   But today it is said that the name is nowhere to be found on lists of

popular dog names. The origin of the name Fido can be traced back to the Latin word *fidelis* meaning faithful or loyal. And who is more faithful than man's best friend. *Semper Fi*(do) if you will.

While there may have been several New Glarus dogs named Fido over the years, it was Ernst Thierstein's dogs Fido Sr. and Fido Jr. who achieved a degree of notoriety in the 1930s and 1940s.   Thierstein was the proprietor of the Four Corners Tavern during this period. His faithful companion Fido was a Belgian Police dog who, it was said, was obtained by Thierstein for a mere pint of whiskey. Fido demonstrated some unique talents to the delight of the tavern clientele. Best known was Fido's ability to clear empty beer bottles from tables as shown in the Wisconsin State Journal photo published November 10, 1946. (The card players were John Marty, Henry B. Hefty, Caspar Zentner and J. Henry Legler). It was reported that Fido would take change from the card-playing customers, give it to the bartender and return to the table with a candy bar. He would respond to Thierstein's commands whether they were in English or Swiss-German. Fido could turn the door key to lock up for the night. He once found two twenty dollar bills on the floor. Fido gave the bills to Thierstein. And the following day a person appears asking whether the money had been found.   Thanks to Fido the money was returned to the owner.

In 1939 and 1940 Fido became the subject of syndicated stories which ran in newspapers from coast to coast -- literally from Maine to California.   Fido had proven to be an invaluable asset in promoting the Four Corners tavern.   Customers stopped by just to see the dog perform his tricks. Thierstein was offered $1000 for Fido but turned it down.

In March, 1940, Fido died mysteriously from arsenic poisoning.   A devastated Thierstein was able to purchase a 10 month old puppy fathered by Fido.   In time Fido Jr. learned the tricks of his father and became popular with the tavern customers.   And again in 1946 and 1947 there were more newspaper stories about Fido (this time Fido Jr.) and his talents.

Fido had perhaps the most unique dog house in New Glarus.   His residence was found under the front stairs of Ernst Thierstein's Emmental-style chalet on the south side of New Glarus. Even Fido's name has been carved into the wood above the door. (Photo of Fido's dog house on following page.)

The Belgian Police dog is a breed known as Malinois.   They are known to be active, intelligent, friendly, protective, alert and hard-working.   This combination of traits has led the U. S. Secret Service to use the Malinois dogs in patrolling the grounds of the White House. And who knows, maybe those same White House Malinois dogs are trained to take away the empties from all those Secret Service beer bashes.

Ernst Thierstein was a bit of a character himself. He was born in Bümpliz, Canton Bern in 1890.   He served in the Swiss Army and became employed as a gardener at the Wolfsberg Castle near Ermatingen, Canton Thurgau. Thierstein immigrated to America in 1920. During his first decade or so in this area he was employed as a farm worker, condensed milk employee (Belleville) and worked on railroad and highway cement crews. Ernst purchased the Four Corners about the time that Prohibition was ending. He operated a rooming house above the tavern which had as many as 25 roomers.

After he had retired from the tavern, numerous newspaper articles written about Ernst – his unique Emmental-style chalet home, his gardening methods dictated by the phases of the moon, the challenges that daylight savings time had on the sundial mounted on his house, and his ability to create a quilt out of neckties.   Ernst was a charter cast member of the Wilhelm Tell drama. He held the role of Walter Fürst for 35 years. He was also a longtime member of the *Männerchor* and *Jodelklub*.   Ernst Thierstein died in 1976 at the age of 86.   His sister Louisa Friedli survived him.   She was the mother of Thierstein's American nephews and nieces Fritz, Roy, Wilbert, Rose and Helen Neuenschwander and Harry Friedli.

History Detective Question
This honorary chief of the Winnebago Indians (Ho Chunk) was given the name *Tchay-ska-kah* or White Deer.   He was said to be the first Jewish Winnebago chief in the history of the world. And if that was not enough, this same man was named *Bimwewegijig* or Roaring Thunder by the Chippewa (Ojibwa).   Can you name this character from days past?

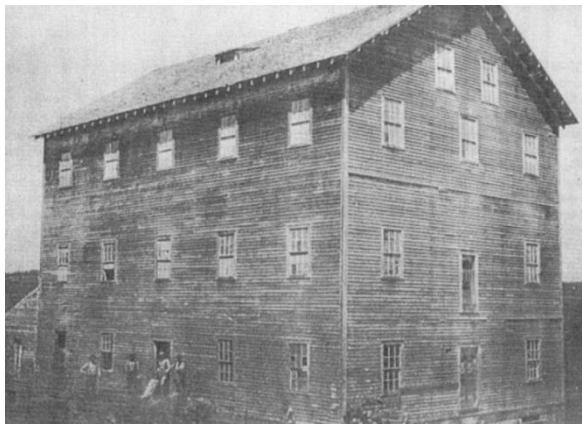**Alvin Blanchard of Blanchardville and John Adams of Adamsville**
Writing about Blanchardville and Adamsville, while not New Glarus history, are still local history just with a wider lens. Blanchardville lies primarily in Lafayette County and its northern portion in the adjacent Town of Moscow in Iowa County.   Blanchardville began as a Mormon settlement named Zarahemla meaning City of God.   Samuel Horner, a Mormon from Nauvoo, IL, built a grist mill on the Pecatonica River. In 1855 Alvin Blanchard (1830-1910) purchased land and the grist mill and laid out a village bearing his name.   Alvin was married twice and was the father of 12 children.   Blanchard's youngest child, Lulu (Blanchard) Chandler of Blanchardville, died at the age of 95 in 1973. Other Blanchard descendants include Jim Gant, John Schiesser and businesswoman pioneer Catherine Blanchard Cleary of Milwaukee.

Alvin Blanchard had a sister Eliza who was married to Kentucky-born John Adams (1819-1908; no relation to the presidents Adams of Massachusetts). And John Adams, like his brother-in-law, laid out a village which was to bear his name. This village known as Adamsville was just within the northern portion of the Town of Moscow (Section 16) in Iowa County.

A village began with a grist mill built by John Adams and David Hollister around 1854 and John Adams' store in 1855. In time the village boasted a school house, another store, a hotel, post office, blacksmith shop, cheese factory, Odd Fellows and Good Templars Lodges, and two churches – a Primitive Methodist and a Congregational.   Village streets were to bear such names as Main, Mill, Hollister and Renshaw.   The "Adamsville Argus" newspaper was published for a brief time in the 1890s. The massive mill (pictured) had been built in Adamsville on the east branch of the Pecatonica River.

Two of the earliest family names to appear in Adamsville were McKenzie and Theobald.   Both families had origins in Great Britain. And both families arrived in Iowa County from Prince Edward Island, then a British Colony.   McKenzie and Theobald descendants who have resided in the New Glarus area in recent years include Ken McKenzie and Jane (Theobald) Elmer
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A rail line had been proposed from Hollandale north through Adamsville, over the Military Ridge near Barneveld and down the other side to Mazomanie or Lone Rock.   But the train line was routed from Hollandale to Dodgeville instead.   Little by little the town of Adamsville faded away. And today there is little to no evidence that this little village even existed.

If leaving a legacy was important to brothers-in-law Alvin Blanchard and John Adams, then both have succeeded. Alvin's name lives on in the village of Blanchardville.   Blanchardville once boasted the Blanchard Theater – a local movie house which closed in 1958. In 2017 Paul Saether's Blanchard Hall, a new Blanchardville community gathering venue, was opened bringing the Blanchard name back to Main Street.

But even though Adamsville is merely a historical footnote, John Adams' legacy may be more significant than Blanchard's.   His son Alva Adams was a member of the Wisconsin State Assembly and the Wisconsin State Senate.   Alva moved to Colorado where he served as the fifth, tenth and fourteenth governor of that state.   Another son of John Adams, William "Billy Adams, served as Colorado's 25th governor serving from 1927 to 1933. John Adams' grandson (and son of Alva) was Alva Blanchard Adams who served as a United States Senator from Colorado in the 1920s and 1930s. Adams County Colorado, the Alva B. Adams water tunnel in Colorado, and likely Alva, OK were also named for this family.

In Memoriam
Dr. Fred G. Blum passed away in October at the age of 90. The Blum family is well known for their stewardship of the Hefty-Blum Homestead Farm.   This family farm was begun by Blum's great-great grandparents, Fridolin and Rosina (Schiesser) Hefty shortly after they arrived here in the late 1840s from Hätzingen, Canton Glarus.   The cluster of farm buildings includes a stone barn dating from 1861 and a circa 1880s cheese factory.   In 1971, Dr. Blum and his family purchased the entire collection of early printing equipment from the New Glarus Post newspaper. They donated this collection to the New Glarus Historical Society for the museum's Print Shop.

Marie (Ott) Isely Rinehart died in November at the age of 103. Marie was the youngest and last surviving grandchild of early New Glarus immigrants Anton and Verena (Jenny) Ott. The Anton Otts, who married in New Glarus is 1852, had 13 children and 49 grandchildren. Their oldest Ott grandchild, Anton Hefty, was born in 1881. Their youngest grandchild, Marie, was born in 1914 – a span of 33 years between oldest and youngest Ott grandchildren.

Elda (Strahm) Schiesser also passed away in November. Elda's legacy includes her long involvement in the New Glarus Historical Society. Her knowledge of local history led to the publication (with Phyl Anderson) of the book "Swiss Historical Village". This book captured both New Glarus local history and the history of the evolution of the Swiss Historical Village museum. Elda also co-authored two other books -- a cookbook with Marie (Strahm) Matzinger and a chronological history book of New Glarus with her daughter Linda. In recent decades a new passion entered Elda's life. She learned the art of *Scherenschnitte* (scissor cutting) and this new talent took her to numerous art shows and art exhibits. One of her pieces found its way to adorn a White House Christmas tree. It has been said that the measure of life is not its duration but its donation. While Elda's life had a long duration of 99 years, people will remember her donations and contributions preserving local history.

Fred, Marie and Elda all were of 100% Swiss ancestry. Marie and Elda possessed both Glarner and Berner blood. Fred Blum was a member of an increasingly exclusive New Glarus club – those local residents possessing 100% Glarner ancestry.

Swissminiatur

Switzerland's attractions are iconic -- the mountains, lakes and waterfalls, the centuries-old castles, the variety of distinctive architectural styles found throughout the country. But there is one Swiss attraction which is perhaps more Wisconsin Dells than Swiss. It is a tourist site called *Swissminiatur* in Melide, Canton Ticino and has been operation for over 50 years.

Swissminiatur is situated in a park-like setting on the shore of Lake Lugano. Miniature versions of Switzerland's most historic and significant buildings have been recreated on a scale of 1:25. And so there are miniature castles, cathedrals and streetscapes from all the corners of Switzerland.

Of particular interest to many newsletter readers may be the three buildings from Elm, Canton Glarus represented in miniature form at the park. These miniatures represent Elm's church (center of photo) and two of Elm's historic homes -- the *Grosshaus* and the *Suworowhaus* (lower right in photo). Behind the Elm grouping in the photo is the Stockalper Palace located in Brig, Canton Valais.

Elm's church and these two historic homes have family history significance for many. The church dates from 1493. The *Grosshaus* was built by *Richter* (Judge) Burkhart Elmer (#1 Elm) in the 16th century. And the *Suworowhaus* was built by *Landammann* Johann Christof Elmer (#36 Elm) in 1670. In 1799 Russian General Alexander Suvorov spent one night in the house as his troops were retreating from the French. And the house has been known as the *Suworowhaus* since that time. The latter house has also been referred to as the *Frytighuus* since it was the home of *Landvogt* Johann Heinrich Freitag (#8 Elm).

Tschudi, Luchsinger and Trumpy in Norway

The Fall 2017 issue of Family History Notes discussed natives of Canton Glarus who moved to Norway to establish new lives. Immigrant Thomas Heftye of Hätzingen and his descendants rose to the very heights of Norwegian business and society. Heftye had first partnered in Oslo with Peter Blumer (#129 Schwanden). Peter Blumer's son Peter (#200 Schwanden) became associated with his brother-in-law Melchior Tschudi (#225 Schwanden) in the purchase of the salt works at Vallø, Norway near Tønsberg. Canton Glarus records say that Blumer and Tschudi bought the salt works from the King of Denmark.

During the Blumer and Tschudi ownership, their operation consisted of 8 managers, 101 full time workers, 3 office workers and day laborers. One worker at the Blumer and Tschudi salt works at Vallø was Samuel Luchsinger (#361 Schwanden) who immigrated to Norway with his wife Anastasia née Tschudi. Their daughter Anna Katharina was born there. After spending several years in Norway, this Glarner couple emigrated to New Glarus where Samuel became a mason and later the proprietor of the New Glarus Hotel.

Vallø salt works owners Peter Blumer and Melchior Tschudi both had New Glarus connections. Peter Blumer's son-in-law, Johann Jacob Hottinger, was the brother of New Glarus (and later Monroe) residents Barbara (Hottinger) Tschudy and Anna (Hottinger) Hoehn. Melchior Tschudi's first cousin was Johann Jacob Freitag, a farmer in the Town of Exeter. Tschudi and Freitag were the grandsons of *Landvogt* Johann Heinrich Freitag mentioned in the previous article.

Melchior Tschudi's son Peter Tschudi married Verena née Tschudi of Schwanden. Their Norwegian-born children included Anton and Clara Tschudi. Anton was a land developer said to have suburbanized Oslo. His developments focused on single family homes aimed at the working class. Clara Tschudi was an accomplished writer whose works focused on women's stories and women's issues.

Also coming to Norway were Verena (Tschudi) Tschudi's brothers Stephanus and Peter Tschudi. Stephanus Tschudi's descendants include Norwegian Olympic skier, Otto Tschudi and art historian Stephan Tschudi-Madsen. Peter Tschudi's son Heinrich (Henrik) was a steam ship captain (*Dampfschifführer*) who founded the shipping company known today as the Tschudi Group. Felix H. Tschudi (born 1960) is the fourth-generation head of this company. The Tschudi Group owns and operates a fleet of tugs, offshore vessels, multipurpose vessels, tankers and bulk carriers. The Tschudi Shipping Company was among the pioneers of the Arctic shipping route from Europe to China.

Another Glarner family with Schwanden roots who immigrated to Norway was the Trümpi (later Trumpy) family. They appear to have left Canton Glarus in the mid-18th century. One notable member of this family was John Trumpy, a fifth generation Norwegian-Swiss and member of a ship-building family. In the early 1900s Trumpy left Bergen and immigrated to New Jersey where he became a designer and builder of high-end yachts. Today Trumpy yachts today are highly prized. The most famous Trumpy-designed yacht was the presidential yacht the U. S. S. Sequoia (pictured) which served presidents from Hoover to Carter (who sold it). President Kennedy celebrated his last birthday (May 29, 1963) with family and friends on the Sequoia. And ten years later (June 19, 1973) President Nixon entertained Soviet Premier Leonid Brezhnev on the yacht.