

Family History Notes

Fall 2022

Provisions and Groceries in New Glarus

The earliest settlers of New Glarus arrived in August of 1845 and lived a meager existence their first year. They lived off the land by fishing and hunting. They picked berries and nuts and looked forward to growing vegetables like potatoes and beans. Original colonist Johann Jacob Hefty recalled daily meals of pumpkin and corn mush. Another recalled boiled potatoes three times a day. Historian John Jacob Tschudy aptly commented, *“Hunger and want are excellent cooks.”* The colonists, while lacking food, did have the foresight to bring pots, pans and kettles from home.

Settlement leader Fridolin Streiff requested an additional \$1000 from Canton Glarus authorities to provide provisions for the families to last until 1846. And in the spring of 1846 cows were purchased -- \$12 a head and one to each family. Dairy cattle provided milk and meat, and the milk provided cheese and butter --- the latter two typically produced by the farm wives. J. J. Tschudy also noted, *“A knowledge of reading, writing and arithmetic, is considered sufficient for women. A girl is early taught the mysteries of cooking, washing and sewing; and her education is not complete unless she also understands milking, making butter and cheese . . .”* Hogs, poultry and sheep were also introduced in 1846. Support was received from the few area residents such as Theodore Greenwood and Otis Ross, and in 1847 Monroe residents Noah Phelps and Norman Churchill are remembered for bringing provisions to the new community.

Flour had been purchased by the first settlers on their final trek from Wiotia to New Glarus at what was probably Zophar Williams' Owego Mill on Whiteside Creek. The early grist mills (where grains were ground into flour using water power) were important to the growing number of area settlers and soon there were various mills in the area. Catherine Barry of Argyle documented the 1843 Owego Mill as well as other early grist mills. These other mills included an 1845 mill on the Sugar River in Attica (then called Winneshiek). A Mormon settlement named Zarahemla had a mill built on the East Pecatonica River by Samuel Horner, a Mormon, in 1848. After a few subsequent owners the mill became the property of Alvin Blanchard and Zarahemla became Blanchardville. According to Barry, Argyle had a grist mill at this same time built by partners Asa Saxton and John Edgrin. Chauncey Smith built a mill in Moscow, Iowa County around 1848-1850. And Paoli's sawmill became a grist mill in the mid-1860s. Pictured is a contemporary view of the Paoli stone mill – beautifully restored but not functional.



In New Glarus, David Klassy had purchased Joshua Wild's saw mill which Klassy converted to a grist mill in 1860-62. And Klassy had what may have been Wisconsin's first barley hulling machine. The tough inedible barley husk or hull had to be removed to allow the Swiss immigrants to make barley soup (*Gerstesuppe*), a recipe brought from Switzerland. When David Klassy relocated to a mill in the Town of Cadiz, his mill passed to the brothers Henry and Samuel Hoesly. The Hoeslys left for the state of Oregon and the mill passed to partners Mathias Schmid and Rudolf Kundert. Schmid and family went to South Dakota and the mill was taken over by Kundert's son Fridolin Kundert. Around 1884 Albert N. Beeny, son of an English miller, rented the grist mill from Kundert. Beeny also produced yeast cakes for New Glarus customers.

As the community developed, general store merchants began to offer basic items needed or desired by the residents. Staples found in a general store of that early era would include flour, sugar, coffee and salt. Early merchants included the Ott Brothers (later of Madison), John Jacob Tschudy, Fridolin Egger, brothers Arnold and Gustav Alder and Fritz Tschudy. John Jacob and Frederick Blum (Bloom) operated a store until it burned down and the brothers moved to Minnesota. Peter Zweifel operated a store, butcher shop and saloon in the “Backtown” or *Hinterstädtli* area on the north side of the village until 1872 when he sold the businesses to Marcus Hoesly who retained the meat market, saloon and added onto the building for his William Tell Hotel.

Numerous cheese factories dotted the countryside beginning in 1868 with the number of country factories booming in the next several decades. C. H. Wilder’s cheese factory was built in the village in 1874. And in 1910 the Helvetia Milk Condensing Company (later Pet Milk) built a plant to condense and can milk, causing the closure of many of the countryside cheese factories. A brewery was constructed in 1867-69 by the aforementioned J. J. Hefty. It was operated by Hefty, then his son-in-law Gabriel Zweifel and lastly by Zweifel’s son Herman Jacob “Pop Jake” Zweifel. The family also operated a soda pop bottling factory for years after the brewery closed. And wine was even produced from a vineyard planted in 1860 by Alsace native Michael North. The vineyard was located west of the present day New Glarus Woods.

In the 1880s a Jewish pack peddler, Solomon Levitan, arrived in the area. He began selling his wares to farm families in the surrounding countryside. Levitan put down roots in New Glarus and operated a mercantile store in the village, partnering with Henry Steussy. The store continued for many years with various owners including the Marcus family, Percy Chaimson, Werner Zentner and the Fred Uffelmans. Partners Thomas C. Hefty and Bartholomeus Kundert had purchased the one-time Ott Brothers store and soon after built a new and larger store (the former Zweifel Jewelry building) across the street from the New Glarus Hotel. On the north end of New Glarus was the general store of Thomas Hoesly built in 1880. A photograph of the Thomas Hoesly store also attests to a bakery being part of the business. The Hoesly business was later operated by John Hirsig and William Engler. John Hirsig (brother of Louis Hirsig of Madison’s Wolff Kubly and Hirsig) went to Mt. Horeb where he ran the Farmer’s Mercantile. Engler’s Store continued into the 1950s by Bill Engler and son-in-law Leon Urben. Another general store was operated by Gabriel Schindler and his son, S. A. Schindler. Canton Glarus documents have recorded that Gabriel’s wife, Barbara (Hefty) Schindler, a milliner, also operated a “*Confections-Geschäft in New Glarus*” – a confections business.



These retail stores were growing larger and carried a wider variety of goods as compared to the earlier general stores. But these mercantile stores, which carried a multitude of product lines, gave way to more specialized businesses – grocery stores, clothing stores, hardware stores, farm implements, etc.

The downtown area of New Glarus boasted a number of dedicated grocery stores, meat markets and a bakery all dating to about the 1910-20s. Strickler’s Market had its roots in butchering. The Maurer brothers operated the establishment in 1917 followed by E. C. and son Leo Gmur. Beginning around 1920 Swiss immigrant Eugene Strickler and family operated a grocery store in which they sold their meat products. In 1978 Strickler’s sold their meat operation to New Glarus Foods, a subsidiary of Wisconsin Packing Company of Milwaukee. They employed 160 in their sausage-making and smoked meats operations. In 2000, New Glarus Foods was sold to Jack Links who continue to employ 100. Pictured above are Eugene Strickler and his son Robert.

Near Strickler's was the grocery store operated by Fred and Viola (Freitag) Stuessy. They were known for their sausages, fresh meats, groceries and front windows filled with plants (African violets?). Alden Burgdorff, whose father ran a Blanchardville Royal Blue grocery, operated a Royal Blue grocery in the former Citizens' Bank building. The picture here taken inside Burgdorff's features customer Aline (Nussbaum) Heller at left and a young Bill Kuenzi middle right. In 1950 Burgdorff sold his grocery to Hans Ruhig and Nathan Goldberg of Madison. In 1951 to Roy and Werner Ziltner purchased the former Burgdorff grocery. Werner continued on with this grocery while brother Roy operated the Kroger store located next door to Uffelman's "dime store". The Kroger store became Roy's Market. Roy moved his grocery to the remodeled New Glarus movie theater and later built New Glarus' largest grocery at the intersection of Highways 69 and 39.



Before Roy Ziltner managed the Kroger grocery store, it was operated by "Kroger" Jake Zweifel, as he was known. Jake became "Clover Jake" when he opened a south side grocery affiliated with Clover Farm brand, at 2nd Street (then Highway 69) and 12th Avenue (today's Legion Hall). Jake was a long time grocer affiliated with Kroger in various towns. Zweifel's son-in-law, Lyle Larson, was also a Kroger grocer in Harvard, IL. In 1955, Larson was kidnapped and murdered following a failed attempted robbery. Larson was survived by his wife, the former Jeanette Zweifel, and two sons aged 14 and 10. Larson's funeral was held in Harvard. A police-escorted funeral procession continued to the New Glarus Swiss Reformed Cemetery where he is buried under the Zweifel-Larson gravestone.



Across the street from Roy's was Zemp's Meat Market run by Canton Lucerne immigrant Peter Zemp. Zemp was the manager of the Farmer's Cooperative meat market before he purchased it and renamed it Zemp's. Zemp retired from the market and it was operated by his son-in-law Paul (Bill) Bischof. Bischof died unexpectedly in 1966 and the meat market was purchased by a more recent Swiss immigrant, Willy Ruef. A bakery was operated by Jacob Schiesser followed by Albert Wolf. Wolf's tenure as a baker was short-lived as he died in the 1918 influenza epidemic. He was succeeded by many members of the Matzinger family. The Kehrli Cheese House and Tavern begun in 1911 by Arnold Kehrli, Sr. a Canton Bern immigrant and transitioned to his son and daughter-in-law Arnold, Jr and Dorothy (Stuckey) Kehrli. Meat lockers operated in the days before home refrigerators and freezers. Those operating commercial freezers included the Maurer Brothers followed by Strickler's, Otto Anderegg, Alden Burgdorff, Bill Kuenzi and Richard Iverson.



In 1948 grocer Al Burgdorff opened Hickory Farms, a manufacturer of sausages, smoked meats such as bacon and hams. The operation was located on County O about one mile north of New Glarus. Twenty-five thousand pounds of sausage were manufactured each week and the firm employed 30 area residents. In the early morning hours of August 26, 1956, a bolt of lightning from a severe electrical storm struck the meat plant. A major fire ensued destroying the entire operation --the machinery, food inventory as well as the three trucks. The plant was never rebuilt.

The 1940s also brought the Swisconsin Natural Cheese Company – a cheese packaging and holiday gift box manufacturer owned by Swiss immigrant Otto Anderegg and operated out of the former brewery property. In addition to the packaged cheese, Anderegg's cold storage provided wholesale cheese to Eastern markets. Anderegg employed up to 100 seasonal employees. Swisconsin ceased operation in 1958 due to financial concerns.

The New Glarus Dairy was operated by Swiss immigrant Edward Vollenweider. Vollenweider had come to New Glarus as manager of the local embroidery factory. He had a small farm on the east side of the village and operated his dairy along with son Henry. In 1944, Vollenweider sold his business to another Swiss immigrant, Paul Grossenbacher. And Paul was succeeded by his son-in-law Ken Boss, then Dick Voegeli, Lowell Frederickson and Todd Long. Ice cream home-delivery was offered to New Glarus residents by Ralph Einerson who made ice cream in his Blanchardville plant. And home delivery of foods in the spirit of Sol Levitan continued over the years with the "Jewel Tea man" and firms like McNess, Watkins and W. T. Raleigh. Today Schwan's trucks can be seen delivering food to village customers.

Other New Glarus locals who had a hand in the food world Thomas A. Hefty whose retail clothing store also sold flour and canned goods. William Tollefson and John P. Luchsinger sold fruit, confections and ice cream.

Origin of Macaroni and Cheese: A Swiss Theory

Some people believe that Americans, or more specifically Kraft Foods, invented macaroni and cheese. While this is not true, Kraft boxed mac and cheese dinner did popularize the dish in America and Canada and provided an economical and easy staple for families. Kraft mac and cheese in Canada is known as Kraft Dinner, or KD for short, is considered Canada's unofficial national dish. Homemade macaroni and cheese has found an important place on the tables of Black Americans. But imagine, the family staple macaroni and cheese was possibly a Swiss herdsman invention!

Paul Imhof is a respected culinary historian having written the 5 volume set, *Das Kulinarische Erbe der Schweiz*, or The Culinary Heritage of Switzerland. And Imhof has made the case that Swiss herdsman created a dish, referred to as *Älplermagronen*, using macaroni (easily carried to the alp) and combined with their own Alp cheeses, butter and milk. Imhof states that a pasta factory opened in Lucerne in 1838 and that it was in Switzerland, not Italy, where the first elbow macaroni was produced in 1872. The Swiss call elbow macaroni *Hörnli*, meaning little horns and evoking curved chamois horns.

Zigerhöreliauflauf and other Variations of Macaroni and Cheese

In the past year I read the obituary of Monroe native Walter Marty of Oshkosh. Walter was the grandson Carl and Verena (Iseli) Marty of Monroe and the great grandson of the Christian Iselis mentioned in the Spring 2022 newsletter. . Walter's obituary stated, "*Walter was raised in Monroe, WI in all the best Swiss-American traditions. He idolized his immigrant grandparents - grandfather Carl, an artist, poet and cheesemaker and grandmother Verena, the matriarch until she passed at age 103. Returning to Monroe always made for great memories, whether it be Cheese Days celebrations, a Swiss cheese sandwich at Baumgartner's on the Square or his 70th and 75th birthday parties. Always connected to his roots in Monroe, he remained close to childhood friends and never missed a high school reunion.*" The obituary went on to describe Walter as an enthusiastic traveler whose favorite haunts included the Mousel Brewery and Castle Vianden in Luxembourg, The Folies Bergère at Paris' Moulin Rouge and enjoying the Noodles Auf Lauf [*Nudelauf*] at the Hotel Greminger in Germany. *Nudelauf*, which means "noodles on the run", is a German baked macaroni and cheese casserole and which contains ham.

Betty Bossi (Switzerland's fictional version of America's fictional Betty Crocker) has a recipe for a Swiss version of *Nudelauflauf* called *Hörnliauflauf* – elbow macaroni (*Hörnli*), grated Sbrinz cheese and cubed ham (*Schinkenwürfeli*) along with cream, eggs and seasoning.

In Canton Glarus you will find a baked macaroni and cheese dish called *Zigerhöreli* (also known as *Zigerhörnli*) which is macaroni and a cheese sauce characterized by the addition of Canton Glarus' green cheese, *Schabziger*. *Schabziger* can be a polarizing taste. According to the Helvetic Kitchen authors, the green cheese is greeted with “*only one of two reactions to it: disgust, or unbridled passion.*”



Zigerhöreli is served at cafes in Canton Glarus and often topped with crispy fried onions (*Bölleschweizi*) and apple sauce (*Apfelmus*) on the side.

In an attempt to create a recipe which captures the spirit of both *Hörnliauflauf* and *Zigerhöreli* I recommend the following baked macaroni, cheese and bacon dish. This recipe has the common element of elbow macaroni, the *Schabziger* cheese is a nod to Canton Glarus and the cubed ham is

replaced by pieces of crispy American-style bacon.

For 4 servings: Cut ¼ pound of bacon into strips approximately ½ by 1 inch. Fry until crispy and drain on paper towel. Grate ½ cup of *Schabziger* cheese and combine with 1 cup of shredded Swiss cheese and sprinkle 1 teaspoon of flour over the cheeses. Prepare 8 oz. of elbow macaroni according to box directions. Drain the macaroni and return to saucepan. Add 1 cup half and half to the hot pasta and gently warm. When nearly steaming, add the cheeses and flour mixture into the hot pasta and half and half. Season with a bit of grated nutmeg (just a bit) and a small amount of grated black pepper and stir until cheese is combined and melted. Add crispy bacon crumbles and stir to combine all ingredients. If the sauce is too stiff, add a bit more half and half or water to desired creaminess. Bake at 400F for 10-15 minutes.

Most Common Family Surnames

The most common family names in America are Smith, Johnson, Williams, Brown, Jones, Miller, Davis Garcia, Rodriguez and Wilson. Another listing omits Wilson but includes Martinez.

In Switzerland the most common surname is Müller and that family name is the most common surname in the following nine cantons -- Zurich, St. Gallen, Schaffhausen, Aargau, Basel-Stadt, Basel-Land, Lucerne, Thurgau and Solothurn. Müller is an occupational name meaning miller (which is on the American list). The most common family name in Cantons Graubünden and Geneva is Schmid and Favre, respectively – both occupational names meaning blacksmith in German and French. In Canton Glarus the most common family name is Hefti. Other most prevalent names in the other cantons are Gerber in Canton Bern, Kälin in Canton Schwyz, Arnold in Canton Uri, Iten in Canton Zug, Alder in Canton Appenzell-Innerrhoden, Inauen in Appenzell-Ausser rhoden, Odermatt in Canton Obwalden, Burch in Canton Nidwalden, Aymon in Canton Valais, Aubry in Canton Jura, Aebischer in Canton Fribourg, and Bernasconi in Canton Ticino. Rochet, a diminutive of the French *roche* (rock), is the most common name in Canton Vaud. And Jenneret is the most common family name in Canton Neuchâtel. Jeanneret was the family name of the famous architect Le Corbusier, born Charles-Édouard Jeanneret in Canton Neuchâtel.

In Wisconsin the name Johnson is the most prevalent followed by Smith. Coming in tenth is Schmidt, a German form of Smith.

Sixty years ago the New Glarus telephone book revealed that the following household surnames were the most prevalent – Disch, Duerst, Elmer, Freitag, Hefty, Hoesly, Klassy, Marty, Ott, Schneider, Streiff, Stuessy and Zweifel. How many of those surnames are still prevalent in New Glarus?

Thomas Hefti

The current President of Switzerland's Council of States, (its upper house known as the *Ständerat*) is Thomas Hefti, 62, a resident of Schwanden, Canton Glarus. Thomas Hefti (pictured here from his election in 2021) graduated from the canton school, earned a law degree from the University of Neuchatel, a Ph.D. in 1988 and a Masters of Law from London University in 1992.

Thomas Hefti was the last village president (*Gemeindepräsident*) of Schwanden and the first president of the village Glarus Süd following the 2011 consolidation of the 13 southern villages of Canton Glarus.

Hefti comes from a long and distinguished line of political figures, lawyers and doctors. Hefti's father Robert Peter was also a lawyer and who graduated *summa cum laude* from the University of Bern. And Robert Peter Hefti served as Schwanden *Gemeindepräsident* who also rose to become the president of Switzerland's *Ständerat*. The grandfather of Thomas Hefti was Hans Hefti who was also a lawyer, Schwanden *Gemeindepräsident* and Canton Glarus *Landammann*. Thomas' great-grandfather Peter Hefti was a medical doctor and Schwanden *Gemeindepräsident*. And the great-great grandfather, Johann Jakob Hefti, was a Schwanden medical doctor.



Thomas Hefti does not appear to be closely related to any New Glarus area Heftys but there are distant relationships (*um drei Ecken* as one might hear in Switzerland) by way of Tschudi and Freitag connections.

Wolves in the Glarnerland

The idyll of the Swiss Alps is under increasing threat by numerous packs of wolves. Just 25 years ago no wolves were known to exist within Switzerland. And for the hundred or so years prior to 2012, no wolf packs were known in the country. But since that time the total number of wolves has grown to an



estimated 150 animals in 20 packs. There have been wolf sightings in 17 cantons. In the mountainous cantons of Valais, Graubünden, Glarus, Ticino and Uri, a total of 1,000 sheep and cattle have already been killed by wolves in 2022. One hundred years ago wolves were quickly killed but today wolves are protected. A wolf can only be culled if proven to be a documented danger by way of a long and arduous process involving both cantonal and federal authorities. In 2020 the Swiss voters narrowly defeated a federal proposal to allow culling of problematic wolves without federal permission. The proposal failed, and not surprisingly, the

wolf supporters were mostly urban residents and the wolf opponents were mostly rural.

Two wolf packs have been observed in Canton Glarus – one pack in the Kärpf region which straddles the two main Glarner valleys and the Mürtschen-Schild pack in the Kerenzerberg region. Pictured is the latter wolf pack photographed by a “video camera trap”. The Glarner people are increasingly on edge. Those with livestock, even pets, are more closely monitoring their animals. Children do not walk alone to school and families do not allow the children to wander alone on the mountain pastures and hiking trails. Even the cattle have been observed to be skittish sensing this new and dangerous situation. Near the village of Matt, Canton Glarus, fenced-in sheep were attacked by wolves – and this attack being only about 100 feet from where children play during the day. Pressure continues to amend the protective hunting laws to allow the killing of the wolves as deemed necessary. Recently a wolf was destroyed by authorities near Matt as it had been documented as a killer. The handling of wolves by the Swiss will continue to be contentious as the mostly unchecked wolf population continues its rapid growth.

The Next Billion Dollar Idea

A new television series debuted in which a self-made billionaire, Ben Weiss, is looking to invest in the next billion dollar idea. After screening over a 100 entrepreneurs, 15 finalists emerged to vie to become the single winning idea. One of the finalists was Greg Freuler, an Oregon native, who developed an ergonomic paint brush. Freuler (he pronounces his surname FROO-ler) confessed to being a lifelong “tinkerer”. When taking an industrial design class, Freuler and his fellow students were challenged to re-design an everyday object. Freuler, whose hands were still sore from a home painting project, decided to take an innovative approach to the paint brush. What Greg Freuler invented was the “FreeForm” brush with a grip-free, ergonomic design. The innovative brush handle locks into the painter’s hand thus increasing painting control and decreasing fatigue and cramping. Greg is pictured above with the paint brush handle seen on his computer screen. Unfortunately, Greg was eliminated from the competition along with 13 other entrepreneurs. However, even those eliminated from the show received valuable product exposure.



Greg is the great-grandson of Canton Glarus immigrants Gabriel and Rosina (Becker) Freuler, natives of Ennetbühls. Greg’s immigrant ancestors lived in Galena, IL and LaMars, IA, both locations known as home to immigrant nineteenth century Glarners.

The Swiss Ancestry of the Pillsbury Dough Boy?

Poppin’ Fresh, the Pillsbury Dough Boy, bears a resemblance to the Swiss holiday bread called *Grittibänz*, also known by the Swiss diminutive *Grittibänzli*. This human shaped bread has been made



for as many as 500 years while Poppin’ Fresh is not quite 60 years old. “*Gritti*” is derived from the German *grätschen* which refers to legs which are splayed or straddled apart, and *Bänz* is derived from the nickname for a boy named Benedict. The “dough boys” are associated with St. Nikolaus Day (December 6) and are found in Swiss bakeries from mid-November until the end of December. The dough



used to make the *Grittibänzli* is often sweet *Zopf* dough, the iconic Swiss dough similar to brioche. Reform leader Heinrich Bullinger commented on the human-shaped rolls in 1546. And his comments revealed there were female shaped dough girls (referred to as *Frowli*) as well. It seems the female versions faded away but are now being reintroduced lest *Grittibänzli* are deemed sexist.

New Glarus Hotel Festival Menu

The menu shown below was used during the Wilhelm Tell festival weekends in the early 1970s. This was a time when thousands attended the annual Tell festivities. Robbie and Annette Schneider, the

<p>Appetizer Assorted relishes, Fine, full-cream and aged Green County Swiss Cheese</p>		<p>Dinners Also Include: Salad and relish bar; potatoes; bread and butter; coffee or milk</p>
<p>Yodel Club Dinners \$4.15 Tax Incl.</p>		
<p>SWISS STEAK Tender, prime round steak, oven-baked in our special sauce containing tomatoes and mushrooms. Top quality beef, prepared in luxuriously, old-world fashion.</p>		
<p>FLEISCH-VOEGEL The Swiss are famed for this delicacy: Prime sirloin steak wrapped about a filling of lean, tender veal, then secured with bacon and baked slowly.</p>		
<p>G'SCHNETZLETS Tiny slices of tender veal, lightly browned and served with a white wine sauce. Delicately flavored with a hint of spices and herbs. A European favorite.</p>		
<p>HALF CHICKEN These are fresh, plump chickens, not frozen. Cooked to crispy brown perfection, tender and delicious. Generous servings, and heavenly flavor.</p>		
<p>SWISS MEAT BALLS Prime veal finely chopped with a bit of pork and beef for a taste that's uniquely Swiss. Meat balls are browned, then baked in a special sauce.</p>		
<p>Another Special Swiss-Style Dinner Cordon Bleu \$5.40 Veal steak, stuffed with Swiss cheese and ham, breaded lightly and baked.</p>		<p>Desserts Swiss Coffee Royal \$1.25 an elegant blend of ice cream, coffee, liquor and topped with our secret blend of li- quors. Raspberry Nut Torte 75c Dobosh Torte 75c layers of rich pastry and creamy filling, chocolate iced. Ice Cream or Sherbet 50c Glacier Kiss \$1.25 pure and cool as high Alpine meadows – a light, refreshing combination of fruits and sherbets, laced with a spirited sauce (imported Kirsch for added emphasis).</p>
<p>At Our Sidewalk Grill Only Bratwurst 80c Swiss Cheese Sandwich 60c Soft Drinks 25c Regular dinners for children 10 years and under \$2.90</p>		

Its description found on the menu included the phrase “prime sirloin steak wrapped around a filling of lean, tender veal” and people presumed they were getting actual sirloin and veal steaks. However these meat birds were actually a Swiss riff on German beef *Rouladen* – a thinly sliced piece of beef wrapped around a filling. In this case the filling was a veal batter. While *Fleischvögel* are delicious, the presentation of rolled meat rather than a steak wasn't always received with undiluted pleasure. In fact, more than one customer compared the meat “birds” to something which rhymes with birds (see photo). Unfortunately, the expectations set up by the menu description were not always delivered in the finished dish.



Zwingli Church of Berne, MN Celebrates 150 Years

The Zwingli UCC of Berne (West Concord), MN is celebrating 150 years in 2022. The country church was established in 1872 by Swiss immigrants (largely from Cantons Bern and Glarus) who settled the area due to the Homestead Act of 1862. The Swiss settled among German, Norwegian, Swedish and some Native Americans who also lived in the vicinity. One of the early New Glarus families that continued on to the Berne settlement was that of Oswald and Margaretha (Hefti) Baumgartner. The Baumgartner family members had built and operated the New Glarus Hotel. The Berne congregation has had about 30 pastors over the years – mostly men of Swiss or German backgrounds. One pastor, C. F. Wichser, was of Canton Glarus stock and was the brother of Sarah (Wichser) Ziltner Stuessy of New Glarus. The present pastor is Rev. Karen Larson.

The Berne congregation began celebrating its Swiss heritage in 1949 with an indoor “Swiss Night” which highlighted Swiss foods. The event was so popular that a couple of years later it expanded outdoors, added more food, entertainment and other activities, and became a two day event which drew eventually drew thousands of attendees. Despite the throngs of visitors, Berne’s “Swissfest” ended in 2009 as the congregation found it decreasingly profitable and very volunteer intensive.



But in 2012, a new tradition began with the building of a wood-fired pizza oven and a weekly pizza night. Every Wednesday night during June, July and August it is estimated that as many as a thousand people gather each week to enjoy hundreds of wood-fired pizzas, live

entertainment and fellowship. This idea has proven very successful. On average 456 pizzas are sold each week. Their best sales topped out at 725 pizzas supplemented with 225 bratwurst meals. The little Berne country church has given over \$200K to over 60 community organizations in the past decade. Pictured above is the August 17, 2022 pizza night at Berne.

The two pizza ovens are fired between 9 and 10 in the morning in order to bring the ovens to the required 700-800F for pizza baking. Stan Streiff is one of the volunteers at Berne UCC who fires up the ovens. He is also a member of the church consistory. Stan’s immigrant ancestors, Johannes and Louisa Christina (Hoesli) Figi, arrived in New Glarus from Haslen, Canton Glarus. The elder Figis remained in New Glarus and are buried there. Their oldest daughter Ursula Figi married and had remained in Switzerland. Their second daughter, Louisa Christina Figi married Balthasar Streiff and they lived in the Berne, MN area and were the direct ancestors of Stan Streiff. The youngest Figi daughter, Margaretha, married Peter Hoesly of New Glarus and they were the grandparents of Janet (Hoesly) Austin of New Glarus and the late Harold Hoesly and Fern (Hoesly) Ferris. (Thank you to newsletter reader Joe Bloom for sharing the Berne anniversary article from the Zumbrota, MN *News-Record*.)

Verrucano/Sernifit

The Alps formed about 65 million years ago when the continental plates of Europe and Africa collided. And the Alps are still moving very slowly toward Germany. Sedimentary rocks known as the Verrucano group were pushed northward over much younger Cretaceous era rock known as Flysch. Typically the older rocks lay under the younger rock layers. It was these Glarus rock layers, known as the Glarus Thrust, which help geologists begin to understand the concepts of plate tectonics. Canton Glarus is rather unique in the visibility of these plates, so much so that in 2008 a UNESCO World Heritage Site called the “Swiss Tectonic Arena Sardona” was established to showcase this unusual formation.

The Glarus Thrust in a nutshell -- layers of Verrucano rock dating from about 300 million years ago has been carried along with the African tectonic plate and pushed to the surface by the forces released by the collision of the African tectonic plate with the European tectonic plate and has been thrust over a layer of much younger rock dating from about 50 million years ago. This phenomenon is more clearly visible in this area of Switzerland than in other parts of the world (see photos on following page).

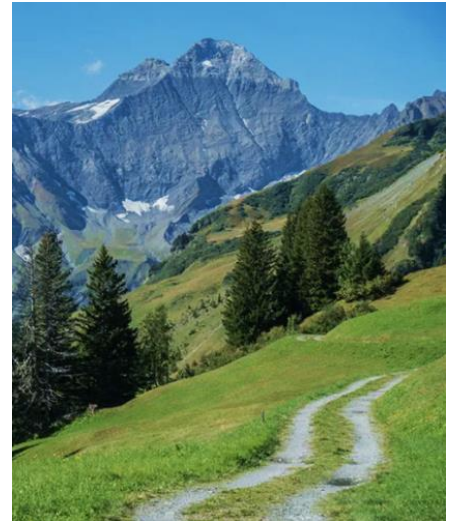


The photo above shows an outcrop of the reddish Verrucano rock and a variety of alpine wildflowers. This Verrucano rock, also sometimes referred to as Sernifit, varies in color and composition. Accumulations of sand and gravel became cemented together and minute traces of iron contribute to Verrucano's red hue. Light portions within the Verrucano are primarily quartz.

The demarcation of the upper (and older) Verrucano rock and the lower (and younger) Cretaceous rock can be clearly seen above Elm, Canton Glarus in the Tschingelhörner peaks (left). This line can be found running horizontally across the middle of the photo. And looking from Elm to the southwest is



the Hausstock peak at over 10 thousand feet above sea level -- the highest peak



in the vicinity of Elm. The older Verrucano rock layer demarcation can be visible about 400 feet from the summit.

The village of Elm, located in the Sernftal Valley (note: the name Sernftal is related to the rock Sernifit aka Verrucano), celebrates one particular piece of Verrucano rock. A large and unusually shaped boulder of Verrucano found its way from the surrounding mountains and into the Sernf River near Engi.



The boulder was said to be reminiscent of a seahorse. The boulder was removed from the river and moved to the small plaza across from Elm's church. This natural rock "sculpture" was officially named *Martinsrössli* (Martin's little horse) referring to St. Martin. Pictured left and right is the *Martinsrössli* as it was found in the river and where it was relocated in Elm.



Ruth Elmer of New Glarus is standing next to the "horse" at its new place of honor in Elm.

The Vatican Cookbook – Buon Appetito/En Guete from the Swiss Guard

In 2014 a cookbook was published featuring dozens of recipes collected by members of the Vatican's Swiss Guard. The book was first published while Daniel Anrig served as Commander of the Swiss Guard from 2008-2015. Prior to his holding the top Swiss Guard position, Anrig was head of criminal police in Canton Glarus. Within the book's dozens of recipes there are recipes for *Grittibänz* and *Fleischvögel*, both mentioned in this newsletter. The Vatican Cookbook contains beautiful photography, history of the Swiss Guards and an explanation of how the colorful Swiss Guard uniforms are handmade for each *halberdier*. And there is a surprising revelation (at least to me) that the uniforms were likely not designed by Michelangelo as is the popular legend.



From God Save the Queen to God Save the King

With the passing of Queen Elizabeth II in September and the new reign of King Charles III, one of the first manifestations of that transition was the singing of "God Save the King". The song is the national anthem of the United Kingdom and royal anthem found in Commonwealth countries and Crown Dependencies.

The tune is familiar in our own "My Country Tis of Thee". The tune is also Norway's anthem, "*Kongesangen*" (King's Song) and Liechtenstein's anthem "*Oben am jungen Rhein*" (High on the young Rhine). And the tune was used as an anthem over the years in many assorted places ranging from Sweden, Russia, Germany and even Hawaii. And prior to 1961, Switzerland's anthem was "*Rufst du mein Vaterland*" (Do You Call My Fatherland?), sung to this nearly universal tune.

Just prior to the Queen's death, I read an unrelated blog which requested examples of life experiences which may not be fully understood by those younger than us. The submissions were largely amusing pieces of nostalgia which made readers realize the rapid technological advancements and cultural changes of the recent past. And so I offer these memories in no particular order and which all could date to the 70 year reign of Elizabeth II and which may require an explanation to those younger.

Picking up the phone and hearing the switchboard operator ask, "Number, please". ♦ *Party line telephones, calling collect, pay phones and telephone booths.* ♦ Getting up to change the TV channel and perhaps adjusting the rabbit ears while you are up. ♦ *TV variety shows hosted by Ed Sullivan, Andy Williams, Carol Burnett or Dean Martin, late night TV comedy shows when they were still funny and Saturday morning cartoons.* ♦ Cigarette vending machines. ♦ *World Book Encyclopedia found in home libraries.* ♦ No central air conditioning in home or businesses. ♦ Film strips in grade school. ♦ Listening to late night AM radio such as "Beaker Street" with DJ Clyde Clifford on station KAAZ, Little Rock or KDKY in Pittsburgh. ♦ Paper maps in the glove compartment alongside AAA Trip Tix. ♦ Slide rules and then Texas Instruments pocket calculators. ♦ Buying film and flash bulbs/cubes and taking film to get processed. ♦ Wisconsin Dells area attractions such as Storybook Gardens, Fort Dells, the Wonder Spot and Uphoff's Restaurant. ♦ Etch-a-sketch, troll dolls, Chatty Cathy. ♦ Mimeograph machines. ♦ Typewriters with manual carriage return, carbon paper, and white out for errors. ♦ Living Room console stereos containing LP records by Mantovani, Percy Faith or Andre Kostelanetz. ♦ Full service gasoline stations which pumped your gas, checked the oil and tire air pressure, and washed the windshield.



And Nostalgia in New Glarus:

Steam locomotives on the Milwaukee Road (last was March of 1954). ♦ Sitting in the deep window sills of the Bank of New Glarus (1910 building). ♦ Free children's movie matinees on the Saturdays of December (so parents could do Christmas shopping). ♦ TV repairman Fred Thacker making house calls to replace the TV tubes. ♦ Saw dust on the floor of Zemp's Meat Market. ♦ Running through the DDT "fog" used to control mosquitoes. ♦ Jean Retrum's dance studio and piano teachers Myrtle Wyss and Alice Freitag. ♦ Burning trash in the backyard barrels or taking trash to the village dump. ♦ Watching Circus 3 starring Howie Olson and Cowboy Eddie. ♦ Hills: Legion, Kittleson's, Sand Hill. ♦ Acronyms: GUGG, EUB, DX. ♦ Bank of New Glarus savings passbooks with hand-written entries. ♦ S&H Green Stamps given out by Strickler's Market. ♦ Swiss Lanes Bowling Alley across the street from the Swiss Miss textile mart across the highway from the Swiss Maid cheese and gift shop. ♦ Walt's Toggery and Virsel's clothing stores.



A Family Secret Revealed in the Blauvelt Genealogy?

In 1957 genealogist Louis Blauvelt published a family history documenting the descendants of Gerrit Hendrickson Blauvelt who came to America in 1638. One minuscule entry in the Blauvelt family history was to cause a disturbance. The Blauvelt genealogy documented that Durie Malcolm, an 11th generation Blauvelt descendant, had married John Fitzgerald Kennedy in 1947. The book noted that Kennedy was the son of former Ambassador Joseph P. Kennedy. Rumors about this marriage first surfaced in 1962 while JFK was president. It was rumored that Kennedy and Malcolm were secretly wed by a Palm Beach Justice of the Peace. It has been speculated that the marriage was later secretly annulled and the Kennedy patriarch Joseph P. Kennedy made sure all records disappeared. Both Kennedy and Durie Malcolm admitted they knew each other but denied the reports that they married. The national media looked the other way to avoid any hint of presidential scandal.

Strickler's Wieners

In my first job after college, I worked in Chicago's Loop for a small dairy trade association with a staff of about 10. The very first morning one of my fellow workers introduced himself and told me that he and his young family had lived in New Glarus in the WWII years. He was a dairy scientist who had worked at the New Glarus Pet Milk plant. He explained that while he and his wife liked New Glarus, they never felt like they fit in – outsiders who were not Swiss and not Swiss Reformed members. And he added that his wife had committed an unpardonable *faux pas* on her first trip to the grocery store. She went into Strickler's market and had asked for Oscar Mayer hot dogs!

Recent Passings:

Hulda (Vollenweider) Wesner, 96, of Verona. Hulda was born in Switzerland and came to America with her parents as an infant. Her father, Edward Vollenweider (mentioned on page 4), was the manager of the embroidery factory and later operated the local dairy. Hulda's obituary stated, "She could yodel her way into your heart . . . and now she's yodeling with the angels."

Ron Schneider, 86, of New Glarus. Ron was 100% Swiss and also known to yodel. His Schneider grandparents were immigrants from Elm, Canton Glarus. Ron was employed in the area (for a time at Pet Milk), he was a 33 year volunteer fireman and a two term member of the village board.

Sally (Strickler) Hoesly, 69, of New Glarus. Sally was a schoolmate of mine, a wife, mother, 45 year medical professional, and the daughter of Robert Strickler and granddaughter of sausage maker Eugene Strickler, both pictured on page 2.