



*Richfield Historical Society*  
 Box 268  
 Richfield, WI 53076  
 richfieldhistoricalsociety.org

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Summer 2019 V22N2

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**Bob's Red Mill**

***Connections to the Messer Mayer Mill - by Dave Lehman***

This past September my wife, Judy, and I had breakfast with members of our family from Vancouver, Washington and Portland, Oregon at the "Whole Grain Store and Bakery" in Milwaukie, Oregon. [Who knew there was another "Milwaukee," although spelled with an "ie."]

While there, we looked through the Store at all the products with the label, "Bob's Red Mill." No doubt you've seen these in any one of our local grocery stores, and may actually use their pancake mix or one of their hundreds of other products, including a 50 product gluten-free line.



***Bob's Red Mill Today***

I also noticed a mill stone on display which looked exactly like our mill stones at the Messer/Mayer Mill. There were other pictures and some framed descriptions of the Red Mill, including one showing an early picture of a miller "sharpening" the grooves with a special sharpening tool just like the one we show visitors to our mill.



Mill stone from Bob's Red Mill Store  
in Milwaukie, Oregon



Miller sharpening a mill stone just  
like in our Messer Mayer Mill

Upon speaking briefly with Michael Erbe, the Whole Grain Store Manager, and mentioning our Mill, he gave me his card and a copy of the book about Bob's Red Mill – **People before Profit: The Inspiring Story of the Founder of Bob's Red Mill**, written by Ken Koopman (as well as a bobble-head figure of Bob himself, who Michael said looked somewhat like me with his white beard, glasses, and a white cap!).

In reading **Chapter 18, "Moore's Flour Mill,"** I learned that in the beginning of the Red Mill, Bob was the only one who knew how to "dress" or sharpen the mill stones –

*"Using firm strokes on a 'bill,' a cutting tool resembling a double-edged wedge forged from high carbon steel, and a pointed 'pick,' he would chip away at the surface of the stones, chiseling out peaks and valleys called 'lands' and 'furrows.'"*

The book went on to explain that the stones were called "**French buhrs**" with the upper "**running stone**" and bottom "**bed stone**" weighing a ton each made from blocks of quartz from a quarry near Paris. The term "**buhr**" referred to a particularly hard portion of stone to be found among softer quartz where they were milled. Just like our mill stones in the Messer/Mayer Mill, these French buhrs were pieced together, jointed with cement, bound in iron hoops, and backed with plaster-of-Paris.

Turns out that Bob got the idea to build and go into operating a grist mill from reading the first hand account of George Woodbury's story in **John Goffe's Mill** (copy written in 1948 and now out of print, but which I was able to get a copy!). Woodbury actually was a seventh-generation descendant of John Goffe (1701-1786), and had inherited the family's derelict Bedford, New Hampshire mill in 1938, and left his research position at Harvard's Peabody Museum to rebuild the old mill with the help of his wife, Connie. Just like in our Messer/Mayer Mill, the mill stones were mounted in a wooden structure called a "**vat**," across the top of which lay a framework called the "**horse**," which supported a wooden hopper with a tapering spout, or "**shoe**," which fed grain into the hole in the center, or "**eye**" of the runner stone.

When operating, the running stone rotated at speeds from 125-150 rotations per minute above the fixed bed stone. Apparently the miller had to be extremely careful not to let the two stones touch each other as that could result in sparks being flown off creating a real danger of fire. Millers apparently gauged the fineness of the meal and the quality of the grain by taking a sample and rubbing it together between thumb and fingers, resulting in what

was called a “miller’s thumb,” a flattening of the end of the thumb that came from years of testing the meal in this way.



Messer Mayer ‘vat’ with a small door at the bottom set aside to show the opening for the Miller to take a test sample of ground meal.

At this point the reader of John Goffe’s Mill is referred to yet another, earlier book which George Woodbury had discovered – The Young Mill-wright and Miller’s Guide by Oliver Evans, a Philadelphia inventor and mechanic, originally printed in 1795, now in its 2013 fifth printing. Here is how Oliver Evans instructs the young miller to test the quality of the meal being ground.

*“Catch a hand full and holding the palm up, shut it briskly if the greatest quantity of meal fly out and escape between your fingers, it shews it to be in a fine and lively state. But if the meal feels smooth and oily and sticks much to the hand, it shews it to be too low ground, hard pressed by the stones.”*

Similar to one in our Messer/Mayer Mill, there also was the use of the “red staff” - a large, straight-edged staff with a flat side that was covered with red chalk - to determine where the edges of the grooves were too high.

Returning to George Woodbury’s initial effort to do this kind of sharpening, he notes that after whacking away with his mill pick and trying to remember Evans’ instructions he noticed that his hands were streaming with blood, and he states –

*“I had sense enough to wear goggles to protect my eyes but had never thought about my hands. Then I remembered that, millers usually were characterized by blue hands, and this was the reason why. The particles of flint flew from under my pick like crumbs of plate glass. They cut into the skin, and enough of this treatment will leave behind a tattoo like a gunpowder burn [he subsequently wore gloves!].”*

Here I would like to refer to Oliver Evans’ book - particularly **Part the Fourth** - entitled “**The Young Miller’s Guide: Containing the Whole Process of the Art of Manufacturing Grain into Flour: Explained in All Its Branches, According to the Most Improved Plans Practised in the Best Merchant and Flour Mills, in America**” specifically **Chap. II, Art. 110:**

*“When the stones [interesting to note how the “s” is written in the old style which looks more like the letter [“f”] get dull, they must be taken up, that they may be sharpened; to do this in the best manner, we must be provided with sharp hard picks, with which the feather edge of the furrows are to be dressed as sharp as possible; which cannot be done with short or dull picks. The bottoms of the furrows are likewise to be dressed, to keep them of the proper depth; but here the dull picks may be used.\* [here a footnote is inserted suggesting the use of little pieces of leather to protect the fingers!] The straight staff must now also be run over the face carefully, and if there be any parts harder or higher than the rest, the red will be left on them; which must be cracked lightly, with many cracks, to make them wear as fast as the softer parts, in order to keep the face good. The stones may be sharpened without being taken up, or even stopped, viz. take a half a pint of sand,, and hold the shoe from knocking, to let them run empty; then pour in the sand, and this will take the glaze off of the face, and whet up the edge so that they will grind considerably better: this ought to be often done.\* [here’s another footnote about care being taken to prevent the sand from getting into the mix of the meal being ground!]”*

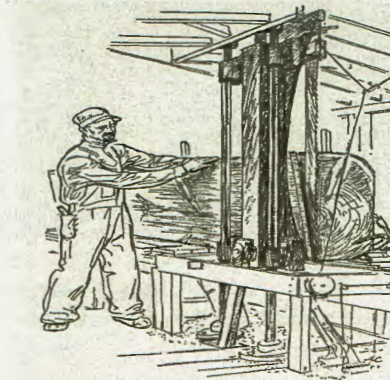
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A number of stages of the operation of the Messer/Mayer Mill are driven by belts attached to rotating wheels. Here is how George Woodbury, in **John Goffey's Mill**, describes some of what's involved -

*"The power transmission from driver-pulley to driven-pulley was effected by means of wide leather belts which I had been well advised to use instead of the fabric or rubber belting sometimes employed. Leather, while requiring more attention, is easier to splice, does not stretch and contract with temperature so much, and has a better grip. [like those used in the Messer/Mayer Mill]"*



**Leather belt around a large wheel at the top, goes down to basement of the mill.**



**John Goffe's vertical saw apparatus taken from an illustration in his book.**

Lastly is Woodbury's amazing description of the vertical saw he developed to cut particularly large, wide planks; similar perhaps to the vertical Mulley saw used in the original sawmill that preceded the grist mill at the Richfield Historical Park.

*"An eight-foot skeleton of heavily timbered struts and braces carried the wide, straight saw blade that shot up and down on its slide rods with an awful majesty and much faster than we anticipated. It looked like a power-driven guillotine, made of more variegated materials than a boardinghouse hash, part of a model-T Ford, bits of misplaced farm machinery, and pieces of power loom were united with a component of a cider mill, a child's toy bathtub, and fragments of a British Spitfire!"*

Bob Moore and his wife, Charlee, inspired by John Goffe's account, found an old mill; and in 1974, began to renovate it to working condition to create healthy products that contributed to the community, a very important part of their adventure. They were becoming very successful, but fourteen years into the project, the Mill was destroyed in a devastating fire. The decision had to be made whether to abandon the dream or rebuild. The fire fighters had saved the mill stones, and the Moores decided to rebuild, as the workers had depended on their jobs and the community on their products - "People before Profit" became their mission.

Today Bob is in his mid-90s and still is hands-on at the Mill, and does speaking tours. There are over 300 Red Mill products sold in countries throughout the world. When Bob turned 81, he gave ownership of the mill to his workers through an Employee Stock Ownership Plan (ESOP), further promoting jobs and health. There are many more parallels and connections to the Messer/Mayer Mill, between the wonderful products being produced at Bob's Red Mill, the descriptions of the mill George Woodbury and his wife constructed in Bedford, New Hampshire, and the references drawn from the **Young Mill-Wright & Miller's Guide**.

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# **The Richfield Historical Society's Early Wagon Collection**

**By Norb Berres**

**The Collection will be on display at the Thresheree and Harvest Festival!**

**Ken Martens notes below the following about our collection:**

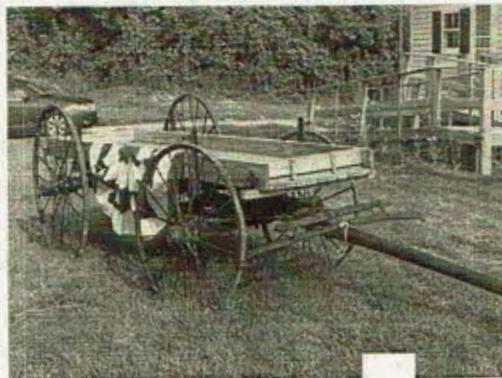
- (1) Hubertus Mail Delivery Wagon used in the early 1900s.
- (2) Doctor's Buggy used in Kenosha for house calls in the early 1900s.
- (3) Bain Wagon likely built in Kenosha, Wisconsin and used in delivering supplies to military units.
- (4) Gehl Manure Spreader, or at times called the "Honey Wagon, has been partially restored to diminish the residue of its original purpose.
- (5) New Stoughton Wagon built in Stoughton, Wisconsin in 1889. This Model 26 was used in the 1930s. (It is on loan.)
- (6) Leah Christiansen Buckboard Wagon was manufactured in Hartford, Wisconsin and was used as an all-around farm wagon.
- (7) Single Horse Buggy was used as a pleasure vehicle.



**Hubertus Mail Wagon (1)**



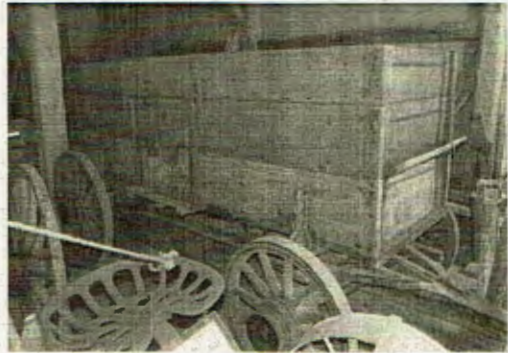
**Doctor's Buggy (2)**



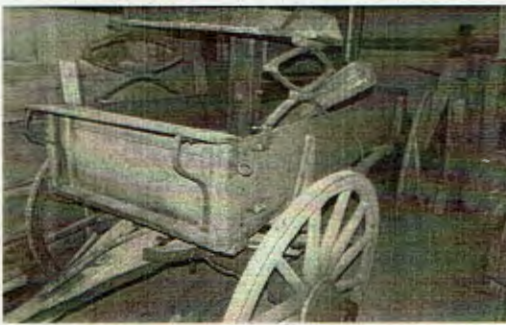
**Bain Wagon (3)**



Gehl Manure Spreader (4)



New Stoughten Wagon (5)



Leah Christiansen Buckboard Wagon (6)



Single Horse Buggy (7)

### SMILE - Lois Hessenauer

Do you buy items from Amazon? Did you know that Amazon through its AmazonSmile Foundation will donate a percentage of your purchases to the Richfield Historical Society (RHS)?

**AmazonSmile** is a simple and automatic way for you to support RHS every time you shop, at no cost to you. When you shop at [smile.amazon.com](https://smile.amazon.com), you'll find the same prices and selection as Amazon.com, with the added bonus that Amazon will donate a portion of the purchase price (.5%) to RHS. From time to time, Amazon may offer special, limited time promotions that increase the donation amount on one or more products or services or provide for additional donations to charitable organizations.



To setup RHS as your preferred charity, simply put [smile.amazon.com](https://smile.amazon.com) in the address bar of your web browser on your computer or mobile device. You can then log into your current Amazon account or Create an Account if you do not have one. You would then select Richfield Historical Society from a dropdown list as your preferred charity. You may also want to add a bookmark to [smile.amazon.com](https://smile.amazon.com) to make it even easier to return and start your shopping at AmazonSmile.

You can also go to the RHS website: [richfieldhistoricalsociety.org](https://richfieldhistoricalsociety.org). Click on the **Make a Gift** button on the Home Page. Scroll down to the **Amazon Smile Donation Program** section and click on the underlined link. This will take you to the Amazon Smile login/create an account screen.

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Once you have set up RHS to be your AmazonSmile charity, each time you shop at Amazon, this will appear at the top left of your screen: **Supporting: Richfield Historical Society**. Just remember to log into Smile.Amazon.com when you do your Amazon shopping.

Every quarter, AmazonSmile deposits into the RHS bank account the donations earned by people who have specified RHS as their designated charity. Currently, we average about \$8 per quarter. But, that could greatly increase if you would choose RHS as your AmazonSmile charity.

Please share this information with your family and friends. Let's keep RHS **SMILING** through AmazonSmile donations.

## **President/Project Coordinator**

**Del Schmechel**

Organizations such as ours mature over time. Our society began with just a couple of caring people who recognized a need and decided to do something. Since then, we have grown into something wonderful. We should all be grateful they didn't stop to realize how impossible the task was. Hundreds of thousands of dollars would be needed along with countless volunteers dedicated to doing the impossible.

The results are evident to anyone who visits the Richfield Historical Park. Currently we are working on the Engine Shed that will allow us to achieve our motto "Get It Grinding." Our historic grist mill built in 1871 was designed to be powered by a water powered turbine. Later an engine shed was added to provide power when water was insufficient. Soon we should hear the Mill return to life. Its many gears, line shafts, elevators, drive belts and most important mill stones will begin to move.

Many don't realize the condition our mill was in when we stepped in. The roof, floors and most of the windows needed work. Virtually all of this work was done by volunteers. To say we are frugal with our donations is an understatement. If something needs to be repaired or replaced, we first try to do it without asking for help. If needed, we reach out to the community and have found many to be very willing to help. I'm always ready to make a few phone calls or post a request on our Facebook page.

There are many ways to become involved. I would like to thank you for being a member and reading this newsletter. We are always happy to add names to our list of tour guides. There are opportunities in our Welcome Center, Grist Mill, Mill House or Pioneer Homestead. Each is special in its own way and represent different aspects of Richfield's history. You will have an opportunity to both learn and then pass on this knowledge to our many visitors as a tour guide.

Due to the continuing improvements we are making, the Park always has something new to be experienced. Your Historical Park is a wonderful place for every member of the family. Our guides are well versed and happy to answer questions or listen to stories from our guests. Our park and its buildings are a great representation of life in the early days of Richfield. The Saw Mill that once stood beside the Grist Mill, most likely provided the wood for many of the early buildings of this area. When the Grist Mill was added in 1871, it filled another necessity, that being the production of flour and later cattle feed.

I have been happy to take my place as the current president of our society. My term will end this year, and I'm confident that it will be in the very capable hands of Susan Sawdey. Susan is currently my VP and has taken on the added responsibility of our Pioneer Homestead. I look forward to a bright future for our society and the wonderful park we all enjoy. With the dedicated membership, board of directors and volunteers it can only get better.

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**Blacksmith Shop****Kathy Lauenstein**

At Step Back in Time in June and August, our visitors saw some great work on display from a master smith and all the great RHS smiths. With summer behind us, the smiths are looking to the Thresheree.

In keeping with our mission. The RHS Blacksmith Shop will be starting new demonstrations. Want to learn more about blacksmithing? You will learn from start to finish how tos.

Each smith has a different story to tell. So stop in often and catch a show. With the holidays ahead, we'll be planning lots of exciting things to show you. Stop in and see us.

**Collections****Norb Berres**

It seems like every kid that grew up and left the farm took with them a fondness for the tools they learned to use while they lived on the farm. Almost every year we are given at least one potato planter, in a remarkable variety of configurations, all designed to do the same thing- drop an eye into a hole in the ground and cover it. It amuses me how much the lowly potato has come to be such a large part of most of our lives. For me at least, (and I bet for a large segment of Americans) no main meal is put together without the inclusion of potatoes in one form or another, be it baked, mashed, fried, scalloped, riced, deep fried or other inventive ways to make it special. A meal never seems complete without potatoes in some form or at least a starch substitute like rice or pasta, which probably was only for the variety.

Potatoes are only one of the edible members of the family which includes the deadly night-shade plant which grows wild. I'm sure we've all seen it, even if we did not recognize it. It's a viney, stalky low growing plant with bright red berries on it. Other edibles in the family are peppers, eggplant and tomatoes.

Potatoes are a rather recent addition to our menus. They were first brought to Europe by the Spanish, who found it a staple crop of the Andean people in Peru in the sixteenth century and brought it back to Europe. It took a lot of time to get the population to accept the potato as a food. The French began to accept them in the 1700s. The German's were mandated to grow them by Frederick the Great, King of Prussia in 1756. They were known there as "kartoffel." The Russians began to cultivate them just before 1800 and found a way to drink them by inventing Vodka. The Irish had a third of their farmland in potatoes by 1845, which gave them enormous grief when a blight hit that year and many people starved. Many came to America to escape the blight.

I've read that we would get all the nourishment our bodies need with a diet of just potatoes and butter. I suppose a pork chop or burger wouldn't hurt either, but that is how good a food product potatoes really are. The fast food industry has contributed to them being a staple addition to our menus. The Incas were ahead of their time with fast food, if they had invented deep frying they could have ruled South America, maybe the world! Idaho would be a wasteland without them (and onions), and the population might be a little lighter if we had to do without them, but then .....

**Education****Kathy Weberg**

The Education Committee is planning to have many more children's activities at the Thresheree and Harvest Festival on September 21 and 22. At each building location, there will be self-guided hands-on enrichment for the younger set. I don't want to give away all the fun, but a few of the activities will involve dialing a rotary phone, checking out clamp-on roller skates, toasting bread in an old-fashioned toaster (fake toast!) at



the Mill House and sifting flour at the Grist Mill. In addition, there will be many more activities at the blacksmith shop, the log buildings and the Lillicrapp Welcome Center. Come join the fun and learn about the good ol' days!

## Events

**Daryl Grier**

What a year we have going! Despite the bad weather, the Antiques, Appraisal & Chili Lunch was well attended. We had record attendance at Maple Syrup Family Day. The attendance was also up in June for our newest event, Step Back in Time.

We do advertise our events, but the **BEST** advertising is done by **YOU!** So tell your friends, family & neighbors about what is happening at RHS. Better yet, bring them to our events!

### Step Back in Time

We had our second Step Back in Time on August 11<sup>th</sup>. This year we are focused on the North end of the Park. Tours & demonstrations were at the Blacksmith Shop, Log Barn, Log Cabin & the Sugar Shack. It was a family affair, kids & grandkids were encouraged.

### Events Committee

Planning, that's what the Events Committee does. At our meetings, we review the last event; make notes for improving it next year and go over things to be done for the next activity. We have a worksheet for each event so we have a good foundation to complete the process. If you have ideas for an event, please join us or give me a call. Our next meeting is on September 30<sup>th</sup> 9 a. m. at my house, 1179 Wejegi Dr. We will be focusing on the Antiques Show, Appraisal and Chili Lunch. Daryl Grier, 262 628-4221 [dgrier@charter.net](mailto:dgrier@charter.net)

### Downsizing? We Can Help

Silent auction items, household treasures and books are needed for the Silent Auction and Sweets 'n Stuff Tents at the Thresheree:

- Silent auction will be on both Saturday & Sunday.
- Household treasures (rummage) & books will be sold at Sweets 'n Stuff.

If you are not sure where your item(s) fit, not to worry as we'll make the best use of your donation.

Items can be dropped off at Daryl Grier's 1179 Wejegi Dr. [dgrier@charter.net](mailto:dgrier@charter.net) 262 628-4221; Sharon Lofy's 4434 Pleasant Hill Rd. [hsl1725@yahoo.com](mailto:hsl1725@yahoo.com) (262) 297-1546 or Delores Parson's [parsons3@charter.net](mailto:parsons3@charter.net), (262) 628-1070.

### Hello Bakers!

We need your baked goods to be sold at the Sweets 'n Stuff Thresheree tent. Let Daryl Grier know if you are able to bake: cookies, bars, brownies etc.

Note: 2 cookies to a bag

One brownie or fudge, **about 3"** square to a bag

Drop your sweets off at Daryl Grier's or Sharon Lofy's or bring them to the Thresheree on Saturday or Sunday a.m.. (Daryl: 262 628-4221, 1179 Wejegi Dr. or Sharon 262 297-1546 4434 Pleasant Hill.)

## Richfield Art at the Mill - Aug 8, 2019 – Laurie Ward

Despite threats of storms, a brisk wind, and the Hwy 164 construction challenges, our 11th Annual Richfield Art at the Mill was a success! As in previous years, there were many positive comments on the venue – our beautiful Richfield Historical Park. It looked as nice as ever thanks to the efforts of the hardworking grounds crew and the many volunteers that helped before, during, and after the event. This was the second year with

Lois Hessenauer, Chris Samson, and Laurie Ward combining to chair the event. As usual, we could not have done it without Lois' experience guiding us!

We had 60+ talented artists and vendors displaying their unique and well-crafted items. We received many compliments on our venue, organization, and willingness to help. Many still indicated that they would be back next year despite a lower attendance! Some even indicated that this was their best sales year yet!

The food was provided again by La Cabaña Mexican Grill. We had both Mexican and American items available this time.

Many attendees and vendors complimented us on the fact that we had music. They felt that it created a pleasant and relaxing atmosphere for the entire event. Thanks again to the Gary Christiansen Jazz Trio with Kaye Berigan on the trumpet which played from 12 – 3p.m.. The cement platform under the tent with the picnic tables worked well again this year.

Other highlights were the Silent Auction, the tours of the historic buildings, the Welcome Center, and the maple cotton candy. Many of our artists and vendors donate items and gift certs to the auction which is truly fortunate for us!

Proceeds from the Richfield Art at the Mill will go toward Richfield Historical Society projects - in particular, the restoration of the Messer/Mayer Mill to "Get It Grinding." Thank you to the many exhibitors, attendees, and volunteers who made the 2019 Art at the Mill a success.

**Next Year's Event is planned for July 25<sup>th</sup>, 2020.**



**Richfield Art at the Mill**

**Gathering of the Orange 2019 – “Coming Home Again” - Herb Lofy**

RHS will have the opportunity to showcase the Messer/Mayer Mill and Park on September 11 to Allis Chalmers collectors and enthusiasts from across the Midwest. The annual Gathering of the Orange will be hosted by Southeast Wisconsin Antique Power and Collectibles Society at their annual Fall Harvest Days show September 13, 14 & 15 at the Racine County Fairgrounds in Union Grove, Wisconsin.

The Gathering of the Orange Show (started by Allis aficionados in 1983 at Freeport, Illinois) moves around the country in conjunction with clubs featuring Allis Chalmers equipment and memorabilia. Because Union Grove is relatively close to West Allis where Allis Chalmers was headquartered, there will be a 30 mile tractor drive from West Allis to Union Grove on Thursday September 12.

**Historic Sites**

**Quint Mueller**

It's been an active season at the Richfield Historical Park. The project list is always much longer than can be outlined in this short article, but here are couple of updates. Obviously, the tree situation is one of the most visible. Between the Village crew and our own RHS crew, many of the dead ash trees have been cut down and removed. It's a sad sight, seeing so many of the trees disappear; but we are working to repopulate those areas most affected. In addition to the new trees that I wrote about in the last newsletter, 23 new maple trees have now been planted in the Historical Park. A thank you goes out to the Richfield Lions, who donated the trees and the labor to plant them, with the assistance of the Village's crew to dig the holes.

One of the behind the scenes projects is the Engine Shed. While no visible progress can be seen as of this writing, it is moving ahead. The Engine Shed plans have now been completed. Those plans have been approved by both the Village Park Commission and Village Plan Commission. Now, we are in the process of securing contractors to do the work, through both in kind donations and paid contracts. At this point, with the flurry of activity in the construction market, it's difficult to predict when construction will begin.

Another behind the scenes park project is the replacement of the pedestrian bridge leading to the back field (threshing area.) This has been a slow process. The required flood plain study has been completed and submitted to both the Village of Richfield and the Wisconsin DNR. At this point, we have received approval of the Village Park Commission and are waiting for approval from the DNR to go ahead with this project. It was originally thought that this would be complete by the Thresheree this year, but that does not appear likely now. Never fear, there is a plan "B." The existing pedestrian bridge has been saved for another year. The tree that was leaning against it, and threatening to destroy the bridge, has been successfully taken down by the Village crew without significantly damaging the bridge. Temporary repairs have already taken place to make the bridge safe for use again.

Keep an eye on the Park later this season and next for exciting progress as these projects take shape. You can also follow the Thursday Crew's progress on our Facebook page.

**Lillicrapp Welcome Center**

**Aerona Smith**

In the early years of the General Store, store keepers were considered very important as a provider of goods and services. One service store keepers sometimes provided was operating a Post Office within their store. Being appointed postmaster was a real plus for a store keeper. This brought in people on a regular basis which could result in additional sales for the General Store. A smart and successful store keeper realized forming relationships with his customers was necessary in maintaining a prosperous business. A Hubertus, Wisconsin

store owner, Andrew Schickert, reached this goal. He became the second postmaster of Hubertus and served from 1914 thru 1947.

John Mueller was a rural mail carrier in Hubertus. He served under postmaster Andrew Schickert (as well as George Meyer) who was the first postmaster. John's mail route was a difficult one, and it covered a lot of territory. His work day started early in the morning and ended late at night. Two horses were needed to cover the route. One horse to start the deliveries, the other being stationed near Friess Lake where the exchange took place. For three years this was his daily routine. John was thrilled to eventually purchase a 1912 Ford Roadster to use for his mail deliveries. In his forty-seven years of service, he retired eight horses and eleven automobiles.



**George Meyer – Hubertus Rural Route Carrier**

At this year's Threshere and Harvest Festival there will be a wagon display leading to the Lillicrapp Welcome Center. One of the wagons featured will be the Hubertus mail delivery wagon.

**Library/Program/Newsletter**

**Marge Holzbog**

The RHS Library Committee will have four publications available for purchase at the Lillicrapp Welcome Center during events or by ordering at 262 251 3882.

Richfield Remembers the Past	\$ 50.00	Life on the Farm	\$ 12.00
Richfield Cookbook	\$ 12.00	Downtown Richfield	\$ 15.00

Do visit the RHS History Room at LWC in 2019 where we will have on display Richfield, Washington County and Wisconsin maps covering the early years of 1859, 1873 and 1892 as well as Richfield's original survey map from 1833.

The Library has received a donation from Ed Kyle of 7 issues of "The American Thresherman" from the 1920s. Many interesting articles are included as well as several by Walter Ebling. We thank you, Ed.

**Membership**

**Warren Wiedmeyer**

In the last issue of our RHS Newsletter, I talked about how satisfying it is to become a member and contribute, either personally or monetarily, to the RHS so that we can fulfill our Vision and Mission. For the past several years we have had the good fortune of getting 20-30 new members every year. However, on the flip side, we have also tended to lose 15-25 members per annum. The statistics are also showing that the people who are choosing not to renew their membership are those who have been members for only a year or two. So while there may be a period of initial excitement about becoming a member of the RHS, that feeling must be subsiding and the renewing of their membership is no longer important to them.

Why is this happening? What is it about our Society that is resulting in newer members not being motivated to staying members of the RHS? It is easy to surmise numerous answers to those questions - answers like:

- > The annual events don't really change year-to-year, i.e., there is nothing new to see or do.
- > The displays have stayed the same for years.
- > I have little kids, and the events/displays are boring to them.

- > There don't seem to be opportunities for involvement geared toward younger people and families.
- > Etc.

The above may or not be true. Another dozen or so answers can be generated that are reasonable to explain why we have a hard time retaining new/newer members but, rather than guessing what they are, it would be interesting to hear directly from YOU. Maybe YOUR answers will shed some light on this issue and what we can do about it.

Obviously, you got this newsletter because you are a member of the RHS or a "Contributing Friend" of the RHS. If anyone can help us figure out how to address this issue, it is YOU! So, I have a request of you. I would like you to answer a few questions and also make a suggestion as to what can we do to retain more members and continue to grow as a Society.

When you make your "suggestion," think about your suggestion in terms of an "I wish" statement. It should be something that YOU think would make the RHS a truly interesting group to be part of and/or the Park a real "destination" to visit. For example: "I wish that the Park's buildings were open every weekend in the summer."

So, here are the questions:

- > How long have you been a member of the RHS?
- > Do you have any children? What are their ages?
- > Have you visited the Park in the last year? If so, what event(s)?
- > I wish that the RHS would \_\_\_\_\_ to help retain new/newer members.

Please e-mail your responses to [wwiedmeyer@gmail.com](mailto:wwiedmeyer@gmail.com) OR call me at 262-573-8522. I promise to treat your responses as anonymous when I organize the data.

Feel free to provide more thoughts or ideas if you wish. I would love to hear from you! This is an important issue, and your feedback can be very valuable. Thanks,

**Mill House**

**Clara Birkel/Cindy Schmechel**

**Louisa Georgiana Mayer**

Ten months following the wedding of Carl Wilhelm Mayer and Mary Anna Kurtz, they celebrated the birth of their first child on 18 August 1888, a beautiful baby girl they named Louisa Georgiana Mayer. Lulu, as she was called, was then followed by five younger brothers and finally, by a baby sister, who was the last child born to CW and Mary Anna in 1903.

Little is known about the day-to-day routine of life on the farm, but since Lulu was the oldest child and a girl, it would be logical to believe that as she got older, she likely would have been her mother's principle helper with the cooking and all of the household chores. She would also likely have helped her mother take care of her younger brothers and sister. The running of the Mill and the farm work were mainly the work of the head of the house. As the boys got older, they would have been CW's main helpers. The boys would have learned to chop wood for the stoves, fetch water from the well for household use, helped to take



Louisa Georgiana Mayer

care of the farm animals, helped with the butchering, ran the farm machinery and would have learned to work in the Mill alongside their father.

It would have been Mary Anna and Lulu who prepared all three daily meals for the family, who canned the fresh fruits as they ripened from the trees and vegetables brought in from the garden and fields, did the weekly baking of breads, sweet cakes, pies or cookies. They would have scrubbed the laundry clean on the wash boards, ironed the family's clothing, swept the dirt from the floors or pounded the dirt and dust from the rugs with wire rug beaters, made the family's beds, washed the dishes and sewed or mended the family's clothing. They would have knitted or crocheted socks, warm mittens, scarves or mufflers for the harsh winters or pieced together bits of old clothing for a warm quilt to snuggle under.

By the time Lulu married Jacob "Jack" Zillmer at the age of 22 years, she would have had many year's experience of running a household. In a newspaper article that was written following the wedding of "Miss Lulu Mayer and Jack Zillmer," it describes a religious ceremony that took place on Saturday, May 28, 1910 at St. Jacobi's church in the then Town of Richfield followed by a lavish reception on the grounds of the home of the bride's parents, Mr. and Mrs. C.W. Mayer.

The bride wore a "lovely Parisian lace gown over white satin and carried red bride roses." Two of the brides' brothers, George and Freddie were groomsmen with two other friends of the groom. The bride had three attendants, two flower girls and her baby sister Marie was the ring bearer. Also, according to the article, "large tables were set outside under a tent where a bountiful supper was served." "Many beautiful and costly presents were bestowed upon the young couple." As a side note to the article, it mentions "a certain young lady from Richfield had quite an exciting experience. In the darkness, she stepped off the bridge and fell into the canal, but fortunately the water was not so very deep and though she was drenched, was not seriously harmed." The article does not mention the name of the young lady.

Early in their marriage, Jack worked for the Mayer Boot and Shoe Company. Jack and Lulu lived in Milwaukee, and Jack later made his living as a carpenter. At some point in time, they owned an apartment building on the east side of town where Jack also did the maintenance work. Lulu gave birth to five children; Dorthea Maria, born in 1911; Louisa Georgiana, born in 1912; Jack Carl, born in 1921; Arthur Leroy, born in 1924 and finally Helena Elizabeth, born in 1927. According to Lulu's niece, Carol Mayer Woods, Lulu worked as a maid and later as a cleaning lady for a local movie theater sometime during her marriage.

**Mill Restoration**

**Harry Niemann**



Messer Mayer Mill – 1912  
 ↑  
 Bridge, Mill Race, Flume & Engine Shed









Messer Mayer Mill  
 National Register Sign

**Pioneer Homestead**

**Susan Sawdey**

Source "Pioneer Farm." Living History Farms, [www.lhf.org/visit/about-the-farms/1850-pioneer-farm/](http://www.lhf.org/visit/about-the-farms/1850-pioneer-farm/).

		
<p style="text-align: center;"><b>Log house</b></p> <p>Log houses were temporary structures that the pioneers improved or replaced once the farm was established.</p>	<p style="text-align: center;"><b>Chicken</b></p> <p>Pioneer families relied on poultry for three major purposes: meat, eggs, and money.</p>	<p style="text-align: center;"><b>1850 Barn</b></p> <p>In 1850, barns were of less significance to the farm than in later years. Pioneers used barns to store tools and some crops, rather than to house animals.</p>
		
<p style="text-align: center;"><b>Sheep</b></p> <p>Pioneers pastured their sheep in the summer, and generally housed their sheep in crude shelters in the winter to protect them from wind.</p>	<p style="text-align: center;"><b>Open hearth cooking</b></p> <p>Until pioneer families earned enough money to purchase modern 1850 technology, they relied on older farming methods. For example, women prepared food over an open fire even though wood-burning cookstoves were available.</p>	<p style="text-align: center;"><b>Wool spinning</b></p> <p>Many Iowa farmers kept small flocks of sheep. Farmers were interested mostly in wool production. Fleece was used on the farm or sold locally.</p>

**Volunteer Coordinator**

**Sharon Lofy**

THANK YOU !!! for your great support of the 2019 Richfield Historical Society Plant Sale. Every year we keep topping the year before with purchased plant certificates. Richfield Historical Society members, relatives, friends and neighbors have made this a great fundraiser. As you enjoy your vegetable garden, flower garden and flower containers remember to keep the plant fundraiser in mind for 2020.

The Annual 2019 Threshere and Harvest Festival is right around the corner (Sept. 21 & 22.) If you have email you will have received a volunteer form that you can fill out on line. Give me a call if you have a problem with signing up or any other questions. You can sign up your relatives, friends and neighbors on line or have them call me for information – 262-297-1546. It takes all of us to make this the well run, successful event that it is. I will still be calling those without email or those that are not members. As you know, it is great to see the volunteers that you met and worked with last year.

Don't forget to enter the pie contest on Saturday and Sunday. Have your pie cooled down and set at the pie tent by 10 AM. (Judging is at 10:30 AM.) If the pie is still hot or warm it cannot be sliced, judged and served properly. No cream pies because we do not have refrigeration available. You can also bring a pie and not enter the contest.

Check the Threshere & Harvest Festival flier enclosed. This year we are providing more children activities. Kathy Weberg and Jane Kyle are organizing this. As always, the buildings (Mill and Mill House) will be open (check back of flier). Also, follow the antique wagons to the Welcome Center. There are so many things that young and old can view and learn about the past. The event will have horses doing field demonstrations, antique tractors doing plowing, threshing grain, log sawing with steam engines, gasoline engines running equipment. Not all thresherees have horse demonstrations or tractor plowing. Don't forget to check out the Blacksmith Shop and Sugar Shack. Pioneer Homestead will have activities from that era. The encampments will take you back to pioneer days. You have to check out the Silent Auction Tent, Sweets 'n' Stuff, Museum items for sale, Maple cotton candy, ice cream, sweet corn and other vendors will provide treats and good things to eat. I'll be calling you. See you at the Threshere. And, thank you for all the volunteer time and talents that you have shared with the Richfield Historical Society this year.

**Events –Richfield Historical Park**

**Threshere & Harvest Festival – September 21 & 22, 2019 - 9 a.m. – 5 p.m.**  
See enclosed flier.

**Christmas at the Richfield Historical Park – December 7, 2019 - noon – 3 p.m.**

**Programs** – All programs are held at the **Richfield Fire Hall Community Room** at 7:00 p.m. Programs are free to the public. Fall program schedule:

- September 26, 2019 – “Allis Chalmers Equipment” – Speaker - Fred Austin
- October 24, 2019 - “A Settler’s Year: Pioneer Life Through the Seasons” – Speaker – Kathleen Ernst
- November 21, 2019 - “Jenny Appleseed” – Speaker - Jessica Michna

**Book Club** – Meets the **third Thursday of the month at 1:00 P.M.** at the “Nutman” on the corner of Hwy. 175 & Hubertus Road. All are welcome! Call 262 251 3882 for book selections.