



www.monticellohistoricalsociety.org

RECOLLECTIONS

Monticello Area Historical Society News

Year 2021, No. 2

Inside:

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MAHS Board of Directors

President - Mary Davis

Vice-Pres. - Nancy Rufener

Secretary - Sue Rieder

Treas. - Karen Brugger

Member - John Casey

Member - Don Kubly

Member - Hans Sulzer

Coordinators

Docents - Kay & Bill Dickson

Programs - Paul Rieder

Newsletter - Jules Cappelle

Window Display—May Burgy

Membership - Carol Schultz

Collection Archivist

Jules Cappelle

jules.cappelle@gmail.com

Dear Members and Friends,

The dead flies have been sucked out of the windows, the furnace filters are changed, the elevator carpet has been vacuumed and our doors are Open on Saturdays from 10-2. Thank-you, Kay and Bill Dickson for so quickly lining up docents to greet our visitors. Early response has been good, but we need more volunteers for the mid-summer and into fall. The Monticello Lions Club has gratefully enjoyed using our building for meetings these past few months. They have given us a monetary donation and sweat-equity in painting our rear outside stairs. Glad we could help each other! Freitag Financial donated a used computer to replace our vintage one. Thank-you, Kay, for bringing us up to speed! Several recent visitors have praised our website – how much info is there and how much they enjoy using it. Take a look! The board of directors is planning a general, “annual”, belated 25th anniversary, membership meeting in the fall. We must address a new slate of board members since our last election. Watch for details and be considering what you can offer our society. We welcome ideas for future displays, docent volunteers, oral histories, and sorting and cataloging help. Thanks for all your support; it is necessary and appreciated!

Mary Davis, (still) President

Museum Open

Saturdays May thru October

from 10 am - 2 pm

Our docent coordinators Bill & Kay Dickson welcome all volunteers. Call them at 938-4315.

**Monticello
is 175!**

Milk Price Higher at Borden Condensery

The Borden Condensed Milk company will pay \$2.30 per 100 pounds for milk testing 4 per cent butter fat during the month of April, according to notices posted at the local condensery the last of the week. This price is 5 cents per hundred higher than the March price. The notice reads as follows:

"This company will pay for milk accepted at this factory effective April 1, and until further notice, \$2.30 per 100 pounds of fluid milk testing 4 per cent butter fat, direct ratio basis according to butter fat test."

The Milk Producers' Co-operative Marketing company, with headquarters in Chicago, announce a price of \$2.35 for April milk, while \$2.05 is offered for May milk testing 3.5. The April price is the same as that paid in February and March. The drop in the May price is probably due to the greater flow of milk that the pastures will bring.

Monticello Messenger April 7, 1921

Messenger ads bring results.



Changes are taking place on Main Street. Interesting to see "Casino" painted on window.



Prom and Concert 1959



MISSION STATEMENT

The mission of the Monticello Area Historical Society is the acquisition, documentation, preservation and exhibition of artifacts relating to the history and culture of the Monticello area. This collection will be located in our museum, the former Woelffer Drug Store on Main Street in Monticello, Wisconsin.

VISION STATEMENT

The Monticello Area Historical Society strives to promote an interest in the uniqueness of the Monticello area by collecting and displaying artifacts that tell our community history. We further endeavor to enrich the community by connecting them to the past and saving the present to enhance the future.

Monticello Area Historical Society News

The following history of Monticello was researched
by Karen Brugger

"Marathon on Roller Skates"

May 5, 1923 From: Monroe Evening Times

A quintet of ladies skate to Monticello. Other cities claim the marathon dancing records, boast of swimming, baseball, auto or bike records, but it is left to five ladies of Monroe to introduce a new thrill and establish a record for marathon roller skating on Friday evening by ladies directly or indirectly connected with the Wisconsin Utilities Co.

Mrs. E. R. Schneider, Mrs. Warren Turner, and Misses Thelma Wood, Coletta Sickinger and Maxine Booth claim the first record of skating over our new cement road negotiating the distance between the southern point of Monroe and the Village of Monticello. The ladies oiled up their skates in the afternoon and started on their journey about 5:30 expecting to roll up to Monticello and back. Much of that first idea had vanished out about five miles and they sent a call over the phone for Mr. Turner to meet them at Monticello or break a leg or two.

The ladies continued on their way and topping the last hill before entering the Village began to cast anxious glances back for Mr. Turner, wondering if the distance would grow any longer if they had to skate back to Monroe. It was about 9 P. M., too dusty to venture into the Village. Mr. Turner came humming along to find his charges sitting on the bank resting tired legs and sore feet. He immediately became the most popular man in the universe to this still game but tired quintet. Saturday it is some effort and a little painful to lift one knee over the other but the ladies say it was a new thrill, they enjoyed it and are apparently none the worse for the new experience. Note: The new cement road was Highway 69 but not as we know it now. There were many steep hills and sharp curves which have been removed through the years.

"Monticello Is Minus A Baker"

September 15, 1922 From : Monticello Messenger

Robert Brand leaves town under cover of darkness. Monticello has been without the convenience of a local bakery since yesterday morning. Robert Brand, the proprietor having mysteriously disappeared during the dusky hours of Tuesday night and hired himself to parts unknown. Brand is a benedict of only a few weeks standing. On August 2nd he led to the altar Miss Martha Salvisberg of Mt. Pleasant township. Domestic troubles developed shortly after the conclusion of the honeymoon trip and a few days ago the bride of a month started legal proceedings with the object of obtaining a divorce. The prospects of a divorce suit undoubtedly is the main reason which prompted Brand to make his sudden and unexpected getaway, although, it is reported fear of prosecution from another source might have added to his anxiety to beat a hasty retreat. Brand left behind him a few slight remembrances in the way of unpaid bills, but these will undoubtedly be taken care of through attachment proceedings which were instituted following his disappearance. The People's Supply Co., Karlen & Steinman Lumber Co. and A. Wuilleumeier are the known creditors, with claims ranging from about \$35 down. Brand took with him all of his movable belongings, but the identity of the truck owner who assisted him out of town is unknown.

Have you checked our website?

www.monticellohistoricalsociety.org

Newsletters can be viewed on our website in color.

The Victrola that recently appeared in the museum was donated by Paul and Ursula Hartwig. While visiting the museum, please ask a docent if you can “crank it up” and listen to music from the past. The Victrola (1913 model) was purchased from Marshall Field Department Store. The Victrola was in storage from about 1930 to 1960 which accounts for the excellent condition. The unit was kept at the Hartwig Century Farm west of Monticello from 1963 to 1997.

Monticello Messenger April 7, 1921



MEMBERSHIP

Mail this form and payment to the museum address or give them to our membership chairperson.

Membership year: May—April

Individual dues - \$20/yr

Family dues - \$30/yr

Lifetime dues - \$500

CASH

CHECK PAYABLE TO MAHS

NAME: _____

ADDRESS: _____

EMAIL: _____

PHONE: _____

SANDWICHES

Cream Cheese, Olive and Nut Sandwich—One package cream cheese, 1 small bottle stuffed olives, $\frac{1}{2}$ cup chopped walnuts. Mix and spread on thin slices of white bread. For a variation of this sandwich, add 2 hard cooked eggs and moisten with mayonnaise. —Norene Mitmoen.

Olive and Egg Sandwich—Four hard boiled eggs, $\frac{3}{4}$ cup minced olives, 3 tablespoons French dressing, buttered bread.

Chop the eggs coarsely and blend with the olives, also chopped. Either green, ripe or stuffed olives may be used. Blend with the French dressing, spread between slices of buttered bread and cut into finger strips. If desired, the sandwiches may be garnished with whole olives of the variety used in the sandwich itself. Serves four. —Norene Mitmoen.

Pimento Salad—One-half pound cream cheese, 4 hard boiled eggs, 2 pimentos, salt and pepper to taste. Salad dressing right consistency. —Mata Lynn.

Tuna Fish Sandwiches—One can tuna fish (flaked), 1 dozen olives and $\frac{1}{2}$ cup nut meats (ground). Add enough dressing to spread well. —Rose Roth.

Black Walnut Sandwiches—Take 2 parts of black walnut meats to 1 part chopped stuffed olives and moisten with salad dressing. Spread on generously buttered bread. —Ida Woelffer.

Chicken Sandwiches—Two cups minced chicken, $\frac{1}{2}$ cup finely chopped celery, $\frac{3}{4}$ teaspoon salt. Use several tablespoons of salad dressing in whipped cream to mix. Makes 12 sandwiches. —Mildred Youngs.

Mock Chicken Sandwiches—Boil together the round or roast cut of 1 pound veal, 1 pound fresh pork with 1 onion, 1 tablespoon sugar, 1 teaspoon salt until very well done. Then grind the meat with a small onion. Use boiled dressing which may be thinned with liquor from the meat. Makes 50 to 60 sandwiches. —Wilma Freitag.

Ham Sandwiches with Sweet Pickles—One-half pound boiled ham, 2 hard boiled eggs (chopped), 2 or 3 sweet pickles. Grind meat and pickles. Add eggs and mix with salad dressing folded into whipped cream. —Florence Kubly.

Deviled Ham Sandwiches—Mix equal parts of deviled ham, peanut butter and chopped sweet pickles. Moisten with mayonnaise dressing. Put between buttered slices of white bread. —Alda Arn.

Orange Sandwich Filling—Place in a double boiler 1 cup powdered sugar, 4 tablespoons butter, juice and rind of 2 tart oranges and 3 well beaten eggs. Cook, stirring constantly until the mixture is very thick; when cool put in jar with close fitting lid and it will keep for weeks. Very nice on white bread for children's school lunch.—Mrs. Lonah Wittwer.

Lifetime Members-MAHS

Bloomberg, Jean
Blumer, Ronald & Jennifer
Braem, Sally
Briggs, Sharon
Brugger, Karen
Burgy, Beth
Burgy, Glenn
Burgy, May
Cappelle, Jules
Casey, John
Crouch, Norman
Davis, Michael & Mary
Dickson, William & Kay
Dooley, Roger & Madeleine
Dugdale, Richard
Elmer, Robert
Ferguson, Dean & Donna
Figi, Matthew
Freitag, Kay
Gempeler, Karen
Green, Burnell
Hefty, Paul
Hefty, Thomas
Hilliard, Carolyn
Holcomb, Gordon
Holcomb, Kenneth & Alice
Hopkins, Lois
Ishida, Julie Woelffer
Kimura, Betty Jane
Klassy, Michael
Klassy, Roger
Klooster, Steven
Kubly, Donald
Kubly, Harvey & Patricia
Lynn, Nancy
Maney, Elaine
Manning, Lori
Morell, Joyce

Moser, William & Carol
Ott, David
Peterson, Sharon Crouch
Roe, Donald
Rieder, Paul & Susan
Rufener, Nancy
Schiesser, Linda
Schneider, Donald
Schommer, Shirley
Schmalbeck, Marlene
Schultz, Gordon & Carol
Seitz, Antonia
Sellon, Pat
Spielman, Ronald
Spring, Leroy
Stenbrotten, Jack & Sally
Strause, Carol
Sulzer, Hans & Kathleen
Sybers, Jane
Sybers, Ruth
Voegeli, Alice
Wayland, Michael & Barbara
Witkowski, RoxAnn
Woelffer, Jan



Looks like a great day of fishing by Monticello fishermen. If you recognize any of them, please contact the museum. Could this have been from our river?

Prepare Now For National REPAIR WEEK

April 4 to 9

Keep your eye on the calendar and during that week set aside everything else you possibly can and devote the time to repairing your farm operating equipment.

Don't Suppose

that your farm machinery is all right. Take time now to have all machines and implements thoroughly cleaned, inspected, overhauled, repaired and put in first-class running order. Make a killing at one time. Consider that this Repair Week is the one time in the entire year to get this important work out of the way.

Keep your International machines 100 per cent I H C by using only

Genuine  Repairs

Remember that all machines of every description run better and last longer by the use of genuine repairs made only by the manufacturers of these machines. Do not use "Will-Fit" or "Made-For" repairs.

DAN WICHSE R & SON

YOU ARE INVITED TO JOIN

THE MONTICELLO AREA HISTORICAL SOCIETY

MEETINGS NORMALLY HELD THE 4TH THURSDAY OF EVERY MONTH, **EXCEPT** JULY, NOVEMBER AND DECEMBER, IN THE NORTH ROOM OF ZWINGLI CHURCH AT 7:00 PM ARE ON HOLD AT PRESENT.

MAHS Museum

P.O. Box 463
204 N. Main St.
Monticello, WI 53570
Phone: (608) 938-4216
Email: mahs@tds.net

Hours of Operation

The museum will be open
May until October 23, 2021
but can be open by appointment for anyone or a
group wishing to stop by.

For special group or individual tours,
call the museum at (608) 938-4216 or send your request to
mahs@tds.net.

Admission to the museum is free and
a quarterly newsletter from your home
town is included with your
membership.

Please consider including the
Monticello Area Historical Society in
your will.

A guided tour of the museum can be
arranged for all groups anytime.

MAHS Museum
P.O. Box 463
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Monticello, WI 53570

