

# **Sainte Marie Foundation News**

Celebrating our special hometown Fall 2023

Volume 16 Issue 3

# Another Successful Cork & Pork Festival

Many organizations are helped

The rainy day may have involved many last-minute changes, including the place of the venue, but the festival was still a rousing success.

Donations from many generous sponsors helped finance the festival, for which we are very grateful. It takes over 200 volunteers to work a two-hour shift in various capacities. It could not be done without them.

The Cork & Pork Festival, started by the Sainte Marie Foundation, is one of its biggest fundraisers. Profits from the Festival are given to various organizations throughout the community. This year over \$31,550 will be donated from the Cork & Pork Festival for a to date total of over \$219,000 to the community.



Norma and Kadence Ochs paint tree on the Foundation property

#### **Tree Planted in Memory of Teresa Hartrich**

Christmas was Teresa Hartrich's favorite holiday. In her honor, Foundation Board members Sharon Tuttle and Norma Ochs (with the assistance of Norma's granddaughter, Kadence) planted a pine tree on the grounds of the Foundation House. Teresa gave so much to the Foundation – she is very missed!



#### **New Museum Exhibit**

The newest museum exhibit at the Sainte Marie Foundation house is now open and highlights the many celebrations that have been held in the Sainte Marie and Bend communities over the years. Included are pictures and articles of the 125<sup>th</sup>, 150<sup>th</sup>, and 175<sup>th</sup> anniversaries of the founding of Sainte Marie, St. Mary's Pre-Labor Day Picnics, Bend Picnics, and of course the fun filoled 4<sup>th</sup> if July celebrations held from 1963-1986. Hours are the first Sunday of the month from 1-3, during the Whoville celebration on November 25, or by appointment by contacting Mike Hartrich at 618-562-8678.



St. Thomas school was one of the organizations given money from the Cork and Pork Festival. They will use this money to help with the purchase of new lockers.

FAMILY LIFE CENTER - GARAGE OPENING AND INSULATION for storage	ŝ	5,000.00
BLESSINGS IN A BACK PACK - JASPER COUNTY	5	4,000.00
SAINTE MARIE FOUNDATION	s	4,000.00
IASPER COUNTY HOMEFRONT	5	2,000.00
NCHS THEATER - TOWARDS COMPLIANT MICROPHONE SYSTEM	\$	1,000.00
JCJH - THEATER PROGRAM - 2023 FROZEN JR.	\$	1,000.00
IC FIRST - "BACK TO SCHOOL" ITEMS: HAIRCUTS, SWEATSHIRTS, SHOES	\$	1,000.00
JASPER COUNTY SENIOR CITIZENS - ELLIPTICAL & STATIONARY BIKES	s	1,000.00
ST. THOMAS SCHOOL - TOWARDS LOCKERS	\$	1,000.00
HONEY DO MINISTRIES	\$	1,000.00
IASPER COUNTY CANCER FUND	\$	1,000.00
IASPER COUNTY MINISTERIAL ASSN.	\$	1,000.00
SHOP WITH A COP	\$	1,000.00
HCE TOYS FOR KIDS	\$	1,000.00
HELPFUL LITTLE HANDS 4-H CLUB	s	1,000.00
TEAM OF MERCY	s	1,000.00
JASPER COUNTY EDUCATION ASSOCIATION	5	650.00
NCHS FOOTBALL - TOWARDS NEW REQUIRED SAFTY HELMETS	s	500.00
EMBARRAS RIVER TOURISM - PETERSON PARK CHRISTMAS LIGHTS	\$	500.00
WHOVILLE IN SAINTE MARIE	\$	500.00
NCHS BAND - TO HELP UPDATE MELLOPHONES	s	500.00
NCHS BETA CLUB - USE FOR SCHOLARSHIP	\$	500.00
SUNRISE YOUTH SOCCER - TOWARDS METAL BENCHES	\$	500.00
THE EDGE - WILLOW HILL - FOR HOMELESS IN JASPER COUNTY	\$	500.00
JC JUNIOR HIGH - COLOR GUARD FLAGS	\$	400.00
TOTAL DONATIONS FOR 2023	s	31.550.00

#### **Whoville Wonderment**

#### Sainte Marie

#### November 25, 2023



Join us in the Village of Sainte Marie this season as WHO LLE comes to life for a 1 day only Holiday experience!

The event will kick off early with the WHOVILLE 5K Sponsored by Saved By Grace Animal Rescue. 
7:30AM Registration starts at the Park 8AM 5K Run/Walk 9AM 1 Mile Run 9:30AM Free Block Run (Park Bathrooms Available)

9:30AM SHOP with our local crafty WHO'S as they set up at WHOV & LLAGE (located outside on the parish grounds) for all your Holiday shopping needs!

10AM Parish Hall opens it doors for kids to get pictures with WHOV & LLE characters including a surprise NEW guest from the North Pole!

CONCESSION STAND Cookies & Cocoa (Park)
ICE SKATING 
COTTON CANDY POPCORN
FOOD (Legion & Jersey Mikes at Park)
PHOTO BOOTH
FACE PAINTING
OLD FASHIONED GAMES
WAGON RIDES (Tickets at Park Concession Stand)
WHOVILLE STORE & RAFFLES
FOUNDATION HOUSE TOURS
FAMILY PICS AT THE TRUCK



#### A Peak at Permanent Museum Exhibits

If you haven't been to the Foundation Museum in a while, you may have forgotten about some of our displays always on exhibit! Make sure to look at them when you come to see the new exhibit featuring Sainte Marie area celebrations.

#### The Hat Room









#### **TRANSITIONS**

#### **Patricia Reis Obituary**

Services in Sainte Marie will be held at a later time.

#### Obituary

Patricia (Pat) Ann Reis passed away peacefully on July 22, 2023, in Royal Oak, MI, at the age of 86. She was a long-time resident of Chicago, IL and raised her family in Skokie, IL. She was born on July 31, 1936, in Ste Marie, IL, to Louis and Bernadette (Hahn) Reis. Pat will be dearly missed by her children: John Handzel, Mark (Randi) Handzel, Elizabeth (Bene't) Coldstream and Will (Lori) Handzel as well as her grandchildren: Katherine and Allison Handzel, Vanessa, Theodore, and Christian Coldstream, and Jack, Ben, and Olivia Handzel.

Pat was a dedicated individual with a passion for education and serving her community. She obtained degrees at the University of Illinois, the University of Indiana, and Northern Illinois University. She was an early contributor to the formation of Oakton Community College (Des Plaines, IL) eventually retiring as the Director of College Relations. In retirement she worked as a Freelance Writer for Openlands; and was a Certified Volunteer TreeKeeper serving in parks throughout the city of Chicago. She also was a Former Chairman, Village of Skokie, IL, Human Relations Commission: former Niles Township Republican Committeeman, co-founder Women in Management, and former secretary of the Grant Park Advisory Council. Her crowning achievement was to create a legacy in the small town where she was raised so that future generations could know the town's history. She led the formation of the Sainte Marie Foundation and was a driving force behind it for many years. In her free time, Pat had a passion for the arts and music, attending many plays and concerts throughout the Chicago metropolitan area with her long-time companion, Don Perille.

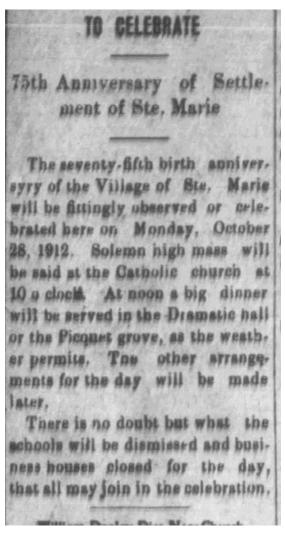
#### **Donna Barnett**, 67 of Sainte Marie April 13, 1956 – August 11, 2023

Surviving are son, Shane (Amy) Mashburn, daughter, Brittany Jarosik, six grandchildren, and three great grandchildren. Donna was preceded in death by her parents, husband, Matthew, and son, Jerry.





#### Sainte Marie's 75<sup>th</sup> Anniversary Celebration

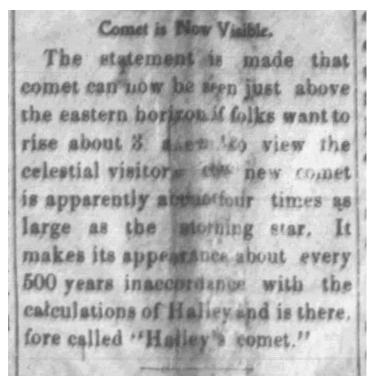


Sainte Marie Tribune October 4, 1912



The Sainte Marie Farmers Market wrapped up its 4<sup>th</sup> season on Saturday, September 22. Unfortunately, that will be the last market unless someone new takes it over. Sharon Tuttle and Donna Keller have worked very hard over the last several summers to give Jasper County residents a place to purchase quality baked goods, produce, crafts, and handmade items. Thanks to all who helped in this endeavor. If you are interested in taking over the market, please contact Donna or Sharon via Messenger.

#### **Halley's Comet Spotted**



**SAINTE MARIE TRIBUNE OCTOBER 23. 1908** 

#### Want to Donate to the

#### **Sainte Marie Foundation?**

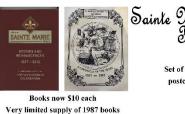
Yes, I want to he check for: \$	•		undation. Enclosed is my \$1000
Other \$			
Address			
City State Zip			
Phone (Home)_			
(Work)		(Cell)	
E-Mail Address			
My donation is i	•		
(print)			
Or in honor of:			
(print)			

(Names will be included in the Foundation newsletter and/or annual report.)

Sainte Marie Foundation, P.O. Box 186, Ste. Marie, IL 62459 www.saintemariefoundation.org

The Sainte Marie Foundation newsletter is published quarterlyish. Send comments to writer/editor Gina Fox gina.fox1@gmail.com

#### Sainte Marie Souvenirs Make Great Christmas Presents



Sainle Marie Souvenirs For Sale

> Set of 16 - 18 different postcards \$5 per set





Beautiful notecards, available in two different sets. 10 different notecards w/ envelopes in each set \$4 per set

Christmas ornaments, red or blue, from the 175th, now only \$2 each

# **Farming of the Past**



Land in Jasper county is rapidly advancing in value. In some neighborhoods the enhanced prices ranges from \$4 to \$10 an acre within the past 5 years; and take the county over it is safe to put the increase at 25 per cent. The fact that all the choice land of the plains has passed out of the cantrol of the government and is no longer to be had for \$1.25 an acre has induced many persons to turn their attention to home, who otherwise would have gone west.

Newton Press July 20, 1892

John Hitch sold his 80 acre farm southeast of town for \$65 an acre who said old Jasper was not on a boom. Mrs. Margret Warner went to Elgin, Ill., to visit her son Newt Warner.

Sainte Marie Tribune October 2, 1903



Every farm had its faithful dog

25,000 Dozen Eggs

Barthelme & Kirts bought 25,000 dozen eggs during the months of April and May. The average price paid per dozen was 32 cents. This is an average sum of \$4000.00 a month, \$8000.00 for the two months. And this large amount for only eggs.

Sainte Marie Tribune June 18, 1918

Water reaches 21 ft stage, first week in June. Crop destroyed.

John Fisher raises 45 bushels of wheat per acre.

October 5, crop damaged by frost.

Sainte Marie Tribune January 18, 1918



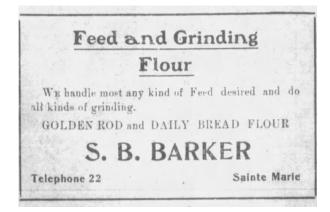
**Typical barnyard** 

FOR SALE:-Full blooded Black Langshang roosters. Mrs. E. F. Ochs, R. R. No. 6, Newton, Ill.

Sainte Marie Tribune October 3, 1915



Wheat shocks in field



Sainte Marie Tribune October 3, 1913



Eugene (Hop) and Maxine Hartrich on tractor

FOR SALE—Good Concord grapes. Stephen Ruef, R H No. 6, Newton, Illinois.

Sainte Marie Tribune September 24, 1909



Mattie Nicholas and her chickens ca. 1930s



John and Chus, Speasi and Frank Lobmier of St. Peter went to Champain county Monday where they have employ, ment as corn shuckers,

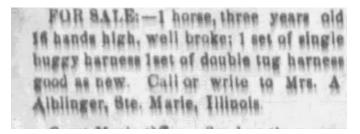
Sainte Marie Tribune October 29, 1909



Harvesting tomatoes for Del Monte pre-WWII

FOR LALE:-Two-horse wagon. C. E. Lamotte, Ste. Marie, Ill.

Sainte Marie Tribune October 30, 1908

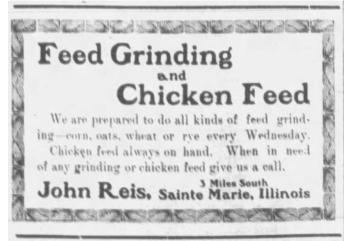


Sainte Marie Tribune October 16, 1908



**Putting up Corn** 

John C. Raef is about to sell his birth right home of 180 seres for \$75 an acre. Mr. Raef is agent for about 6500 acres of land in Arkansas which reaches almost across the entire state.





**Butchering time at Picquet house** 

FOR SABE:—Corn, good quality, one pen at 78c a bushel, other at 75c. 2 miles south of Sainte Marie. Also 40 acres improved land at \$49 per acre. Parker Moore, Ste. Marie, Ill.

Sainte Marie Tribune May 8, 1914



Ferd Hartrich with his prize-winning jacks

FOR SALE:—Five brood sows, two male hogs and one cow. Call on or write Theo. Hartrich, Ste. Marie Illinois.





The team hitched to sled

FOR SALE—Tarough bred Jersey bull 3 years old, 2 though bred heifers, fresh in the spring. Call or write Mat Piotor, Ste, Marie, Ill.

Sainte Marie Tribune October 2, 1908

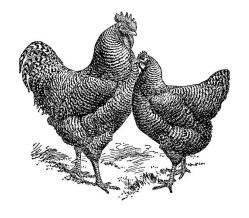
A Small Fire
Tuesday, a bonfire, flamed by a
high wind set fire to and destroyed
a chicken house for Ephriam Ochs,
west of town,

**SAINTE MARIE TRIBUNE MAY 19, 1916** 

The thermometer registered 107 in the shade at 12:30 p. m. today.

Newton Press July 20, 1892

# Special Prices on Wagons 3 1-4x2 1-2 Mandt wagons, cash \$68 00 3 1-4x2 1-2 Mandt gear, cash \$50 00 3 1-4x1 1-2 Mandt wagons, cash \$67 00 3 1-4x1 1-2 Mandt gear, cash \$48 50 3x1 1-2 Becker wagon, cash \$65 50 Extra wagon boxes, cash \$14 50 Monitor drill and grass seeder, cash \$52 50 Shoveling boards, cash \$2 00 Above prices are for stock on hand A. J. LITZELMAN \$2



### **Riverside Creamery**

#### Sainte Marie, Illinois



At the turn of the 20<sup>th</sup> century, many farmers were looking for opportunities to enhance their incomes. Each year there was another invention that saved them time. Fields had been cleared by the generations before them, more acreage could be bought because they either had equipment to help them, or they had larger families to help with the work. Farming was more of an occupation now than a way to make a subsistence living.

Farmers in Sainte Marie have always been known for their ability to think ahead, and they recognized diversity was a key ingredient to success. The creation of a creamery in Sainte Marie was one way to do that.

In July 1904 the business was granted a charter by the State for the Riverside Creamery, area farmers and businessmen bought stock, and it was opened on August 12, 1904. The original cost was \$5600. The creamery was a welcome addition to the town. Officers were elected and the creamery was in business!

The creamery experienced many ups and downs over the years. Various articles in the Sainte Marie Tribune detail the sale of the Riverside Creamery to the Olney Creamery, the buying back of the Creamery by stockholders, and other turns of events over the next decade. Val Wuerth was the most constant employee of the creamery and seemed to be quite the butter maker. In a 1910 Sainte Marie Tribune article, the stockholders stated, "they felt satisfied he would do everything in his power to have the word success spelled in large letters at the end of the year."

In 1914, Mr. Wuerth and Joseph Miller bought the creamery from the stockholders and renamed it the Sainte Marie Creamery Company. In 1915, they purchased \$1200 of the most modern equipment for the business, making it one of the most up to date in the area. Just one year later, in May

1916, a fire broke out and destroyed the building and contents

It is thought that a stockpile of coal stored in a nearby shed spontaneously combusted. Mr. Miller, an employee, and customer C.E. Wade were in the building and smelled a burning odor but assumed it was something in a nearby cuspidor. A Mrs. Altoff saw the flames and alerted the gentlemen to the fire. It quickly quickly spread to the roof, and everything was gone before help could arrive.

The creamery was rebuilt in 1917 and opened for business soon after. It is unknown when the creamery was closed for good.

The building then housed a feed and grain business operated by Merece Gowins and was also a part of the sawmill located on the same property.

At its height, the creamery brought a lot of great butter and extra income to the Sainte Marie area.

Special Meeting. The Stockholders of the River Side Creamery Association met Tuesday at the dramatic hall on a call issued by the secretary for the purpose of electing directors. The following officers were elect-D. P. Ochs ) One year. Wm. Reis Jos. Kaufman ) Two years. Jas. Litzelman Wolfgang Geiger | Three years. John Ochs The following committee was appointed to draft by laws: Wm. Reis, Dr. W. A. Wenz, Claude D. Stiff. Claude D. Stiff was elected secretary and treasurer by acclimation. This meeting was followed by a talk by Mr. Mingle, the butter maker and he gave the farmers good instructions on how to increase the paying quality of their cows. Mr. Mingle thoroughly understands the creamery business from a to z and it will be to the advantage of the farmers to get his opinions on the kind of cows to buy, how to feed and to tend the cows to get the best results. The best testing milk has been that which is furnished by our popular hotel man, F. X. Geltz,

from his two Jersy cows.

- 7. I will not expect more for poor cr-am than it is worth.
- 8. I will use my influence to build up the local creamery and make of it a permanent institution-
- 9. I will put up ice or build a mik house with a water tank, to keep my milk and cream in good condition in not weather.

I will not knock if the buttermaker tells me my cream is old or of poor quality.

Tack there resolutions where you can read them often.

Since the new tariff on butter is from 2½ to 6c per pound fower. it is to the dairy man's interest to practise these resolutions.

Bring pure sweet cream benefits the producer and commands better prices and also helps the creamery.

#### A Dairy Man's Ten Resolutions

- 1. I will be in the dairy business to make money.
- 2. By modern science, past experience and good judgement I will make more success per cow than ever before.
- 3. I will take better care of my cows. milk and cream.
- 4. I will deliver my cresm sweet, regular and often to the creamery.
- 5. I will not deliver one poor or sour can of cream or milk this year
- 6. I will not expect the butter maker to make good butter from poor state or old cream.

# Original Stockholders in the

#### **Riverside Creamery**

Claud Stiff	C. I. Dodd
J. M. Miller	Ed Duthrane
Edwin Hartrich	John Harding
Joseph Picquet	Jacob Rennier
Mike Richard	Henry Kirts
A. J. Litzelman	J. P. Hynes
A. A. Strutner	Anthony Hahn
William Reis	Wolfgang Geiger
Arthur Pictor	Anthony Wagner
Albert Kaufmann	F. E. Kraus
Sainte Marie Hardware	H. Boehl
Paul Hartrich	Stephen Raef
M. J. Pictor	Theo Hahn
James Litzelman	A. C. Kessler
Frank Ochs	A. M. Ochs
Ambrose Ochs	John Schuch
D. P. Ochs	Chas. Litzelman
T. E. Piper	Chas. Helregel
Anthony Kaufmann	Louis Raef
C. B. Schmidt	Alex Ritz
Derrick Savoy	Louis Kaufmann
Anthony Reis	Nick Reis
Chas. Spitzer	John D. Yeager
John Ochs	Albert Kessler
W. F. Wade	Julius Schmidt
John Mingle	Phillip Bolander

Parties holding stock in the Riverside Creamery Assn. should call for same at once at the Bank of Sainte Marie.

Sainte Marie Tribune May 14, 1915

The creamery paid 82e for butter fat for the month of September. During the same month country butter sold for 18c. Quite a difference!

Sainte Marie Tribune October 22, 1909

#### Creamery Pays Out \$1432

The River Side creamery paid to its patrons \$1,432 for butter fat during the past month. Of this amount Supervisor F. F. Kraus again headen the list with the largest check, getting \$102 while Wolfgang Geiger is second with a check for \$\$1.

5000 pounds of butter was made during the month, a gain of 800 pounds over that of the same month last year.

The creamery paid 30c per pound for butterfat.

Sainte Marie Tribune June 24, 1910

#### Gets \$83 Check

Supervisor F. E. Kraus has the distinction of being the first patron to receive a check amounting to over \$80. This amount was paid him for the month of April.

Mr. Kraus is building up a fine dairy farm, having already secured a gasoline engine to seperate the milk, and other conveniences are to be added in the near future.

The creamery here paid 82 cents for butter fat for the month of April while the Olney and Newton creameries only paid 29 and 81c respectively.

Sainte Marie Tribune June 20, 1910

# Creamery Ready for Business

The Ste. Marie Creamery Company Company, of which V. C. Wuerth is manager, started their butter manufactory Thursday of this week. The plant is located near the depot and is equipped with the latest modern machinery. The first churning of butter was made Thursday morning.

Sainte Marie Tribune June 15, 1917

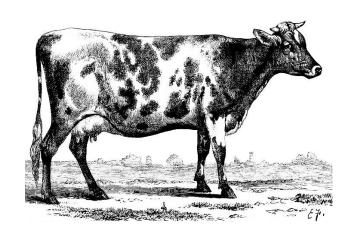
# CREAMERY DESTROYED BY FIRE

Ste. Marie Creamery Co. suffer Loss of About \$3000

Thursday morning between ten and eleven o'clock the creamery was completely destroyed by fire. Loss about \$3000.

Particulars in next issue.

Sainte Marie Tribune May 12, 1916



#### Sainte Marie's Greatest Generations

Remembering those who have made our memories sweet and our Village strong

#### The Thomas and Serena Kaufmann Story



Serena and Thomas Kaufmann

The story of Thomas and Serena Kaufmann begins like many families of the Sainte Marie area. Their families were concerned about wars, unstable governments, and the shrinking available farmland of their beloved homeland, Alsace, France. (or Germany, depending on the year!) Valentine Kauffmann (as was the spelling at the time) of Hagenau married Catherine (unknown last name) in Altorf, a village southwest of Hagenau. In the late 1830s or early 1840s, they packed up their belongings and decided to seek a better life for their children in the United States. It is unclear how many children arrived with them, but son Cyriac Cyril Kauffmann did. Born July 14, 1820, in Altorf, he married Magdalene Ebb on January 27, 1841. Their marriage is one of the first recorded at St. Mary's Church.



Cyriac and Magdalene farmed the area, bought more property, and raised three sons, Joseph, Anthony, and Louis, and two daughters, Mary and Catherine. Magdalene died in 1888 and Cyriac soon after in 1890. In his will, Cyriac left \$300 for the "building or ornamentation of the proposed new church in the Village of Sainte Marie.



**Land Grant for Cyriac Kaufmann** 

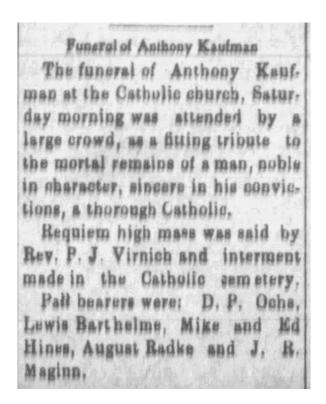


Cyriac Kauffmann's draft registration for the Civil War

The line continues with their son, Anthony. Born in Fox Township on October 17, 1847, he married Mary Kessler (04-17-1853) on April 14, 1874. They had eleven children namely Felix, Albert, Paul, James, Clotilde, Charles, Mary Kathryn, John, Julia, Gertrude, and Ilene. As you may have guessed, many families in the area have one or more ties with the Kaufmann family!



The Anthony and Mary Kessler Kaufmann family



#### Sainte Marie Tribune November 8, 1912

After the death of Anthony, tragedy struck again five years later. A fire caused by a gasoline explosion killed his widow, Mary and their youngest daughter, Irene. A farm sale followed shortly thereafter.

Miss Irene Kaufman is dead and been iti the field, some distance this (Friday) morning.

do the work. A two gallon can, sufferitigs. containing some gasoline, with which Little Miss Lorena Kaufman, the small urn on the iron had been daughter of Felix Kaufman, who replemished, and afterwards placed had been making her home w.th near the ironing board, in some Mrs. Kaufman, who was in the roomf manner caught fire and slightly ex- at the time of the explosion. was ploded throwing flame on the two slightly burnt on the head and ladies. Aflame they ran to the out- shoulders. side crying for help. The strong wind hastening the blaze the age. clothing of Miss Irene were burnt mourned by all her acquaintances. almost completely from her body before Felix, her brother, who had yet been made.

her mother Mrs. Anthony Kaufman from the house, came to their asis at the point of death, the result of sistance. She died out in the yard a gasoline explosion at their home a few minutes after he arrived. Mrs. Kaufman's clothing were also The sad accident happened about almost all burnt off of her body be-8:30 o'clock. Mrs. Kaufman and fore Felix succeeded in extinguishher daughter were preparing to do ing the blaze. Her condition is some ironing. A gasoline sadiron serious and it is probable that death was being generated with which to will soon relieve her of her intense

Miss Irene was about 23 years of She was a jovial young lady and her untimely death will be

Funeral arrangements have not

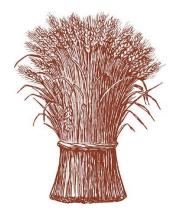
Sainte Marie Tribune April 13, 1917



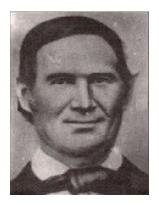
Sale Bill of Mrs. Anthony Kaufmann's farm April 27, 1917

Paul Nicholas Kaufmann, third child and son of Anthony and Mary continues our story. He was born on June 30, 1878, and married Ida Catherine Burgund (01-08-1879) on October 5, 1904. They were the parents of seven children, including Thomas Paul who was born on March 7, 1907. Tommy's siblings were Cletta, Theresa, Eunice, Stella, Irene, and Bernard. They lived on several different properties in Fox Township. Because of this, the children attended several of the one room schoolhouses in the area including Dallmier, Ochs, and Kessler.

Ida passed away on October 5, 1937. Paul lived with his son, Bernard, until he passed on the same day as Ida, but twentyfive years later in 1961.



Serena's family followed much the same path as Thomas's ancestors.

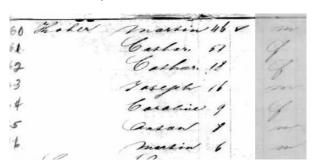




Martin and Katharine Kocher

Martin Kocher, Sr., a blacksmith in the small village of Forstfeld in Alsace, France (Germany) married Katharine Claire Ohry on February 9, 1834. She was a widow 10 years his senior. Her first husband and their two young children died in a span of a couple of years.

Martin and Katharine had two daughters and three sons: Joseph, Martin, Jr. Anthony, Catharine, and Caroline. Fearing a life full of wars and lack of freedom, the family boarded the *Sarah Bridge* in Le Havre on November 2, 1852, and sailed for the United States. They landed in New Orleans after a grueling 75-day voyage and headed up the Mississippi River on a steamer. They then sailed up the Ohio, disembarking at Cincinnati and traveling over land towards Akron, finally landing in the small town of Massillon, OH. They farmed and worked in the nearby coal mines.



Document showing the Kocher family's passage to the United States

In 1859, their son, Joseph married Elizabeth Weiler, an Ohio native. They had two children while in Ohio, and then in 1865, they sold their property, boarded a train, and headed for Illinois. They bought 80 acres of partially wooded/partially prairie for \$17 acre in German Township, Richland County. It was said the prairie grasses were 10 -15 feet high. Here Joseph built his family a modest log cabin. He then began clearing the forested land on which to start farming. Joseph and Elizabeth had eleven children: Anthony, William, Mary, Catherine, Simon, Rosa, Martin, Frances, Frank, Aloysius, and Leo.

In 1870, Martin and Catherine, their widowed daughter and her family, and several of Martin's other children also came to Illinois.



Joseph and Elizabeth Weiler Kocher



In February of 1907, Joseph and Elizabeth's youngest child, Leo, married Ida Rennier, daughter of Joseph Philumena Rennier. They moved to Iowa with their two children, Helen and Serena, shortly after the death of Leo's father in 1912. While they were living there, they had five more children, Elizabeth, Teresa, Elmer, and Ralph. Children Herman and Mildred were born when the family returned to Illinois.



Serena Kocher and Tommy Kaufmann's Wedding Day, 1932 Serena's sister Mary Kocher and Jim Frauli stood up with them.

Tommy and Serena were married on April 5, 1932. When first married, they farmed in southern Fox Township near West Liberty. Oldest daughter, Pat, attended a little over two years at Ganderneck School, while second daughter, Millie, attended there for a couple of months before they moved. It is supposed they named the school as they did because the schoolhouse was built just east of the railroad tracks, and children were distracted and had to look when the trains came through.

In 1942, Tommy and Serena purchased the farm west of Sainte Marie where Maynard and Elfreida live today. Their growing family of daughters, Pat and Millie, and son, Leonard, was soon expanded by the additions of Phyllis, Maynard and Mary. They lost an infant son, Elmer, in 1941.

The children attended Sainte Marie parochial school through 8<sup>th</sup> grade once they moved to the area. Pat attended Sainte Marie High School for one year and then finished at Newton High School. The rest of the children all attended Newton High School after 8<sup>th</sup> grade. The older Kaufmann children would walk to school picking up Georgianna Bolander and Jimmy Curtright along the way. Leonard was little at the time, so he would ride on the shoulders of Jimmy.



Mary and Phyllis Kaufmann

Millie remembers they had nuns for all classes apart from Henry Kirts and later Vince Keller. They went to mass every morning, and she was trained to sing alto by Sister, so she was able to stand next to the glorious pipe organ so she would not be distracted by the sopranos. They played hopscotch, jump rope and other games at recess. She especially remembered that George Kirts and Charlie Zuber were often in trouble for talking to each other and not paying attention in class. One time Sister was writing something on the board when Charlie and George were at it again. George threw something intending to hit Charley but missed. Sister happened to turn around at that same time, and the object hit her square in the bib of her habit. She did not miss a beat, turned around, and continued writing on the board. Millie thought it highly likely that she was laughing at the incident.



Serena and Tommy

As with most farm families of the time, the Kaufmanns' lives revolved around the farm. The list of chores, repairs, and improvements was never ending. Millie remembers when they first moved to the farm, they did not have electricity. She helped carry wood for the furnace. They always included a several pieces of coal to put on the fire at night to make it last. Typical of small family farms in that time, they raised a variety of animals to keep their family fed. They had cows, pigs, some sheep, and chickens. They would purchase 300 chicks in the spring: 200 straight run and 100 pullets. They also kept 100 of last year's chickens. The extra cream and eggs were taken to Robards Grocery in Sainte Marie each week and sold. The money they raised paid for a week's groceries with maybe a little money left over.





#### Tommy and Serena Kaufmann 1930s

The Kaufmanns had a very large garden with lots of vegetables and flowers. Serena was known for her green thumb. They canned almost anything they could. They often had roasts and chicken for meals. Millie remembers the ration books they were issued to purchase sugar and coffee in limited amounts. In the winter, they could have homemade ice cream if enough ice to fill a five-gallon bucket of ice was collected. This usually meant collecting it from the ditches. Serena was a very good cook, but one of her specialties was angel food cake. Maynard remembers Phil Cameron was a frequent visitor at their house. He asked how Serena got her cakes to be so tall and fluffy. Serena replied that she used "old" eggs. That stopped Phil mid-bite!



The Kaufmann children Left to right: front Phyllis, Maynard, and Leonard

Back row: Pat, Mary, and Millie,

Tommy listed on the 1940 census that he worked 60 hours a week for 52 weeks the prior year. That is probably not an exaggeration. When Maynard was very small Tommy was still shucking corn by hand. He would fill a horse drawn wooden wheeled wagon with corn. The wagon held about 50 bushels of corn. They would take one load to a corn crib they had near the north end of town and then another wagonload

would be deposited in a corncrib at home. That would be a day's work.

Later, Tommy bought a one row corn picker. He still shucked the first two rows on the perimeter of by hand. This made harvesting corn a lot easier and faster. When Frank Zuber got a mounted picker, he and Tommy worked together harvesting for a number of years in the bottom grounds north of Sainte Marie and in some ground in the Bend. When food for the animals was needed, the corn would be taken to Gowins Feed Mill to be ground. The chickens and pigs had corn that was finely ground. The cows ate cob and all in a coarser grind. The crops were used to feed all their livestock.

They received some Holsteins in a deal made with some relatives and started the busy life of dairy farmers in 1960. For quite a while, they provided Prairie Farms with their Grade B milk. This grade only required them to put the milk in a 10 gallon can and then cool it. Prairie Farms also picked up small quantities of milk with this process.



Serena and Thomas
Pat, Mary, Leonard, Phyllis, Millie, and Maynard

When Prairie Farms decided they would only take Grade A milk (milk that is immediately cooled and stirred frequently without the cream being separated), Tommy decided he did not want to deal with the newer restrictions, but he would help his son, Maynard, with the process. Maynard and his son, Paul, gave up dairy cows altogether in 2006. The family took one trip each May to the Mother House in Springfield. Tommy's sister, Sister Angelita, was based in Green Bay, WS and came down to Springfield annually. This was about the only time she could visit with her family. Her other siblings tried to visit her at that time, so it was somewhat of a family reunion. Maynard remembers they were not allowed to go into the convent but had to meet their aunt somewhere outside.

Christmases were celebrated in a very simple manner. The family went to a nearby hedgerow or in the woods and cut down one of the cedar trees. There were not a lot of glass ornaments, so the tree was covered in lots of tinsel. Stockings were not a custom for them, and most presents were practical things that they needed: coats, hats and gloves, clothing, etc. Sometimes they would get a special present such as a book or a puzzle.



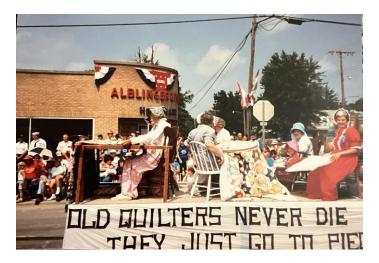
**Tommy and Serena** 

The elder Kaufmanns moved to Sainte Marie in January 1968 when Maynard and Elfreida married. The newlyweds took over the farmhouse, and Tommy and Serena moved into the Barthelme house they had bought in 1963 from Leonard and Olivia Sheridan. Serena continued to live there on her own after Tommy passed away in 1975 and Serena lived in the house until she was well into her 90s.

Tommy was very focused on working on the farm and this took up much of his time. He didn't like to travel, but Serena did. Maynard remembered that she was always ready to go whenever she was asked. She went several times to Indianapolis and Colorado to visit Tommy's sisters. Serena also made many beautiful quilts and gifted them to her children, many grandchildren, and other family members. She always had a quilt in the large frame, usually one in a smaller frame, and one she was working on piecing! She was an integral part of the quilting "bees" the ladies of the church had to supply quilts to raffle at the annual church picnic. For a time the quilts were at her home, and she literally quilted day and night! She quilted with the morning ladies and when the group of evening ladies came to quilt.

The grandchildren remember how wonderful Serena always made them feel. Sometimes they were able to spend the night with their grandma, and she would cook them a meal like they were her most important company. Among their favorites were her chicken and noodles, rolls, cakes and pies.

She had a huge toy box underneath the stairs. She was also a very good Scrabble player. One time, a granddaughter was playing with her and mentioned that she would have a great word if she only had a few more tiles. Serena commented, "Well, you don't, so make a different word."



Quilters Float in the Sainte Marie Sesquicentennial Parade 1987

At the time of Tommy's passing on May 13, 1975, at the age of 68, they had been married for 43 years. Serena celebrated her 100<sup>th</sup> birthday in 2010, and passed away on October 4, 2011, at the age of 101. At the time of her death, the couple had over 100 grandchildren and great grandchildren!

The couple and their family have made a lasting contribution to the Sainte Marie area. Their example of hard work, commitment, and integrity has left our town a better place.

#### Look Familiar?

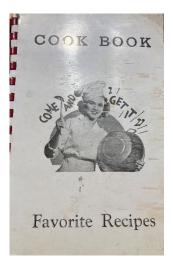
These scenes are not from Jasper County, but of a farm right outside of Weyersheim in Alsace, France. No wonder our ancestors chose the very similar looking landscape that is Jasper County to start their new lives!

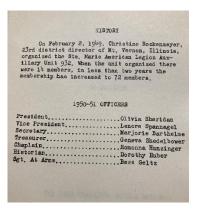


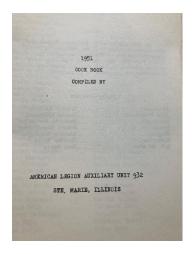


#### **Vintage Cookbook**

Margo Regas, granddaughter of Bud and Evelyn Barthelme, was sorting through cookbooks and found this gem! This cookbook was sponsored by the American Legion Auxiliary and was published in 1951.

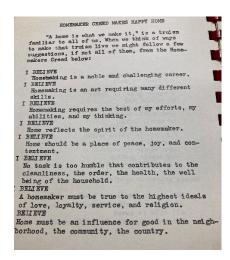


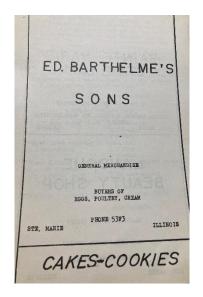




Ohristine Abblinger
Myrtle Behl
Bernita Rartbelne
Wilea Brackett
Bernita Bartbelne
Wilea Brackett
Evelyn Bargund
Fatricia Burten
Bertha Burten
Bertha Bollander
Marjorie Barthelm
Georgianna Brown
Mary Cunningham
Rose George
George
George
George
George
George
George
George
Hinde
Berthe
Betha
George
Minnie Gelts
Bess Gelts
B

Averil Keller
Joan Kirts
Martha Kocher
Ada Mae Koran
Lulu Menacher
Nurlel Nenacher
Vere Marwell
Frances Menke
Deroulty O'Brien
Lois Ochs
Hawel Ochs
Cladys Rots
Bertha Rit
Marjory Sheldlebower
Freda Swisher
Kicias Spitzer
Margaret Schmeger
Genera Shedelbower
Anne Sheridan
Olivia Sheridan
Margaret Schmeger
Jenera Shedelbower
Anne Sheridan
Olivia Sheridan
Margaret Schmidt
Lenore Spanmagel
Agnes Strutner
Marcilla Strutner
Marc





#### BIBLE CAKE

4 1/2 c I Kings 4:22
1 1/2 c Judges 5:25
2 c Jeremiah 6:20
2 c I Samuel 30:12
2 c Nahum 3:12
1 c Numbers 17:8
2 t I Samuel 14:25
6 of Jeremiah 17:11
1/2 c Judges 4:19
pinch of Leviticus 2:13
1 t Amos 4:15
Season to taste II
Chronicles 9:9

flour
butter
sugar
raisins
figs
almonds
honey
eggs
milk
salt
leavening (yeast)

spices

Mrs. J. F. Murphy

#### TO PRESERVE A HUSBAND

First, be careful in your selection. Do not choose too young and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constant ly getting them in hot water. Even poor varieties may be made sweet, tender, and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste. Then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared will keep for years.

-American Legion Auxiliar Unit 932



CUR COMMUNITY HAS PAIR! IN THE YOUNG HAN AND THE YOUNG WARMAN WHO CAN SAYE HOTELY AND THE PERFORMAN WHO CAN SAYE HOTELY WAR WE LETTE YOU TO PREPARE FOR FUTURE WITH THE REP OF CUR FEIGHDLY BANK.

SAINTE MARIE STATE BANK

50 YEARS OF CONTINUOUS SERVICE
\$10,000 MAXIMUM INSURANCE FOR EACH DEPOSITOR PREGREE F. D. I. C.

STE. MARIE LILINOIS

LAVOGUE
BEAUTY SHOP

BLANCHE CHAPMAN (PROP)

## PRAIRIE CHICKEN OR WILD DUCK

PHONE NEWTON 62F21

Place in bird orange slices, celery, apple, 1 clove, bay leaf, 1 juniper berry. Outside bird in roaster place quartered apples, onions, celery and halved carrots. Roast the birds 2 to 3 hours (325). Discard vegetables and fruits when ready to serve.

#### ROAST COON (A FEAST)

Choose young fat coon, 2 if small, pull off all the fat. Be sure to remove the kernels that feed the fur. Wash and cool. Tie in shape to fit the roasting pan and freeze overnight. Take coon out of freezer the next morning, put in pan to thaw until time for roasting. Make a stuffing of; 2 sticks celery 2 apples 2 c toasted bread crumbs 1 lg onion \*\*\*Chop all together. Mix with 1 c water, 1 beaten egg, 1 T sausage seasoning, salt and pepper. Rub coon inside and out with salt and pepper to taste. Heat 1 c bacon drippings and pour over stuffed coons. Cut up fine 1/2 c garlic buds. Pour over it 1 c hot water, use this garlic water to baste coon. Roast in oven (375) for 3 hours or until tender and brown. Serve hot.

Mayme Hartrich