



The Heritage

www.goesselmuseum.com

Summer 2018

Harvest Was Hard Work for All

Na oba, how is your summer going? As I sit here, harvest is in full swing. These days harvest takes place in one big swipe of a combine.

Early in the 1900s, threshing crews traveled to a farm, threshed the wheat, then moved down the road to the next farm. Wheat was cut when it was ripe, but not “dead-ripe” as it is today. Cut wheat was tied into small bundles, then put into large stacks constructed so that rain would run off. The wheat heads would continue to ripen and dry out until the threshing. Two stacks were put close together with the threshing machine positioned between them. One man on each stack would alternately “pitch” bundles of wheat into the threshing machine run by a massive steam-powered tractor.

Bertha (Mrs. Herb) Schroeder described “Feeding the Threshing Crew” in *From Pluma Moos to Pie* (paraphrased here). Meals were prepared on a wood range in the middle of hot Kansas summers, without electricity, running water, or refrigeration.

Breakfast: Fried potatoes, ham, eggs; bread, butter and jelly; maybe home-canned peaches.

“Kileene Freestiki” (little breakfast in the field at 9 a.m.): Cinnamon rolls or bologna sandwiches, two or three kinds of “boughten” cookies, sugar cubes and tea kettles of hot coffee.



Dinner: Beef stewed until tender, potatoes and gravy, coleslaw, cucumbers, sliced tomatoes with sugar, pickled beets, lemonade, pie, coffee, and of course homemade bread. Twelve men filled every chair in the front room. Then the family ate.

Faspa (mid-afternoon in the field): Fresh-baked zwieback, cake, and coffee.

Supper: “Fresh” fried potatoes, fried ham or salmon patties, a cabbage-pineapple salad, and bread.

And we called those “the good old days”?

Remember — you can still see the museum’s current special exhibit, “Loving Last Look,” created by Fern Bartel, Museum Director.

Low German phrase –

Aules haft een Enj, blooss dee Worscht haft twee.
Everything has an end, but the sausage has two.

Upcoming Events:

Country Threshing Days

August 3 - 5, 2018

August 3: Community Program: Greg Peterson, 7:30 pm, Goessel High School, by donation

August 4 - Traditional Low German Meal, 10:30 am - 1:30 pm, Goessel Elementary School, meal priced per item - Food also available in 1906 Prep School

August 5 - Drawing for Schroeder Barn painting, chances available for purchase until 2 pm - See Pg 3 for additional information

Second Monday Family History & Genealogy Group

7 pm, Goessel City Building

July - Kristine Schmucker, Goessel railroad efforts

August - no meeting

Fall Heritage Lecture

Details coming soon on goesselmuseum.com, Facebook, and local news releases.

Mennonite Heritage and Agricultural Museum Board Members:

Steve Banman, President; John Janzen, Vice President; Anna Beth Birky, Secretary; Aileen Esau*, Treasurer; Fern Bartel*, Museum Director; Howard Birky, Anne Harvey, Michael Jost, Matthew Voth, Nelson Voth, Connie Wiens, and James Wiens. *Non-voting members

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

Ah, I am thinking back to hot summer days. My father's birthday was July 25, so on a Saturday afternoon around that day, my parents started the process of making homemade ice cream.

Mom gathered eggs from our chickens and whole milk from the cows, fresh from that morning. Sugar came from the store in Goessel. My grandpa had a big patch of strawberries that were smashed with sugar for this event. In the middle of the afternoon, my mother stirred up the ingredients and poured the liquid into the cylinder with the dashers, then Daddy packed ice and salt around the cylinder and started to crank and crank the White Mountain ice cream freezer. This churning of the ice cream took place in my grandparents basement--it was the "coolest" place on the farm. When the ice cream became too hard to move in the cylinder, he put old gunny sacks over top of the White Mountain to let it set.

In the evening, my uncles and aunts and all the cousins filled the basement and devoured bowls of ice cream and Grandpop's strawberries.

This recipe seems close to the one we made:

Freezer Ice Cream

(makes 1 ½ gallons)

9 eggs *	1 qt. cream
3 cups sugar	2 tsp. vanilla
	1 tsp. salt

Beat eggs well; gradually add sugar and beat until very thick. Add cream, vanilla, and salt. Pour into freezer and fill rest of the way with milk.

Mrs. Henry T. Ensz, Inman, KS

Taken from the *Christian Home Cook Book* by the Church of God in Christ, Mennonite.

*Consuming raw eggs may increase your risk of foodborne illness.



Recent Events:

Art Show, 1906 Prep School, April 9: Goessel High School Advanced Art Students, plus other interested students and teachers showed off their best work. Also included were the creative designs of the LeRoy and Alice Funk family - quiet books, afghan, barn and fabric quilts, paintings, and bird houses.

Students visit the museum, May 11: The first and fourth grade classes from Goessel Elementary School included the museum as a field trip stop.

4th Tuesday Photography Group, May 22: Museum Director Fern Bartel hosted the photography group from the Newton Public Library. About 30 photographers enjoyed an evening at the museum. To see photos, visit this link: www.facebook.com/groups/4thTuesdayPhoto/

Faspa at the Friesen House, May 27: Approximately 30 members of the Friesen family gathered at "Grandma's house" for Sunday faspa and to share fond memories.

Classic Car and Truck Show, June 16: Exhibitors from Augusta, Benton, El Dorado, Garden Plain, Haysville, Solomon, Wichita, and other surrounding towns brought their vehicles to fill the parking lot. A classic '39 Lincoln Zephyr owned by Tom Black from Pratt, KS, received the BEST OF SHOW and the PEOPLE'S CHOICE awards. Even Bert and Ernie came!



Second Monday Family History & Genealogy Group: In March the group viewed a video on building historical context. Darrell and Judy Unruh shared about their trip to Poland in April. May's meeting featuring history and stories from the Alexanderwohl Mennonite Church cemetery was postponed to a later date due to weather concerns. Research on the Abraham J. Nikkel farm was presented by Nancy Stucky in June. Attendance has been between 20 to 40 people.

New at the Museum Store:

Barn quilts done by local artist Sharon Adrian—4 different styles

Earrings—many different styles by local artist Fern Bartel

Wooden cutting boards in the shape of Kansas (small & large) by local artist Nathan Ashley

New selection of wheat weavings

The Kansas Guidebook 2 for Explorers by Marci Penner & WenDee Rowe

45th. Annual Country Threshing Days

presented by:

Wheat Heritage Engine and Threshing
Company, wheatco.org

Mennonite Heritage & Agricultural Museum,
goesselmuseum.com

August 3, 4, & 5, 2018

Goessel, KS



Greg Peterson from the Peterson Farm Brothers
Friday, August 3, 2018, 7:30 pm, (Doors open at 7 pm)

Goessel High School Auditorium

Donations Welcome (No admission fee)

A benefit performance for the Mennonite Heritage & Agricultural
Museum and the Tabor Food Pantry

Please join us for a fun evening!



Children's pedal tractor pull and activities



Threshing and field demonstrations

Admission charged to grounds, good all three days. Gates open at noon on Friday.

Downtown parade on Saturday, August 4, at 9:30 am

Hungry at Threshing Days?

The museum will serve a traditional Low German meal
on Saturday, August 5 only, from 10:30 am to 1:30 pm,
at the Goessel Elementary School. Priced per item.

Verenika with Ham Gravy
Bierocks
German Country Sausage
Cole Slaw
Zwieback
Cherry Moos
New Year's Cookies

The museum will also sell food in the
1906 Prep School on the museum grounds on
Saturday, August 5 only. Priced per item.

BBQ Beef Sandwiches
Bierocks
Chips
Monster Cookies
New Year's Cookies
Pop, Water, and Coffee



Update on the Schroeder Barn

Plans to paint and restore the historic Schroeder Barn on the museum campus are progressing. John Wall of Red Truck Painting along with the assistance of Brad Schwietzer, a carpenter with expertise in restoring old structures will begin work on the barn in September.

If you would like to contribute to this project, please send your contributions to the museum with the designation "Schroeder Barn." Raffle ticket purchases for the Schroeder Barn painting will benefit the barn also. Tickets are available until 2 pm, August 5 at the museum store.

Thank you for helping us preserve the barn for the next generation to enjoy!



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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:
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Editorial Staff:
Museum Board Members
Mayleen Vinson

2018 COUNTRY THRESHING DAYS



FEATURING
GREG PETERSON
 *Peterson*
FARM BROS

I'm Farming and I Grow It: An AgVocating Success Story
Join **Greg of the Peterson Farm Brothers** for a story that's entertaining, inspirational, and motivational for people of all ages, farmers or not. The story includes how the Petersons got started making videos and the lessons learned in advocating for agriculture online.

Friday, August 3, 7:30 p.m.
Goessel High School Auditorium
(Doors open at 7:00)
Donations Welcomed
(No Admission Fee)


A benefit for Mennonite Heritage and Agricultural Museum.
A portion of the proceeds will go to the Tabor Food Pantry.

Threshing Days to Feature Peterson

Greg Peterson of the Peterson Farm Brothers will be the featured entertainment Friday evening, August 3, 7:30 pm, in the Goessel High School Auditorium. This event is free to the public; donations benefit the museum with a portion going to the Tabor Food Pantry.

Peterson is a 2013 graduate of Kansas State University where he majored in Agricultural Communications and Journalism. He grew up and still works on a family farm near Assaria, KS, with his parents, 2 brothers, and sister.

In 2012, Greg founded the "Peterson Farm Brothers" with his siblings. Together they produce entertaining and educational videos on their YouTube channel and post updates on social media (Facebook, Twitter, and Instagram) to educate the general public on where their food comes from and what an area Midwest family farm looks like. Their videos have reached over 50 million people in 5 years; most popular are their parody music videos. Greg is passionate about the future of the agricultural industry and has given over 300 presentations in 40 states and 8 countries.

Doors will open at 7:00 pm, so come early to find a seat for Greg's inspirational and fun program.