

# Family History Notes

## Spring 2022

### Kubly Families – Continued

In addition to the immigrant Oswald and Barbara (Schräpfer) Kubli family highlighted in the winter newsletter, there were a number of other immigrant Kubly (spelled Kubli in Switzerland and typically Kubly in America) families who settled in Green County. The majority of the Green county Kubly immigrant families originated in the villages of Matt and Elm, Canton Glarus. Both the Matt and Elm branches are all descended from common ancestors Jodel and Margaretha (Luchsinger) Kubli who lived on the Weissenberg, a plateau above Matt. Jodel Kubli (#2 Matt in the Canton Glarus family records) was also known by the surname Zopfi and early records stated *Jodel Kubli, genannt* [known as] *Zopfi, am Weissenberg von Matt*. The Kubli surname in Canton Glarus is also associated with the village of Netstal. However, the Netstal Kublis are a separate branch descended from Heini Kubli (#XXI) of Glarus. A Kubli family crest pictured right (one crest of three very different versions) dates from the 17<sup>th</sup> century and shows a rampant chamois (*steigende Gemse*).



Kubly families from Elm who settled in New Glarus:

- Oswald and Barbara (Schräpfer) Kubly #19Elm (see Winter 2022 newsletter).
- Brothers Werner and Anna Maria (Rhyner) Kubly #44Elm and Heinrich a bachelor. Their siblings Balthasar and Maria (Rhyner) Kubly #38Elm, Jost and Rahel (Kubly) Rhyner, Jacob and Barbara (Kubly) Rhyner also settled in Green County. These five Kubly siblings were the children of Jakob and Maria (Zentner) Kubli #28Elm.

Kubly families from Elm who settled in Monticello and/or Monroe:

- Brothers Johann Peter and Magdalena (Stähli) Kubly #29Elm, Rudolf and Afra (Stauffacher) Kubly #64Elm, Oswald and Minnie (Schuler) Kubly. They were the sons of Johann Peter Kubli #16Elm and wives Anna Zentner and Maria Schneider.

Kubly families from Matt who settled in Monticello and/or Monroe:

- Rudolf and Cleophea (Rhyner) Kubly #58Matt; Rudolf's parents were Rudolf and Margaretha (Speich) Kubli #41Matt. Rudolf Sr. was an 1814 *Schwabengänger* at age 19. The *Schwabengänger* were the poor, often children, who went to Swabia to find work.
- Siblings Joderich and Anna Maria (Hefti) Kubly #72Matt, Jacob and Elsbeth (Hefti) Kubly #96Matt, Johann Jacob and Anna (Kubly) Freitag. These brothers and sister were the children of Johann Peter and Barbara (Marti) Kubli #50Matt.
- Brothers Heinrich and Myrtle (Dunbar) Kubly #105Matt, the bachelor Johannes Kubly. They were the sons of Johannes and Barbara (Stauffacher) Kubly #84Matt
- Brothers Abraham and Barbara (Elmer) Kubly #91Matt, Heinrich and Salome (Luchsinger) Kubly #73Matt, Dietrich and Ursula (Stauffacher) Kubly #68Matt. They were the sons of Vincenz and Barbara (Stauffacher) Kubli #45Matt. Father Vincenz was an 1814 *Schwabengänger* at age 15.
- Siblings Abraham and Maria (Babler) Kubly #79Matt, Heinrich and Anna (Kubly) Kubly, and Daniel and Regula (Kubly) Trumpy. They were the children of Abraham and Sibilla (Schindler) Kubli #67Matt.

## Kubly families from Netstal

- Fridolin (Fred) Kubli married Angeline McCammant and resided in Green County. The couple had four children before Angeline died at age 26.
- Gabriel Kubli (sometimes referenced as Coobly) was a Civil War veteran who signed on as a substitute for a 32 year old married druggist and served in the 62<sup>nd</sup> New York infantry. Kubli never married and was buried in Milwaukee's Wood National Cemetery.
- Rudolf Kubly #443Netstal and wives Frieda Staub and Anna Richard. This Kubly family lived in the Town of Exeter for a time before moving to Watertown, WI.

While there are undoubtedly many stories regarding these various Kubly family members and their descendants, I will share only a few.

As mentioned in the past newsletter issue, New Glarus native Herbert Oswald Kubly was the recipient of the 1956 National Book Award for his non-fiction work, *American in Italy*. Second hand copies of his award-winning book can be found for resale at such sites as Amazon. Amazon shares three book reviews from readers. One describes the book as a “14 month sojourn of the author's in-depth profiles of the very diverse regions and people throughout Italy. Beautifully descriptive, with a full open-hearted portrayal entertaining from the first to the last page.” But another reader panned the book saying, “For a man who claims to love the Italians, this is a bitchy, repetitious criticism of the mendacity and selfishness of the Italians.” Ouch! Herbert Kubly's reflections on his New Glarus and Swiss heritage, found in his works *At Large* and *Native's Return*, are likely his most endearing works for New Glarers.

Monroe native, Raymond Kubly was the founder of Swiss Colony, the nationally known mail-order retailer. In 1926 Ray Kubly embarked on a venture to capitalize on a new idea – mail order cheese. Kubly's company, which he named The Swiss Colony, began in the basement and attic of the family home where he and his family cut and packaged cheese into consumer-size pieces. His sold 50 packages of cheese his first year. Early mimeographed company fliers from 1928 advertised four pounds of Swiss cheese (Emmentaler) for \$2.00. A five pound “brick” of Brick cheese

was available for only \$1.50. By 1938, nearly 7000 packages of cheese were sent.

Kubly's Swiss Colony saw rapid growth in the years following World War II. By

1948, shipping volumes demanded a separate railroad box car for shipping packages during the two weeks prior to Christmas. Innovation and an expanding product range have been keys to the success of Swiss Colony. Ray Kubly recruited European pastry chefs to develop a baking operation which began producing

specialty items such as Dobosh Torte (pictured), petit fours and Christmas favorites such as gingerbread houses and fruitcakes. In the 1970s, Swiss Colony expanded into additional food and non-food gift items supporting multiple product catalogs. Today Kubly's Swiss Colony ships tens of millions of items annually with thousands of full-time and seasonal employees at numerous production centers. Swiss Colony surpassed \$1 billion in sales in 2012.



Ray Kubly and his Swiss Colony have helped reinforce the image of Wisconsin and Green County as centers of Swiss heritage and the source of America's best cheese. The University of Wisconsin's "Ray Kubly Plaza" honors Kubly and his contributions.

Ray Kubly was the grandson of immigrants Heinrich and Salome (Luchsinger) Kubli of Matt. And one of Heinrich and Salome's sons, Vincent S. Kubly, was one of three partners in the prominent Madison hardware firm of Wolff, Kubly and Hirsig (WKH). Vincent Kubly and Louis Hirsig, both sons of Swiss immigrants, met in their hometown of Monroe when they both were employed with the Lanz sheet metal firm. Both Monroe boys found their way to Madison where they teamed up with German immigrant and coppersmith Gustav Wolff to fabricate sheet metal. The partners expanded into hardware and were said to be the most complete hardware store in Wisconsin by the 1940s. The firm later sold toys and housewares in multiple Madison locations.



Their flagship store on Madison's Capitol Square was opened in 1953. That store location closed in the 1980s due to the demise of downtown shopping -- a result of the growth of shopping malls. The WKH building was subsequently taken over by the Wisconsin Historical Society for its museum. The WHS now plans for a new museum using the WKH site as well as two adjacent Capitol Square buildings (pictured above) which held the Spoo and Son and Karstens businesses. The three buildings will be razed and construction of the new history center is planned to begin in 2024.

William M. (Bill) Kubly is a Monroe, WI native and the great-grandson of the aforementioned Heinrich and Salome (Luchsinger) Kubly who immigrated from Matt. He is also the great grandson of Johann Peter and Maria Magdalena (Stähli) Kubly who immigrated from Elm. Bill graduated from the University of Wisconsin with a degree in landscape architecture. He replied to a job posting for a golf course design position in Lincoln, NE. Being an avid golfer, he accepted the job. And Bill has been in Lincoln ever since. Bill played high school golf at the Monroe Country Club. "My [High School] claim to fame was that I tied Andy North in the conference my senior year," Kubly recalled. "Unfortunately, it was for seventh place."



Bill (pictured right) founded Landscapes Unlimited which has, for 40 years, been constructing golf courses. He began his golf career modestly working out of a Keebler delivery truck (see photo on next page) with pipe wrench and pipe cutter in hand to repair Lincoln area golf course irrigation systems. Slowly but steadily his firm has grown into the world's premier golf course construction company with over 300 new golf courses developed. Landscapes Unlimited has had over 2200 golf and recreation projects under their belt and owns or manages 70 golf courses.





The world-class courses constructed by Kubly's firm include Sand Hills in Mullen, NE which is considered one of the top 10 courses in the U.S. Sutton Bay in South Dakota is another premier golf course on the banks of the Missouri River. In his home state of Wisconsin, Kubly constructed the Erin Hills course which was the site of the 2017 U. S. Open. And Kubly's firm has a major role in keeping the famed Augusta National course in top condition. An overseas course constructed by Kubly's Landscapes Unlimited, the Dumbarnie Links in Scotland, was named Scotland's best overall golf experience in 2021.

Bill Kubly is at the top of his game, and now in his 70s and is still shooting in the 70s.

### **Kubly Stories of Sacrifice**

- John Ulrich Kubly, a Civil War soldier and member of the famed Iron Brigade, was wounded and taken prisoner at the Second Battle of Bull Run. Kubly's leg was amputated. Kubly returned to New Glarus after the war and married Rosina Gallati Kundert, the widow of Civil War casualty Rudolf Kundert. John Ulrich was the oldest son of immigrants Oswald and Barbara (Schräpfer) Kubli.
- Robert C. Kubly was one of the renowned "Janesville 99" – 99 men recruited from the Janesville area for service in WWII. And despite the odds, Kubly survived the Bataan Death March, the Japanese "hell ships", and his 3½ year Japanese imprisonment. He was one of only 35 of the 99 who survived. Kubly was taken to Japan on the "hell ship" Tottori Maru where about 2000 starving prisoners were so crowded together they could barely move. Mercifully, he and the other prisoners who survived were finally liberated in September of 1945. Kubly returned to America, married and lived in California where he died in 2004 at the age of 91. Robert Kubly was the grandson of immigrants Abraham and Maria (Bäbler) Kubly who farmed in the Town of Mt. Pleasant. And Kubly's father, Conrad V. Kubly, was employed for a time in New Glarus at the Pet Milk factory, then known as the Helvetia Milk Condensing Company.
- Ervin C. Kubly was part of General Patton's Third Army in WWII. He had enlisted when still a student at Blanchardville High School. He was killed on March 21, 1945, the day before Patton's Third crossed the Rhine at Oppenheim. When Ervin was killed, his brother Ralph was a German POW. Kubly's body was buried in a temporary grave in Europe and returned to the U.S. in 1948 along with nearly 4500 others. Ervin was the son of Henry and Wilma (Blum) Kubly of the Monroe and later Blanchardville areas. He was the grandson of immigrants Oswald and Minnie (Schuler) Kubly and was of 100% Glarner ancestry.
- David B. Kubly (pictured right) was shot and killed in 1979 in the line of duty while serving as a police officer in the Los Angeles Police Department. He was only 23 years old and had served in the department for only 18 months. Officer Kubly was attempting to stop a vehicle which had run a red light. Unknown was that the suspect had stolen the car after committing other robberies earlier in the day. Officer Kubly was descended from immigrants Jacob and Elsbeth (Hefti) Kubli and his father, Dan Kubly, was a first cousin of Rev. Ronald Nybrotten formerly of New Glarus.



## The Café Kubli Becomes the Restaurant Kubli

One of the newest dining venues in Glarus, Switzerland is the Restaurant Kubli. The new restaurant was resurrected from the former Café Kubli (pictured), a coffee house and *Konditorei* begun by Rudolf Kubli-Wichser, a native of the village of Glarus, in 1908. The café was subsequently run by his son Rudolf Jr. But for the past 30 years, the Kubli establishment has been closed and shuttered.



But alpine sunshine is again streaming through the Kubli windows. A massive renovation has been completed to save both the building and its business. The Restaurant Kubli has replaced the ground floor café and five modern apartments occupy the upper floors accessed by new elevator.

The building itself is historic being located in one of the quarters (*Abläschquartier*) of Glarus that escaped the fire of 1861. And while the renovation has gutted the building interior, the outside façade will remain true to its historic character. Markus Meili, the co-owner of the company Elmer+Blumer AG which purchased the historic building said, "Due to the proximity to the city center and the train station, we are convinced that something new has to be created in this central location so that Glarus can continue to be lively." The renovation cost was 2.5 million CHF. Meili noted a new building may have been a less expensive proposition, however keeping the old spirit of the building and its setting in the historic quarter "would have never allowed this." Pictured right is the post- renovation Restaurant Kubli street-level windows.



## Ancestral Transhumance

For centuries many of our Glarner ancestors took part in a seasonal practice which has remained, in many ways, unchanged, since the Middle Ages. Raising cattle and subsequently the production of cheese became a primary economic activity in Canton Glarus. The stock would remain in the villages over the winter but the summer months were spent upon the alpine pastures which lay thousands of feet above the villages. The seasonal migration of the men, boys and animal stock (e.g. cows, sheep, and goats) from the villages to the high mountain pastures is known in anthropological terms as transhumance and can be found practiced in mountainous regions throughout the world and still found in Canton Glarus. This movement to and from the high altitude summer pastures is known as vertical transhumance. And the movement of these cattle to the markets in southern Switzerland and northern Italy took place was known as horizontal transhumance.

The book *Switzerland*, part of the Time-Life series of the mid-1960s, was written by New Glarus native Herbert Kubly. Chapter 8 of this book, entitled "Enduring Ties to the Land", centered on his distant relative Jakob Kubli of Elm and Jakob's two sons, Jakob and Heinrich (then 15 and 13). Herb captured their seasonal life in the summer grazing pastures high above Elm. One might envision this mountain life as idyllic and taken right out of *Heidi*. But it was an arduous life of hard work from before sunrise until after sunset. The cows, sheep and goats needed to be milked and the milk made into cheese. Flavorful and aromatic milk, known as "*Heumilch*" (hay milk), results from the cows, sheep and goats grazing on a diet of alpine herbs and grasses. And this *Heumilch*, in turn, results in the highly prized alp cheeses. The Kubli meals were simple and basic -- milk, whey, bread and cheese. Some pasta, potatoes, flour and eggs might be used to make such rustic Swiss dishes as *Älplermagaronen*, *Fänz* and *Tschüchel*. (More on *Älplermagaronen* (alpine mac and cheese) in an upcoming issue.)

The photo below captures a magical moment in the mountains near Tierfehd, Canton Glarus where five different alps are simultaneously bathed in sunshine. Tierfehd, a mountainous area beyond the village of



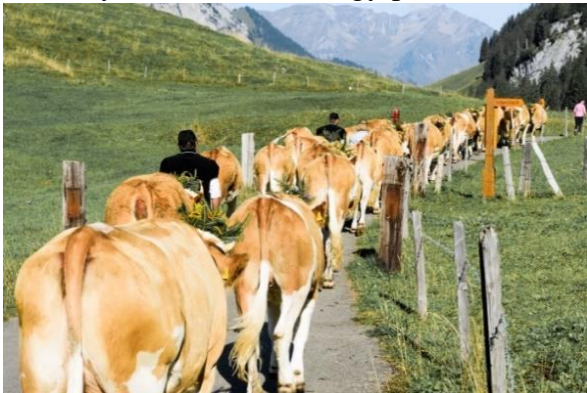
Linthal, is known today for its many man-made reservoirs and hydroelectric power stations.

The words alp and alm (nouns capitalized as *Alp* and *Alm* in German and non-capitalized in English) both refer to the seasonal mountain pastures. It has been theorized that the village of Elm, and thus the surname Elmer, may be derived from the German work *Alm*. However it has also been suggested that Elm/Elmer may have been derived from Middle High German *Ulme* referring to

the elm tree. And it is curious for me that the Norwegian surname Saether (my mother's maiden name) is derived from the Norwegian word *saeter* which also means seasonal mountain pasture.

Transhumance is alive and well in Canton Glarus. A thriving organization there, the *Glarner Alpverein*, maintains a website which lists the dozens and dozens of Canton Glarus alps, provides descriptions of each and the products (cheese, butter, meat) produced. The *Glarner Alpbuch*, published in 2014, captures the stories, portraits, backgrounds of 88 alps. The book goes on to describe how these alps “*lie on ridges, on steep slopes, on hidden high plateaus or over rugged ledges. And they all have their stories.*” Twelve authors, together with four photographers, went in search of these stories. “*They listened to the people of the alps, followed the cattle, sniffed the cheese, climbed wild ridges, captured the mood of the weather and captured special moments. It shows the beauty as well as the roughness of the Glarner Alps and provides an insight into the daily work on the 120 or so alpine pastures.*”

Recently, modern technology provided a new solution to the movement of the cows from one village to



one particular mountain pasture. For generations the *Auerenalp*, thousands of feet above the village of Netstal, has been ascended and descended on foot on a dangerous path. Part of the path is carved into the rock face and is particularly dangerous. The path had become somewhat neglected and crumbling. The farmers, Walter and Jakob Schnyder, decided it was too dangerous for the animals and decided to “airlift” the cows to the alp. A helicopter transported each cow, one by one, in about 2 hours. Thirty-two cows were safely transported to the high plateau. The cows, delivered to

their summer grazing grounds, began eating the alpine herbs and grasses as if all were normal. Jakob Schnyder (a Board member of the *Glarner Alpverein*) hopes to repair the pathway so that the descent to the valley (*Alpabzug*) will again be on foot.



### **Sausage Fillers – Kalberwurst, Goetta, Scrapple, Boudin, Livermush**

Kalberwurst (Glärner veal sausage) is the strongest culinary link which exists today between New Glarus and Canton Glarus. This revered sausage is recognized in Switzerland as a Glärner specialty and was given the distinction of being designated an *Indication Géographique Protégée* (IGP) product in 2011. This means that Glärner Kalberwurst is a protected sausage and the name may only be used for such products that meet the origin (i.e. Canton Glarus), process and quality requirements of that product. Other Swiss sausages, cheeses, baked goods and spirits have been recognized as IGP or as AOP (*Appellation d'Origine Protégée*), another designation of authentic Swiss specialties.

Glärner Kalberwurst (often spelled *Chalberwurst* in Canton Glarus) is a finely ground veal base combined with milk and bread or crackers. It has been speculated that the addition of bread or crackers was used to extend the meat in periods of hunger. It has also been hypothesized that the addition of milk and bread was purposely used to make the sausage tender. Meatballs and meatloaf often include bread soaked in milk (known in culinary terms as a panade) to make a tender end product.

This use of bread (4-8%) and milk (30%) in the Kalberwurst recipe was challenged by Wisconsin Department of Agriculture and federal USDA bureaucrats who felt this was an adulteration of sausage. The “Kalberwurst War” of 1969 ensued. The regulators felt there was too much milk and suggested that water be used in the formulation in place of milk. Consider the irony – Wisconsin, The Dairy State advocating for the use of less milk! In the end it was decided that Kalberwurst could be sold as formulated but would need to be classified, in governmental parlance, as a “non-specific meat food” and not a sausage. And so Kalberwurst in New Glarus, as defined by our government, is no longer a venerable sausage but a venerable non-specific meat food!

The incorporation of non-meat ingredients in meat and sausage products is not unique and examples of this practice can be found in various corners of America. One such example is Scrapple – ground pork scraps and trimmings extended with corn meal or buckwheat and spices. Scrapple is best known in Pennsylvania and other mid-Atlantic states where it can be found in supermarkets in their refrigerated and frozen food cases. Scrapple is often associated with the Pennsylvania Dutch people. In the Cincinnati area, a similar meat product known as Goetta was created by German immigrants who combined pork trimmings with oats and spices. The product is typically formed into patties and fried. Pictured is a breakfast which includes Goetta patties and eggs.



Glier's Meats in Covington, KY is a well-known manufacturer of Goetta. The firm holds a Goetta festival annually on the banks of the Ohio River in Covington.

The Carolinas have a product which they call livermush which is made with pig liver and trimmings and cornmeal. North Carolina law stipulates that the mush must contain a minimum of 30% liver. Two annual festivals are dedicated to livermush can be found in Shelby, NC and Marion, NC. Like Scrapple Livermush is typically formed into a loaf and often served sliced at breakfast. In New Orleans a sausage called boudin has become a staple of Cajun cuisine. While there are many types of boudin (including French blood sausage) the Cajun boudin is made of pork and extended with rice and spices, but may also feature alligator, crawfish or shrimp in place of the pork. Examples of meat products which incorporate potatoes are Swedish potato sausage (*Potatiskorv*) and Quebec meat pie (*Tourtière*). In my own kitchen, I use bulgur to extend or replace the ground beef in my Cincinnati Chili.

As meat prices climb and health concerns grow, we all might be looking to bread, crackers, corn meal, buckwheat, oats, rice, potatoes and bulgur as non-traditional ingredients in our meat products.

### **Isaly's Chipped Ham and Klondike Bars**

Another meat product associated with Pennsylvania, and in particular Pittsburgh, is Isaly's chipped (or chopped) ham. Isaly's Chipped Ham Sandwiches are an iconic regional sandwich which was featured in the PBS documentary, "Sandwiches That You Will Like". This sandwich consists of thinly shaved



ham combined with a BBQ sauce and served on a bun (see photo at left). The sandwiches were once found at the 80 Isaly Dairy Bars found throughout the Pittsburgh region. But today there are only a handful of Isaly stores remaining. The Isaly Dairies were founded by William Eugene Isaly of Mansfield, OH. What began as door-to-door delivery of milk from a horse-drawn wagon soon led to dairy stores with ice cream, chipped (or chopped) ham and the ice cream novelty Klondike Bars. William Eugene was the grandson of 1833 Swiss immigrant and cheesemaker Christian Iseli (1806-1885) a native of Ruegsau,

Canton Bern and his wife Verena née Zwygart.

From the Isaly website, *"The Isaly story begins in 1833 when Swiss cheesemaker, Christian Iseli and his family crossed the seas with his family to join other Swiss settlers in the picturesque hills of Monroe County, Ohio. Packed with their belongings was Iseli's most precious possession: his copper cheese kettle. Generations of Iseli members (later Isaly) carried on the family trade, expanding from cheese making to dairy farming, and delivering bottled milk from house to house in horse-drawn carts. Eventually they formed Isaly's Dairy Companies to sell farm-fresh dairy products and a wide variety of fresh deli meats and cheeses through Isaly's own chain of retail stores in Ohio, West Virginia and western Pennsylvania. A tradition was born as families streamed in on warm summer evenings for the now legendary "Skyscraper" cones, butter, cheese, baked ham and bologna and, of course, Isaly's signature Chipped Chopped Ham and Old Fashioned Ice Cream."*

A former Isaly's product which is still a favorite is their Klondike Bar. The frozen bar can be found in various flavors of ice cream enrobed in a chocolate coating. The ice cream novelty was originally sold regionally around Ohio and Pennsylvania. In an effort to cast a wider distribution net, Isaly partnered with Kraft Foods to distribute the product. This strategy was a success and a win-win proposition for both Isaly's and Kraft. But soon Kraft pressured Isaly's to sell them the rights to the Klondike Bar. And Isaly's refused. Kraft R&D created a "knock off" of the Klondike Bar right down to the square shape and foil wrapper. The Kraft novelty was named the Polar Bar. Isaly's sued Kraft for trademark infringement. And the courts agreed stating, *"Kraft employed two firms to design the packaging for the Polar Bar product, making clear to these firms that the functional features of the Polar Bar package were to resemble as closely as possible the Klondike bar package. Kraft supplied these design firms with samples of the Klondike packaging to aid them in their efforts."* Kraft appealed the decision, but the U.S. Supreme Court rejected the appeal without comment. The Klondike Bars remain and are now part of the Good Humor-Breyer's family.

### **Christian Iseli Family of the Town of Washington**

A different Canton Bern immigrant named Christian Iseli arrived in Tuscarawas County, Ohio in 1846. There doesn't appear to be any close connection, if any, to Christian Iseli mentioned above. Christian married another Swiss native, Verena Bunker, in Ohio in 1857 and they began their family which was to grow to 13 children (and one daughter who died in infancy). Over the span of nearly 24 years, these children came in rapid succession. In the spring of 1861, the Iseli family (then with only two children) moved to the Town of Washington in Green County, Wisconsin. There they built a stone home and as the family grew, so did their house. The Iseli (later Isely) farm encompassed about 240 acres in sections 20, 29 and 30 in the Town of Washington.



While Christian Iseli was clearing land, building fences and constructing buildings he also worked a night job mining lead (likely at the nearby Newkirk mine which operated until 1866). In 1876, the family helped found the Washington Reformation Church with numerous Berner and Glarner immigrant neighbors. Iseli was the Sunday School Superintendent and a teacher for many years. Christian and Verena Iseli are buried in the Washington Reformation Cemetery.

The family photo below dates from the 1880s. Family member used the Isely spelling most often however the original Iseli is found on several family tombstones. Top Row: Louise (Mrs. Gottfried Waeffler), Rosina (Mrs. Ulrich Rufer), Jacob, Elizabeth (Mrs. Edgar Simmons), Magdalena (Mrs. Emil Ritschard). Middle Row: Verena (Mrs. Charles Jones and Mrs. Carl Marty), Anna Maria (Mary; Mrs. Michael Bidlingmaier), mother Verena, father Christian, Samuel, John. Bottom Row: Christian, Anna Barbara (Annie; Mrs. Fred Ritschard), Wilhelm (Will), George.

Longevity was a trait found in many Iseli family members. Father Christian Iseli lived to age 93. Daughters Verena Marty lived to 103, Rosina Rufer to 98, Magdalena Ritschard to 92, and their brother



Jacob lived to age 90. Granddaughters Effie (Iseli) Wenger and Bertha (Bidlingmaier) Loveland both lived to age 103, Anna (Bidlingmaier) Elmer to 99, Louisa (Bidlingmaier) Klassy to 98 and Irma (Isely) Stauffacher 97. Grandson Willard Waeffler lived to 96. Great-grandchildren Roger Klassy (who recently passed in January of 2022) and his sister Lillian (Klassy) Hefty lived to 95 and 100, respectively.

The many, many Iseli descendants include New Glarus Fire Department Chief Josh Kammerud, Rebecca (Moritz) Hauser, Dianne (Wild) Kundert, Tom Kleckner, Carol (Fitzgibbon) Showalter, Kendall Karlen, Kathy (Bernet) Rindy, Lucille (Indergand) Grossen, Lonnie Wild, the late Roger (Butch) Alderman, the late Major General Don S. Wenger, and the aforementioned Roger Klassy and Lillian (Klassy) Hefty.

### **O’Kelly Isley, Sr.**

The father of the famed The Isley Brothers was O’Kelly Isely, Sr. The family name Isely may have been originally passed to them by way of slavery, since this surname is believed to be of English origin. But the name is pronounced the same or similar to the surnames Isaly, Iseli and Isely of Swiss origin. And there is an interesting aspect to O’Kelly Isley, Sr. He died in 1957 in Tuscarawas County, OH – the same Tuscarawas where immigrant Christian Iseli first settled in 1846.

### **One Saturday Night in New Glarus**

On Saturday, October 28, 1967, New Glarus had a distinguished visitor. Lynda Bird Johnson, the daughter of then President Lyndon B. Johnson dined on beef fondue at the New Glarus Hotel with her fiancé Charles Robb. Their Wisconsin visit was aptly described as a “whirlwind weekend”. Robb had earned a degree from the University of Wisconsin in 1961 and had belonged to the Chi Phi Fraternity. The couple arrived in Madison in time for the UW homecoming football game which the Badgers lost to Northwestern. A homecoming visit to the Chi Phi frat house followed the game.

The couple then motored to New Glarus for their fondue dinner. Joining the Robb/Johnson party were



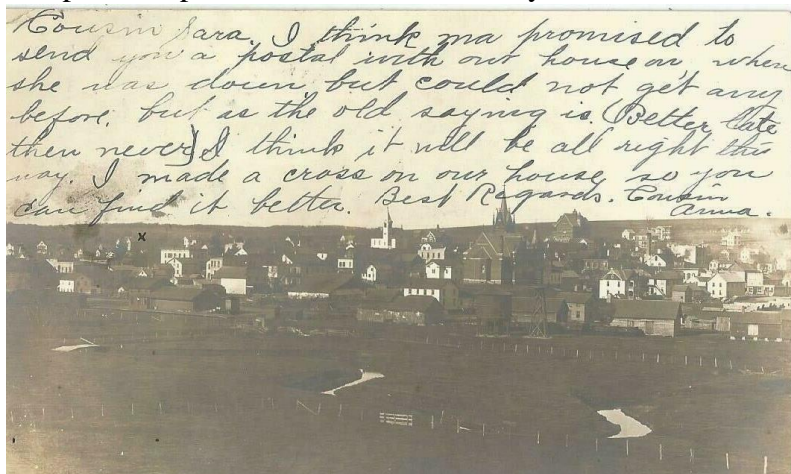
six fraternity brothers and their wives and dates and six secret service agents. Lynda Johnson and Charles Robb didn't stay for Robbie Schneider's yodeling but continued on to Milwaukee for a planned party hosted by the senior Robbs.

New Glarus Hotel owner Robbie Schneider knew in advance of the visit but was asked to keep the event confidential. Nevertheless as the evening approached, Schneider began receiving phone calls inquiring about the dinner. Right up to the last, Schneider kept his word and disavowed any knowledge of Lynda Johnson's impending visit.

Lynda and Charles were married on December 9, 1967 in a White House wedding (pictured). Charles later served as Governor and Senator from the Commonwealth of Virginia where they reside today. (While preparing this newsletter item I learned the Robb home was destroyed by fire on December 21, 2021. Lynda then age 77, was hospitalized with smoke and burn injuries.)

### A Postcard from Cousin Anna

The postcard pictured below was recently offered for sale on eBay. It was originally sent in October of

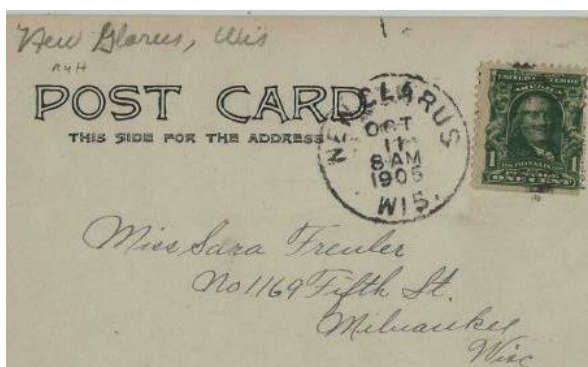


1905 to Sara Freuler of Milwaukee from her cousin Anna in New Glarus. The sender Anna had marked an X on the card to show the location of her New Glarus home. Who was Sara and who was Anna?

Sara Freuler was born in Milwaukee, WI to immigrant parents Johann Rudolf and Rosina (Mueller) Freuler who were natives of Glarus, Canton Glarus, Switzerland. The family came to America in 1865 or 1866 first settling in

the Pittsburgh area, then Green County and then Milwaukee. Johann Rudolf, a shoemaker (*Schuhmacher*), and was the nephew of Mrs. Jost Hoesly (née Anna Freuler) of New Glarus.

The Freuler residence was located at 1169 Fifth Street in Milwaukee, a heavily German neighborhood



just west of the Milwaukee River and located between the Pabst and Schlitz breweries. Today the entire block where the Freuler family lived is a parking lot – albeit an important one. It is the parking structure across street from the new Fiserv Forum, home of the Milwaukee Bucks. The Freuler home site was only a block or two from the present day Mader's restaurant, Milwaukee's oldest downtown German restaurant (see following article).

Sara Freuler had her 15 minutes of fame in 1900 when she foiled a bank robbery by bravely attempting to seize the revolver held by the thief. The thief, who was on parole from a Joliet, IL penitentiary, was apprehended, found guilty and sentenced to 5 years in the Waupun, WI prison.



Sara's older brother John R. Freuler (who was born in Green County) had more than his 15 minutes of fame. In 1905, John purchased a Milwaukee movie theatre and by 1912 was the president of the Mutual Film Company. In 1916, at perhaps the apex of his career, Freuler signed Charlie Chaplin for a \$670,000 movie contract (over \$17M in today's dollars) – the highest amount paid to an actor up to that time.

Cousin Anna of New Glarus is not identified but narrowed down to three granddaughters, all named Anna, of Jost and Anna (Freuler) Hoesly. Those three Hoesly granddaughters were Anna Figi (later Mrs. Fred Tschudy), Anna J. Hoesly (Mrs. Paulus Aultman), and Anna Hoesly (Mrs. John H. Kundert). I suspect the sender may have been Anna Figi who was still single and living in the village.

### **Milwaukee's Big Three**

For decades Milwaukee's German heritage was represented by its three downtown German restaurants – Mader's, Karl Ratzsch's and the John Ernst Café. Of these three only Mader's continues to operate, now in its 120<sup>th</sup> year. John Ernst Café closed in 2001 after a 123 year run. Karl Ratzsch's closed in 2017 after 113 years. The loss of German restaurants nationwide has been attributed to changing cultural traditions and increased competition from other ethnic fare such as pizza, Asian and Mexican. The German menus are felt to appeal to older diners and not the more casual younger generations. And while not necessarily true, German fare is often considered less healthy.

However there is a bright side to German cuisine. The German beer garden remains popular based on a more casual and kid-friendly menu such as bratwurst and schnitzel sandwiches, pretzels and German potato salad. And the beer garden atmosphere satisfies America's fascination with craft and local brews. The photographs show Mader's formal "white tablecloth" dining and their more casual side.



### **Crossing the Line**

The last newsletter issue asked what geographical feature was crossed by the original settlers of New Glarus near Wiota, WI in August of 1845. The answer is that they crossed the 90<sup>th</sup> meridian west (90°W), the longitudinal line which runs from the North Pole to the South Pole and passes (mostly unnoticed and undocumented) through Wisconsin. But one geographical marker has been established near Poniowski, WI. Here the same 90<sup>th</sup> meridian west crosses the 45<sup>th</sup> parallel of latitude north (45°N). And this point is described as the exact center of the northern half of the western hemisphere.

### **Nuclear Tensions . . .**

Until recently, the requirement for atomic shelters has been viewed by many Swiss (and likely many Americans) as an outdated vestige of the cold war years. Recent statements and actions by Russia's President Vladimir Putin have raised the specter of nuclear conflict. Putin's nuclear saber rattling has caused the Swiss citizens to re-acquaint themselves with their local atomic shelter spaces. In Switzerland, the law provides that all citizens should have access to a shelter within a 30 minute walk from their home or a 60 minute walk if in a mountainous region.

Overall the Swiss remain well prepared with, on average, shelters for 110% of its population. But this is a national average with some variance between the cantons. On the low end of the scale, Canton Geneva has space for only 72% of their population. At the other end of the scale is Canton Glarus which has space for 142% of its population – the highest in Switzerland.



### **... with Vladimir in the News**

The names Vladimir (as in Putin, President of Russia) and Volodymyr (as in Zelenskyy, President of Ukraine) are in the news, as is the Ukrainian capital city of Kyiv/Kiev. Vladimir is the spelling of the name when in Russia and Volodymyr is the Ukrainian version. The name can be traced back to Vladimir/Volodymyr the Great of Kiev (~956–1015) who lived 1000 years ago and is considered by both countries as their founder. Vladimir the Great was the Grand Prince of Kiev and ruler of the Kievan Rus' – an area which today includes Ukraine, Russia and Belarus. Vladimir, born a pagan, was baptized and became a Christian and who, by decree, extended Christianity to his people. He is often referred to as St. Vladimir.

Vladimir remains a revered historical figure today. A statue of him has been located on St. Vladimir hill in Kiev since 1853. In 2016, Vladimir Putin erected a 60 foot tall statue of Vladimir adjacent to the Kremlin in Moscow (pictured below).

The name Vladimir was introduced to Scandinavia by King Canute of Denmark and his wife Ingeborg of Kiev, herself a direct descendant of Vladimir the Great. Canute and Ingeborg had a son whom they named Valdemar and who became Valdemar I, King of Denmark. The name Valdemar spread into Germany where the name is generally spelled Waldemar. And the name Waldemar can occasionally be found in Glarner families when a Glarner lived in Scandinavia or when a Glarner married a Russian (e.g. Waldemar Kubli and Waldemar Jenny).



Vladimir the Great is a documentable direct ancestor of those of us who descend from our gateway ancestor, Johann Christof von Hohensax. There is a span of 15 to 22 generations between Hohensax and Vladimir the Great. And Hohensax is 10 to 15 generations removed from the present. So it is difficult to comprehend our connection to someone living 1000 years ago. And while we are descended from medieval royalty who lived 1000 years ago, statisticians feel that so may be most every other person of European descent. Our advantage is that we are able to document the pathways back to medieval nobles like Vladimir the Great, King Valdemar I of Denmark, King Rudolf I of Habsburg, King Henry II of England and many more.



### **... And War in Ukraine**

Early New Glarus historian John Luchsinger commented in the late 1800s about the effect the far-away Crimean War of 1853-1856 had on the New Glarus settlement. And historian Millard Tschudy picked up on Luchsinger's observation when he wrote, "The Crimean War of 1854, miles removed from New Glarus, had a major effect on [the] local economy. Farmers had pinned their financial hope on wheat, and the war caused a spectacular rise in price. The happy result was monetary success surpassing the dream of even the most optimistic persons." Indeed the Crimean War was a boon to grain growers. Russian wheat was banned so wheat grown elsewhere saw a rise in price. A small Canadian wheat grower confirmed the New Glarus experience when he wrote, "Wheat went up in price so we got a big price for our grain. This enabled us to pay all expenses, buy a good span of horses, harness, sleigh and a good many other things."

NBC news reports, "Now, Russia's war in Ukraine -- between two top wheat producers and in a region known as Europe's breadbasket -- has sent wheat prices soaring." The cost of wheat may be soaring and will affect our own pocketbooks, but the costs to Ukraine in lives and destruction is incalculable.