



The Heritage

www.goesselmuseum.com

Summer 2020

Local Artists' Varied Work Featured

The 2020 Museum Art Show has on display over twenty wheat marquetry pieces made by Marie & Martha Voth. Also exhibited are paintings and numerous smaller works they created for Christmas or graduation gifts and other special occasions. The art is on loan by many members of the extended Voth family and the local Goessel community. The Art Show will continue through September.



Marie & Martha Voth

(The following information comes from the life sketch of Marie Voth who died on Dec. 25, 2016. Martha Voth continues to live in N. Newton, KS.)

Marie and Martha Voth were born on May 20, 1930, at Bethesda Hospital in Goessel, KS, to Herman S. and Elizabeth (Ens) Voth. Life on the farm was full of work to do when their older brothers were sent to CPS camps during World War II. Marie and Martha helped milk cows, harvest wheat, shock oats, haul alfalfa, feed chickens, gather eggs, and many other chores.



They both took nurses training, received degrees, and had lifelong careers as nurses. In 2012, both Marie and Martha received the Outstanding Nursing Alumnus Award at Bethel College.

Marie and Martha used their talents to design and stitch more than a hundred banners for area churches in Harvey and Marion counties.

As their reputation grew, their banners went to Nebraska, South Dakota, Texas, the Nurses Association, and the Diabetes Association.

In 1975, Carolyn Schultz and Adelia Stucky of Bethel College introduced the twins to the art of marquetry using wheat straw to create pictures. They made many replicas of buildings and historical homes, many times donating their works to be auctioned off at the Kansas MCC Sale or for silent auctions to benefit the Mennonite Heritage and Agricultural Museum. They, along with others, volunteered their skills to work on the Museum's Wheat Liberty Bell made for the 1976 United States Bicentennial. It hung at the Smithsonian in Washington, D.C., for two years and then returned to be on display at the Turkey Red Wheat Palace on the museum campus.

Upcoming Events:

4th Annual Art Show
now through September

**Second Monday Family
History & Genealogy Group**
July – no meeting

August –
View the
Museum's Art Show
7 - 9 pm, by donation

September –
watch for announcements

Country Threshing Days
Cancelled due to
COVID-19

Carryout Fundraiser Meal
Saturday, August 1
11 am—1 pm
See pg 4

Mennonite Heritage and Agricultural Museum Board Members:

Steve Banman, President; John Janzen, Vice President; Anne Harvey, Secretary; Aileen Esau*, Treasurer; Fern Bartel*, Museum Director; Roger Bartel, Myron Goertzen, Don Herrick, Ladene Herrick, John Koehn, Nelson Voth, Connie Wiens, and James Wiens. *Non-voting members

Ditt unt Daut (this and that) by Fern Bartel, Museum Director

The summer season brings back memories of gathering with uncles, aunts, and cousins at my grandparents' home place, eating watermelon and crullers outside on the porch on hot, steamy Saturday evenings. I'm sharing some photos from the much-enjoyed activity of frying and eating "rullkoka" (Low German word for crullers) and "arboose" (watermelon).

The museum's cookbook, *From Pluma Moos to Pie*, notes "Rullkoka are best when eaten warm and are usually served with watermelon." (page 112)

Rullkoka (Crullers)

½ cup cream
½ cup milk
2 eggs
2 tsp. baking powder
1 tsp. salt
Flour, enough for soft dough

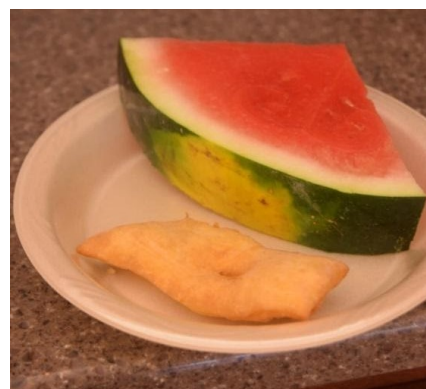
Mix cream, milk and eggs. Add baking powder, salt, and flour. Knead in flour until soft dough. Roll out thin. Cut in 2 x 4 in. pieces. Fry in deep fat until brown.



(Recipe submitted by Agatha Schmidt Duerksen.)



Norma Jost Voth, in her book *Mennonite Foods and Folkways From South Russia* states "The soft dough is rolled out, cut in rectangles, slit down the middle and fried in enough oil so the crullers cook quickly and form blisters and bubbles." (page 131)



PIONEER THRESHERS: Joe Pete Fry & Sally Utz Fry

(Written and published by Joseph Dale Fry. A copy is located in the museum's research center.)

Joseph Dale Fry says about writing this book: "My dad [Joe Pete Fry] was born in the year of 1862 and I was born in 1906. We have a combined life span of 129 years. In that period of time, we have gone from the age of hard manual labor to the operation of some of the most highly sophisticated machines in all industry.

"I was always fascinated by the stories the old folks used to tell of the early threshing days; now I am the old folks, and hope to pass these stories, and some of my own, on to others."

He goes on in the first chapter to say: "In 1884, steam engines and the threshing machines they powered had been used in the eastern part of the country for several years. There were not many in the central part of Kansas. Prior to that time, wheat was threshed with actual "horse power" powering the machines."

During the 1880s, hard winter "Turkey Red" wheat had taken hold in Kansas, and after the mid-1880s, steam engines and threshing machines were available to the farmers of Kansas. Now the time was right for the custom threshing crew.



Page 3 of this newsletter describes the typical job titles and responsibilities of a custom threshing crew.

Pioneer Threshers: Many Jobs Working Seamlessly Together

Engineer- Usually the boss of the outfit, his job was to maintain and operate the steam engine, decide when to start the day, when to stop for dinner, and when to end the day's labor. The engineer began around four in the morning, starting a fire in the fire box. He had to be alert at all times when the machine was running. If a belt broke, this could stop the flow of material through the machine causing it to be clogged from end to end. Oiling and greasing the machine was of the utmost importance.

Separator Man- He had a dirty, hot job and was always on the lookout for a belt to break or slip. The threshing machine developed a certain sound when it was humming along with no problems. The name of the game was to keep the wheels turning, so the better the separator was at repairing issues in off hours, the less down-time in the working day. He kept track of the number of bushels threshed, as the charge of threshing was based on the bushels threshed.



Photo source: museum file, unknown crew.

The Bundle Pitchers- Their main function was to feed the grain into the machine with their pitch forks. At the start of the season each man picked his own pitch fork with care. That certain fork was important to the pitcher as he would be spending a lot of time with that rascal for the rest of the summer.

The Stackers- The threshed straw and chaff was carried to the rear of the separator with a slatted chain conveyor. As the straw pile grew the stackers, armed with special straw forks, had to keep the straw moved away from the conveyor. Straw was a valuable by-product of the harvest. The farmer wanted it stacked so it would shed water as much as possible. The stack needed to be available to the farmer's livestock all winter.

The Water Hauler (water monkey)- The water hauler had the very responsible job of keeping a supply of water to the engine at all times. A steam engine running low on water could build up an enormous amount of pressure very rapidly, causing the boiler to explode with devastating results! Many lives were lost as a result of engine explosions. His equipment consisted of a wooden water tank mounted on a wagon running gear and a large hand pump operated with a long wooden handle. It was designed to suck the water from a pond or farmer's stock tank. Judging from the amount of water our later engines use, the old engine must have used about four to six barrel-loads of water a day.

Supplying the coal- Someone had to keep the coal bunkers full; the engine used about a ton of coal a day.

The Flunky- The fact is the "Flunky" was a key man in the whole operation: He picked up the loose ends and helped everyone in the whole crew. He had to be in the right place at the right time, with the right attitude. He moved the cook shack from farm to farm, along with making sure all the crew's bedding and belongings were moved. He was the one who went to town to get the groceries and other supplies every Saturday. Indeed, the success of the whole operation revolved around this individual's abilities to see (without being told) what needed to be done and then do it.

Low German Saying:

So jeit'tt opi Welt / Eena haft dan Tausch / Dee aundra haft daut Jelt.

Things are like this in the world / one has the empty purse / the other has the wealth or money.



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Museum Hours:

March, April, October,
& November:

Tues - Sat: 12 pm - 4 pm
Closed Sundays & Mondays

Open by appointment only in
January & February

May - September:
Tues - Sat: 10 am - 5 pm

The Heritage

Written by:

Fern Bartel, Director

Editorial Staff:

Museum Board Members



Bierock Carry-out Meal

Saturday, August 1, 2020
11 a.m. to 1 p.m. *while supplies last*



New Year's Cookies also available by the half dozen and dozen. Suggested donations: \$5 and \$10, respectively.

Free-will donation or \$10 suggested donation for meal
Donation bucket for cash or checks

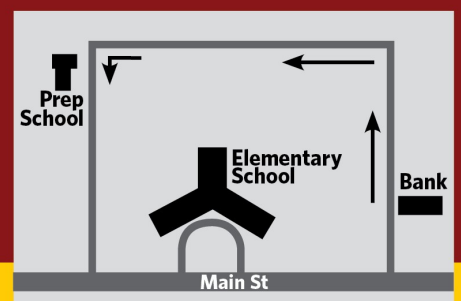
Menu:

- Bierock
- Potato Salad
- Dill Pickle Spear
- Cherry Moos
- New Year's Cookie

Location: 200 N. Poplar, east of Prep School. See diagram for pickup route.

No reservations needed!

Country Threshing Days is cancelled, but you can still support the museum!



A fundraiser for Mennonite Heritage and Agricultural Museum.