Family History Notes
Summer 2019

Six Generations of Tschüchel in a Milwaukee Family

One of the pioneer foods of New Glarus with roots in Canton Glarus is *Tschüchel* (pronounced approximately as "CHICK-ul"). This is a humble dish requiring only a few basic ingredients – eggs, milk and flour. (See Spring 2014 newsletter for a related *Tschüchel* article). A batter is gently browned in a skillet, flipped, cut into pieces and typically served hot with sweet toppings such as syrup, preserves, applesauce or sugar. One recipe suggests rhubarb sauce as a topping. Like pancakes, it can be considered a breakfast food or eaten at lunch or dinnertime. A popular Austrian dessert called *Kaiserschmarrn,* served in high-end Viennese coffee shops, is essentially *Tschüchel*. The basic French crêpe recipe is also a closely related batter, just browned in a much thinner form.

Duane Freitag passed along a story of his discovery of a *Tschüchel* recipe which has been handed down many generations in a Milwaukee family. Duane's wife Jan spotted a recipe in a church cookbook which was submitted by Marie Mueller, a Freitag relative. Upon inspection Duane recognized Marie's recipe (pictured below) was for *Tschüchel*, although in the cookbook it was called "Scrambled Pancakes". Marie passed away in 2018 and Duane attended her funeral. He mentioned to Craig Mueller, Marie's son, that he had seen her recipe in the church cookbook. Craig responded, "Yes, *Tschüchel*!"

The original family *Tschüchel* recipe probably arrived in this country from Canton Glarus with Duane and Marie's mutual immigrant great-great grandmother Maria (Schiesser) Freitag. Immigrant Maria and her husband Johann Jacob Freitag lived in Milwaukee County for the first several years after immigrating and before resettling in the Town of Exeter, Green County. But oldest Freitag daughter Rosina (Marie Mueller's great-grandmother) had married a German by the name of August Hirsch. The Hirschs remained in Milwaukee, as did the family's *Tschüchel* recipe. And apparently the recipe was treasured enough that Marie submitted it for her church cookbook.   Preparation note: Marie mentions stirring the *Tschüchel* batter like scrambling eggs. Other methods/recipes (see page 3) let the batter brown on one side, then flipped, cutting the pancake into pieces which are then browned on the other sides. Butter or shortening may be used for browning rather than margarine.

SCRAMBLED PANCAKES — *Marie L. Mueller*

2½ c. flour
4 tsp. baking powder
1 tsp. salt
2 eggs, beaten
2 c. milk
4 T. melted margarine

Sift dry ingredients together: flour, baking powder and salt. Add to combined eggs, milk and margarine. Mix well, but batter may be a bit lumpy. Melt about 2 tablespoons oleo or enough to cover large fry pan or electric fry pan. Pour batter in all at once and allow to "bake" slowly, stirring like scrambling eggs until small pieces are done. Serve with syrup.

Tschüchel is occasionally made today by a few Glarner descendants. In the early 1950s when Swiss scholar Dieter Brunnschweiler inquired about local Swiss cuisine, *Tschüchel* was mentioned by several people. Brunnschweiler noted that one person mentioned "*Sraswarm*" which may have been a reference to "*Schmarrn*" the Austrian dessert mentioned above.   Ann Marie Ott recalls *Tschüchel* being served as an evening meal to the staff and residents of the New Glarus Home several decades ago. Fortunately *Tschüchel* recipes from the kitchens of local cooks such as Mildred (Hefty) Itten, Kathryn (Figi) Streiff, Alvin Streiff, Elda (Strahm) Schiesser, Louisa (Hefty) Marty, and Doris (Strahm) Streiff have been documented in various local cookbooks. (See page 3 for another *Tschüchel* recipe which yields two servings of a light and eggy pancake.)

Mrs. Koprud: A Sweet and Selfless Soul

A New Glarus resident who evokes a fond childhood memory for me was our next door neighbor Jeanne Rose Meyer Richard Koprud Florey (1901-1969). She possessed a cheerful and sweet disposition. Jeanne Meyer was born in Mulhouse in Alsace (then part of Germany, now France) to parents Robert L. Meyer and Rose née Lehmann. She was known as Mrs. Koprud, possibly because her given name, Jeanne, was not pronounced *jeen* or *jeeny*, but rather *zhahn* in the French manner. Her mother Rose had also been born in Mulhouse to Swiss parents Jacob and Verena (Furrer) Lehmann.   Mulhouse is located near the border of three countries – France, Germany and Switzerland. And like many of the people of the region Jeanne spoke both French and German.

Unknown by many was the suffering and hunger which was endured by the Meyer family during WWI and its aftermath. Both Jeanne's father and brother Paul had died from injuries and disease due to the war. Jeanne immigrated in 1921 with her mother Rose and brother Walter. Their stated destination was Mt. Horeb where Rose's brother Gottlieb Lehman lived.   Gottlieb had immigrated earlier and worked as a farmhand for Christ and Mary (Schneider) Pauli and as a cheese maker for Carl Liechti.

In 1924 Jeanne married Swiss immigrant Ernst Richard. The Richards made cheese at the Green Prairie factory, a factory located in the Town of Perry (and which was destroyed by fire in 1951).   Following Ernst Richard's early death, Jeanne married a Town of Perry farmer Gilbert Koprud, the son of Norwegian immigrants. Jeanne and Gilbert adopted a daughter Harriet Gill (later Mrs. John Klossner). After the death of Gilbert, Jeanne married Swiss immigrant Jules Florey. She passed away the following year.


At the end of WWII, Jeanne realized the suffering of another generation of war victims in her native Alsace and she took the initiative to help ease the suffering. It was reported that just between June of 1945 and September of 1946, she filled 92 ten pound boxes with clothing and food which were sent to France. She learned the sizes and measurements of 11 families that constituted her "clientele". Each family was sent a customized box. Jeanne called upon the people of New Glarus to help with her efforts by donating apparel. Cash donations were sent to the war victims, but the expenses associated with mailing these food and clothing boxes fell upon Jeanne.

In an effort to raise money to support her acts of kindness, Jeanne undertook a new project which would define her later years. Jeanne learned the art of crocheting. She was self-taught, reading and deciphering doily patterns from 13 countries in 7 languages. For hours on end, Jeanne would crochet in in a well-lit kitchen corner which had a window to her side and a window directly ahead (note blue arrow). A large doily took 45 hours to complete. The Koprud home was directly across the street from the embroidery factory, so Jeanne had a steady flow of customers pre-disposed to the fabric arts. She placed a small sign in her yard which said "Hand Knitted Doilies" and hung sample doilies in her windows. In 1961 it was reported that Mrs. Koprud sent $140 to Europe (about $1200 in 2019). This cottage industry took root in a small corner of Jeanne Koprud's kitchen to help the needy and those less fortunate in another corner of the world.

Knitting for Victory

On the home front during World War II, knitting to help the war effort and to keep American soldiers warm was a major preoccupation of many Americans, particularly women. The November 24, 1941, cover story of the popular weekly magazine *Life* explained "How To Knit." Along with basic instructions and a pattern for a simple knitted vest, the article advised, "To the great American question 'What can I do to help the war effort?' the commonest answer yet found is 'Knit.'" The article pointed out that hand-knitters were turning out garments for soldiers despite the fact that machine-knitting was more efficient. Knitting gave people at home a way to help. The article noted that a volunteer group, Citizens for the Army and Navy, were campaigning to get one million standard-Army sweaters by Christmas. Two weeks later, on December 7, 1941, the Japanese bombed Pearl Harbor, and America entered World War II. At home, more and more Americans picked up their needles to knit socks, mufflers, and sweaters to keep American soldiers warm. (above sourced from HistoryLink.org)
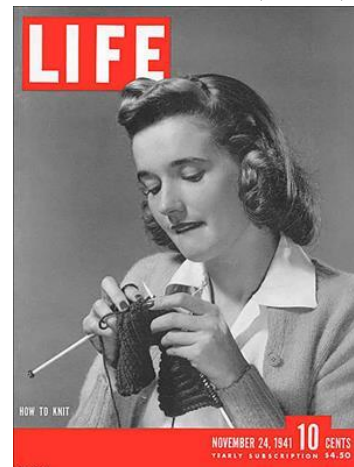
One such knitter was Maria (Hoffmann) Freitag (1863-1947) of New Glarus. Maria learned to knit in her native Switzerland. But in old age she needed to re-master her old knitting skills so that she could knit for the troops. In 1944 it was reported that Maria, then age 81, had knit 25 sweaters for the soldiers – the most sweaters knit in the village of New Glarus.

Maria was the daughter of August Hoffmann, a native of Canton Thurgau and Anna Margaretha Marti, a Canton Glarus native. Maria married Oswald Freitag, the son Samuel and Verena (Schneider) Freitag, 1854 immigrants from Elm, Canton Glarus. Oswald and Maria had three children – Samuel August Freitag who was a practicing physician in Janesville, Veronica Freitag (Mrs. Alfred Dolch) who was a practicing physician in Los Angeles, and Alice Freitag a local piano teacher and long-time Swiss Church organist.

There is a significant detail left out about Maria and her WWII sweater knitting. At this point in her life Maria had become blind. But she had established a goal of being as good a blind knitter as she was when she had sight. To re-acquire her skills, she would knit over and over, ripping apart mistakes as she went. She devised a method of dropping marbles in a jar each time she completed a row and then by counting the marbles she could determine the number of rows completed. Being blind doesn't mean you can't . . . just think of Maria Freitag.

Tschüchel – An Alternative Recipe

There are numerous versions for making *Tschüchel* (pictured). It's likely that recipes varied in most every household. The following recipe produces a light and eggy pancake and makes about 2 portions.

Mix wet ingredients -- two beaten eggs and 2/3 cup milk. Mix dry ingredients – 1/3 cup flour, 2T sugar, ½ t baking powder and a pinch of salt. Mix wet ingredients into dry until a batter forms. Pour batter into a buttered skilled and gently brown on one side. Flip and then cut the pancake into bite-sized pieces and continue browning. Serve with powdered sugar, jam, syrup or applesauce.

Five Heftys: Outstanding in Their Fields . . . and Woods and Marshes

If you are a Midwestern farmer you may recognize the names Brian and Darren Hefty. The South Dakota brothers have hosted a farming-oriented television program called "Ag PhD" for over 20 years. Their website explains, "What's different about Ag PhD TV from other ag shows is that we don't focus on farm news, commodity markets, and weather because you can't control any of those factors. Instead, you'll learn how to pick the right herbicides for your farm, how to better fertilize your crops, and how to stop those yield-robbing insects and diseases, as well as how to communicate the message

of the American farmer to your non-farming friends and neighbors."

Darren and Brian have become recognized agricultural authorities. Besides their television program, they can also be heard on radio spots and at various agriculture workshops and clinics. Their annual Ag PhD Field Day is held on their farm to showcase current and new technologies to help improve crop yields.   Programs can be viewed on their Ag PhD Website and even more information available in their bi-monthly magazine.

Darren and Brian's father, Ron Hefty, was a native of the Renwick, Iowa area. (Renwick and LuVerne, IA were Glarner immigrant settlements.) When Ron and his wife took over her parents' farm in Baltic, South Dakota, Ron was unable to find various farm supplies in Baltic. He began procuring and then selling these agricultural items himself, founding Hefty Farm Supply in 1969 and Hefty Seed in 1984.   Sons Brian and Darren became involved with the companies in the 1990s. Today Hefty Seed Company has more than 45 stores with more opening every year. The company is the eighth largest crop protection retailer in the county and number twelve in selling seed.

Ron's father was Peter Elmer Hefty whose four grandparents were 19th century Glarner immigrants Heinrich and Elsbeth (Hefti) Hefti from Leuggelbach and Dietrich and Barbara (Stauffacher) Elmer from Matt. Hefty founder Ron Hefty passed away in April of 2019.

Michelle Hefty's childhood memories include frequent visits to Blue Mounds and Devil's Lake State Parks, both a short drive from her Mt. Horeb, WI home. She had already decided to become a park ranger by about the sixth grade. Her path toward that goal began in 1988 with an internship with the Dane County Parks system. Today, Michelle is the park ranger at the Newport State Park and the Rock Island State Park -- both located on the very tip of Wisconsin's Door Peninsula. Newport Park holds two special designations within the state park system. It is the only designated wilderness park in Wisconsin, meaning it is not manipulated

for hikers or campers.   And it is Wisconsin's first and only "dark sky" park, having limited light pollution allowing nighttime viewing of the heavens.

Being a park ranger means dealing with both natural resources and human resources. The wilderness designation at Newport means ensuring the human impact on the natural resources is minimal to none. Michelle involves and educates her visitors with nature talks about wildlife such as wolves and coyotes. At night time she assists her visitors as they gaze at stars and constellations. In winter she leads animal tracking classes. And she has led volunteer groups to help eradicate the invasive garlic mustard. Through these activities, Michelle has forged strong connections with her visitors.

Verona, WI native Russ Hefty is a committed conservationist. His career as a Conservation Resource Manager for Madison [Wisconsin] Parks spanned 25 years but his commitment to environmental concerns continues in his retirement. He volunteers for the Wisconsin DNR at area sites and has been active with the Friends of Cherokee Marsh, the largest wetland in Dane County, Wisconsin. During his

time with Madison Parks, he took a lead in the habitat remediation in Cherokee Marsh. Among his accomplishments were closing drainage ditches to restore the natural water table, removing invasive plants and restoring wetland plants to hold onto soil, and periodic burns which helped restore a native oak savanna. Additionally, Russ leads tours to educate the public on the natural beauty and importance of the marsh ecosystem. Pictured is Russ among some of the Cherokee Marsh Joe Pye weed, a native marsh plant known to be a magnet for butterflies.

Both Michelle and Russ are the great-grandchildren of Joseph and Anna (Schneider) Hefty who farmed in the Town of Primrose. Joseph Hefty was the grandson of early New Glarus Canton Glarus immigrants Johann Jacob and Maria (Streiff) Hefty of Hätzingen and Martin and Katharina (Zentner) Disch of Elm. Anna Schneider was born in Elm and immigrated as a child to America with her parents Paulus and Margaret (Zentner) Schneider.

New Glarus native Brian Hefty has been with the Wisconsin DNR for over 25 years. He served as Park Superintendent at the Wyalusing State Park, a park on the bluffs overlooking the historic confluence of the Wisconsin and Mississippi Rivers. Under Brian's leadership, Wyalusing State Park won a 2009 People's Choice Award and he was recognized for his leadership. After Wyalusing, Brian became a DNR Regional Manager for southeast Wisconsin sites, including Kettle Moraine, Andrea-Kohler and Big Foot Beach.

Brian is now serving as the DNR Regional Manager for Wisconsin's west central area. One of his area responsibilities includes the Mazomanie beach on the Wisconsin River. Wisconsin readers will recognize "Mazo Beach" as a nude beach, known throughout the Midwest. But various activities at the site have caused DNR to close the beach in 2016. Brian Hefty helped communicate the DNR decision to the public and announced the intentions to make the beach a more welcoming place with increased (clothed) activities such as canoeing and fishing.

Brian is the son of Al and Nancy (Slotten) Hefty of New Glarus. And Brian is the great-grandson of immigrant Jacob C. Hefty, a native of Elm, Canton Glarus, and his wife Katharina Elmer, the granddaughter of Elm immigrants.

When Smiles were Frowned Upon

We have all seen them -- old photographic portraits with serious, unsmiling and often expressionless faces. These old photos can be found in family albums, in museum collections, and used as Americana on the walls of such places as Cracker Barrel restaurants. Visitors to the Swiss Historical Village in New Glarus often ask why the people often appear so serious.   And when I was guiding I would ask them back, "Why do *you* think they are unsmiling?" And a variety of theories would arise.

One theory offered was that people had to remain very still for the lengthy exposure required in the early days of photography. It was difficult to maintain a steady smile for a long exposure time. And in the earliest days of photography this was true. Some of the earliest Daguerreotypes (1839-1845)

took 60 to 90 seconds to capture an image.   But the shutter speeds greatly lessened to only a few seconds by the time of the Civil War. By 1886, the Wisconsin Dells photographer H. H. Bennett was able to capture his son Ashley mid-air while jumping the gap to Stand Rock. If this split-second image wasn't blurred, certainly a photographer could capture a smile. Yet the subjects remained unsmiling.

Another theory was that people in the late nineteenth and early twentieth centuries lacked fundamental dental care. But while this notion may explain some situations, other adults and children may have possessed beautiful teeth. And yet these people apparently did not smile broadly either suggesting that is was this dental theory which had no teeth.

Other visitors speculated that life in the past was arduous (and it frequently was) and thus the sober expressions reflected the daily lives of the subjects. But certainly there were happy people yet they did not smile either.

People who have studied this unsmiling phenomenon tend to believe that cultural norms dictated a serious demeanor well into the twentieth century. Portraits, including early photographic portraits were, for most people, an infrequent occurrence, thus demanding a countenance befitting the

seriousness of the occasion. In the history of art such as sculpture and portrait painting, smiling images were a rarity.

History does have some notable exceptions (pictured here). The most famous portrait of all is arguably the Mona Lisa with her famously enigmatic smile.   Ancient Greek statues possessed what is known as the "archaic smile".

Other exceptions include the smiling angel on the Rheims, France cathedral, the statue of Regelinda found in the Naumberg, Germany cathedral and the smiling Madonna in Boppard, Germany. But throughout the history of art, even these closed-lipped smiles were rare.   And so as photography developed in the 19th and early 20th centuries, the sober and somber pose continued as it had for centuries before.

It was not until the introduction of Kodak Brownie camera in 1900 that "snapshots" began capturing the more casual, lighthearted and smiling moments of life. Kodak marketed the Brownie to children.

The Brownie's $1 cost (about $30 in 2019) was very affordable making camera an instant success. The Monticello Area Historical Society has a treasure trove of early 20th century snapshots (found in their online albums) from the Mata (Steinmann) Lynn collection. Mata (1898-1975) was the youngest child in the J. C. Steinmann family. And apparently she was the owner of a camera which was used to take many casual snapshots of her family and friends. The circa 1910-1915 photo shown here exemplifies the cultural change brought about by casual photos. The younger generation – Mata and an unidentified child – are smiling broadly. Mata's father, J. C. Steinmann, has a pleasant look, but wife Barbara (Legler) Steinmann at left and the unidentified woman at the right have more serious expressions. Say cheese and smile!

Crayon Portraits

The near life-size portraits of late nineteenth century people, often seen in ornate gold and wood

frames, appear upon close inspection to be a hybrid of a photograph and pencil sketch. And in fact this is essentially what they are. In the 1850s the portrait painter D. A. Woodward had an idea. If he could enlarge a small photograph, he could then draw or paint over the enlarged image, thus resulting in a more quickly executed portrait. In 1857 Woodward invented a solar enlarging camera which was able to enlarge small carte de visite or cabinet card photographs. Woodward's solar enlarger produced a larger, albeit faint version of the original. A pencil (*crayon* in French), charcoal or pastels were then applied to fill in the faint image. The quality of the finished portrait was dependent upon the artist's sketching or painting skill. These life-sized portraits, known as crayon portraits, were popular until the early 1900s.

Pictured here are three such crayon portraits from the collection of the New Glarus Historical Society. The couple is Fridolin and Margaretha (Dürst) Legler. Fridolin was an original New Glarus settler of 1845. He immigrated as a two year old child with his parents, Fridolin and Rosina (Hämmerli) Legler, and his grandparents Fridolin and Barbara (Hefti) Legler.

The baby pictured in the elaborate frame has been identified as Robert Streiff, the son of Fridolin (Civil War vet) and Barbara (Wild) Streiff. Robert Streiff operated a local livery business for over 50 years, delivering freight to local homes and businesses from the local rail depot.

New Glarus Smiles
Smiles in early class photographs were rare. Seniors Dora Zentner (Class of 1922) and Herman Kneubuehl (Class of 1923) had the beginnings of a smile with lips parted and teeth just visible. But in 1926, Ellen Held (later Mrs. Ernst Wieland) exhibited what may be the first New Glarus senior

photograph with a cheerful grin. Two years later, Frida Bischofberger, (later Mrs. Karl Kaltbrunner) also possessed a sweet smile. Two of the young male graduates of 1933, Herbert Kubly and Isaac Alderman, exhibited broad smiles. But the serious and unsmiling expressions remained the norm for many years to follow. These four were early exceptions to the unsmiling status quo.

History Detective Riddle – Name That Author
A question was posed in the last newsletter asking if anyone could name the author of the 19th century story of a little girl of the Alps named Adelaide who lived with her grandfather, leaves home, gets homesick and returns to the alp. A hint provided: the author was not Johanna Spyri.

Faithful newsletter reader Barbara Kuehni was the first to identify the author as the German Hermann Adam von Kamp.   Kamp's 30 page story, "Adelaide, Das Mädchen vom Alpgebirge" or "Adelaide, the Girl from the Alps" was written in 1830. Scholar Peter Büttner caused quite a flap in Switzerland in 2010 when he suggested that Johanna Spyri's acclaimed 1881 novel "Heidi" was possibly plagiarized from Kamp. For starters, the name Adelaide is often seen as Adelheid in German. And the diminutive form of Adelheid is Heidi. The Swiss people were not prepared to accept the fact that their beloved Heidi had a German father! After the dust settled, most people agreed that Spyri likely been influenced (possibly unknowingly) by Kamp's work, but that the story of Heidi was much more developed and ten times the length of Kamp's Adelaide.   Kamp's story has been largely forgotten and Spyri's much loved version is worldwide children's classic. You be the judge. Here is a link to an English translation of Kamp's story. This translation is courtesy of Caesar Wirth, the son of a 20th century Swiss immigrant who settled in Wisconsin.

The legendary Wilhelm Tell is considered one of the top three Swiss of all time. (The other two are Albert Einstein and Roger Federer as selected by the Swiss people themselves.)   The earliest document which mentions the Wilhelm Tell legend was found in what is called "the White Book of Sarnen" which dates from the late 15th century. The 16th century Swiss historian Aegidius (Gilg) Tschudi of Glarus expanded and added more depth to the White Book's Tell legend. But many of Tschudi's details are seen as products of his invention rather than based upon historically documented fact.   It was Tschudi's enhanced version of the Tell legend which was used by Friedrich Schiller to write his drama. And that drama served as the basis of Rossini's opera, Guillaume Tell.

But like the story of Heidi, it has been suggested that the Tell legend sprang from earlier tales from other countries. According to Wikipedia, "The Danish legend of Palnatoki, first attested in the twelfth-century, is the earliest known parallel to the Tell legend. As with William Tell, Palnatoki is forced by the ruler (in this case King Harald Bluetooth) to shoot an apple off his son's head as proof of his marksmanship. A striking similarity between William Tell and Palnatoki is that both heroes take more than one arrow out of their quiver. When asked why he pulled several arrows out of his quiver, Palnatoki, too, replies that if he had struck his son with the first arrow, he would have shot King Harald with the remaining two arrows." In 1760 the book, "William Tell, a Danish Fable" incensed the Swiss and a copy was burned at the Altdorf town square, the legendary site of Tell's famous apple shoot.

Back to Heidi -- the name Adelheid is not a common Glarner woman's name, but occasionally it can be found in Canton Glarus genealogies. New Glarus resident Margaretha (Dürst) Legler, whose picture is found on page 7, had a sister Adelheid Dürst (pictured here). Adelheid immigrated to America in 1867 with sister Margaretha and their father Melchior Dürst. She married Berner immigrant Frederick Lehmann and they lived most of their lives in Milwaukie, OR. Looking at the ancestry of this Adelheid Dürst, as well as several other women named Adelheid in Canton Glarus, it appears their name may likely have been passed down over the generations from Adelheid (Luchsinger) Elmer (~1567-1632). It is not known whether Adelheid (Dürst) Lehmann or the other Adelheids of Canton Glarus were ever referred to by the diminutive Heidi.

Off the Real Estate Market
As this newsletter issue was being researched, Christie's International Real Estate had a one-of-a-kind Canton St. Gallen property for sale. It was described as "a unique opportunity to enjoy complete privacy and tranquility in a majestic forest setting." The property consisted of the stone ruins of the

medieval Forstegg Castle and the renovated manor house dating to 1600 (pictured left). The castle was built around 1200 by the Barons of Sax/Misox, abandoned only in the 19th century and subsequently falling into ruin by the end of that century. The castle, located in the Rhine River valley of eastern Switzerland, was also the 16th century home of the Barons of Hohensax -- ancestors of many newsletter readers. The property has apparently sold since it is no longer listed by Christie's.

Another historic property listed for sale a few years back was the rural 27 acre Conrad Schmidt homestead complete with

original late 19th century log cabin sitting on its stone foundation. The Schmidt property is located in the vicinity of Hermann, MO. The cabin boasts a wrap-around porch with view of the nearby Little Bear Creek. The historic cabin has been renovated to include modern amenities such as air conditioning.

Conrad Schmidt was the husband of Rosina née Blumer and the son of Regula née Schärer –wife and mother born in the adjoining Canton Glarus villages of Nidfurn and Schwanden, respectively. Herman Schmidt, the son of Conrad and Rosina, married Anna Wild who was born in the New Glarus area in 1886 and baptized in the New Glarus Swiss Church in1887.

WWII Hero Now At Rest

Seventy-five years after his death in WWII, the remains of Army Private William A. Boegli (pictured) were laid to rest in Gallatin County, Montana on Memorial Day weekend of 2019. The then 25 year old Private Boegli was killed by a mortar blast in September of 1944 on the tiny and remote island of Angaur in the Palau island chain. His body was not identified at the time and his unidentified remains were buried on Angaur. These remains were subsequently disinterred and transferred to the Manila American Cemetery in the Philippines. In 2018, the remains were identified by comparing DNA samples with those of Boegli family members. Private Boegli was re-buried in Montana with honors and posthumously awarded a Silver Star and a Purple Heart.

William Boegli was born in Minnesota in 1919, the son of Canton Bern immigrant Walter Boegli and his wife Louise née Schlaeppi. Walter immigrated in 1911 He worked in a Minnesota cheese factory for a time, as a butcher for the Hormel Company in Austin, MN and later turned to farming in Gallatin County, MT. Louise was born in Minnesota to Swiss immigrant parents, Jacob and Rosetta (Werren) Schlaeppi. Jacob and Rosetta are buried in the Berne Cemetery, Dodge County, MN – the same country cemetery where many early Canton Glarus and other Canton Bern immigrants and their descendants are buried.

According to Department of Defense statistics, of the 16 million Americans who served in World War II, more than 400,000 died during the war. Currently there are 72,766 still unaccounted for, approximately 26,000 of which are assessed as potentially identifiable.

The New Glarus Eleven

A circa 1895-1900 photograph of eleven New Glarus tavern keepers is reproduced here. The tavern keepers have been identified (although not entirely verified). In the back row from left are John D. Marty, Thomas Hoesly, Robert Rieder, Henry Hoesly, Andrew Man, and Mathias Hoesly. In the front row from left are Henry Aebly, Mathias Marty, Gabriel Zweifel, Marcus F. Hoesly and Martin Hefty.

The photograph at right is that of a cigar box cover. It appears that the New Glarus Eleven may have been the name of a locally-produced cigar made at Factory No.260. What a clever gimmick to get the local tavern owners to stock your cigars -- naming the product after them and putting their photo on the box.

Saloon keeper Henry Aebly will appear in a future issue. Does anyone know which local tavern he owned?