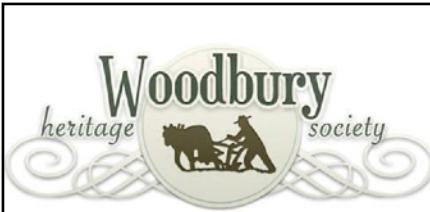




# Heritage Happenings

Newsletter of the Woodbury Heritage Society



8301 Valley Creek Road  
Woodbury, MN 55125  
651.714.3564  
[www.woodburyheritage.org](http://www.woodburyheritage.org)

## Board Members:

**President:** Wayne Shilling  
**Vice-President:** Bill Schrankler  
**Secretary:** Patty Paulus  
**Treasurer:** Dick Fields

## Directors:

Joyce Flynn  
Sheila Rath's Hause  
Jim Currell  
Julien Renaud  
Margaret Wachholz

## Newsletter Editor:

**Carl James Anderson**

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## Corona Virus

Like the flu epidemic of 1918 that affected our parents, grandparents, or great-grandparents, we are now experiencing our own pandemic. This has impacted us all.

Naturally, the Woodbury Expo has been cancelled. We were going to have a booth there and promote our Historical Society, but our health is far more important.

Please take all the precautions you can, and we hope you all come through this safely!

## 2020 Annual Meeting

On January 12th, we held our annual meeting. We had a wonderful pot-luck supper, followed by a presentation by Mike Adams, one of the City Planners for the City of Woodbury. He updated us on the progress of the Valley Creek Park and the Miller Barn's place in it. See the pictures below!



Patty Paulus was elected secretary. Congratulations, Patty! We know you'll do a terrific job!

Dick Bielenberg stepped down from the board, and Jim Currell was elected to replace him. Thank you, Dick, for your nine years of wonderful service to our board!

## New History and the Miller Barn

The City of Woodbury's Department of Parks and Recreation has commissioned a Master Plan for Valley Creek Park that will include the Miller Barn. The Master Planning team is led by the Minneapolis-based firm HCM Architects and includes Loucks and New History.

New History is a building reuse consulting firm created by Meghan Elliott to increase the use and viability of existing and historic sites and structures. The firm offers a dynamic and integrated team of historians and licensed historical architects with nationally recognized expertise, as well as professionals with specialized experience in historic preservation, real estate development, preservation regulations, and the financial framework for reuse. Their distinct services and expertise provides clients with real strategies, exceptional project management, historically and culturally relevant design development, and regulatory guidance to achieve successful outcomes.

Based in Minneapolis, Minnesota, New History works with clients throughout the Upper Mississippi River Corridor and beyond. Clients include: regional and national real estate developers, state and local municipalities, historical societies, architecture firms, and educational institutions, among others. Together with their clients, they leverage history to unlock the economic, community and cultural value of the built environment. Their work demonstrates how purpose drives both impact and profit.

We met with Casie Radford, AIA and Tamara Halvorsen Ludt, two of the firm's directors. They offered the city (and us) good advice on the joys and difficulties of restoring historical structures. We hope to work together with them in the future to see the Miller Barn beautifully restored! You can learn more about the firm at [www.newhistory.com](http://www.newhistory.com)



**Casie Radford, AIA**



**Tamara Halvorsen Ludt**

## A Glance to the Past

An excerpt taken from the book: **Woodbury - A Past To Remember** written by The Woodbury Heritage Committee. Submitted by Joyce Flynn.

Before 1900, not too much beef was butchered. Later it was canned which made for a very delicious meat – sometimes served with a sweet-sour gravy. Two-quart jars became very popular for meats and pickles.

Food was simple in those early days. Mrs. Moody writes about the huge garden Mrs. Middleton had. Every family from then on had its gardens, fruit trees, and rhubarb. Wild elderberries and grapes could be found on most fence lines as late as the 1930's. Staples such as white and brown sugar and flour were bought by the barrel. By 1990, these could be purchased in 100-pound bags. Oysters were a delicacy our earliest settlers relished. They were served at many important events, such as Christmas and birthdays; later oyster stews were popular for midnight lunches after a party. A keg of herring for the winter was almost a necessity up through the 1930's.

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## Help us Preserve our Heritage!

The Woodbury Heritage Society will gladly accept donations to help us preserve our history. With projects like the Miller Barn restoration and the Valley Creek Park development going on, we would really appreciate your assistance!

## Open Houses at the Historic Woodbury's Heritage House

Buildings, like people, have stories to tell about their community's past. Visit the 19<sup>th</sup> century Heritage house and gardens filled with a wealth of Woodbury's past history; including photos, antiques, old maps and old farm equipment. The house is located in Marsh Creek Park at the corner of Lake Road and Radio Drive. Open houses are held twice a month during summer and fall from 1-4 p.m. Hopefully, we will be back to normal soon and can have the house open.

Check our website, [woodburyheritage.org](http://woodburyheritage.org), for information.

June 14 and 28  
Aug. 9 and 23

July 12 and 26  
Sept. 13 and 27

## Volunteers Needed!

The Woodbury Heritage Society is looking for volunteers for three positions:

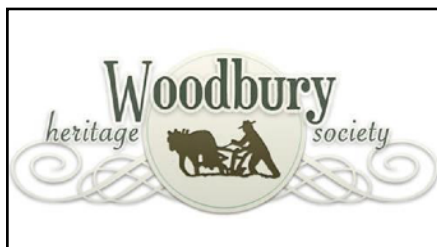
**Assistant Gardener:** We need a person to work in the Heritage House garden.

**Office Worker:** We need a person to open our research library for a short time at least once a week.

**Events Committee Person:** The events committee needs help with fundraising and event planning.

For more detailed information contact: Joyce at [joyce\\_flynn@msn.com](mailto:joyce_flynn@msn.com).

Our office has finally been moved to its new home! However, due to the virus, we will not be hosting any visitors for the near future. Please see our website for updates.



8301 Valley Creek Road  
Woodbury, MN 55125

## Woodbury Heritage Society

### 2020 APPLICATION FOR MEMBERSHIP

(Please print)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: \_\_\_\_\_ Email \_\_\_\_\_

MEMBERSHIP CATEGORY (Please check appropriate line)

\_\_\_\_ \$15 per individual (Annual Dues for the Calendar Year)

\_\_\_\_ Additional Gift

Areas of interest: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Donations are tax deductible

Send application & check or money order to:

Woodbury Heritage Society  
Dick Fields, Membership Chair  
City Hall  
8301 Valley Creek Road

## Deliciously Chocolate-Laden Pork



A bit of culture by: **Margaret Wachholz**

Time to get the Chocolate back out...for your meat!!! If you are looking for a different twist on the BBQ or Pork Dinner this spring & summer, I have a winner of a recipe for you.

In 1828, Conrad J. van Houten, a Dutch chocolate maker, came up with the process that led to the production of cocoa powder and other forms of chocolate people know and love today.

Cocoa powder is made from dried, fermented cocoa beans. The hulled beans are ground and the fat, or cocoa butter, is removed, leaving a brown, pasty substance called chocolate liquor. The solids from this paste are dried and ground into cocoa powder.

The following is a Cocoa-Rubbed Pork Dinner. You may fear that it might be very sweet from the cocoa powder, but on the contrary, it is just the opposite! The other spices, like the cumin and allspice, really shines through, and the cocoa gives the flavor balance.

### Cocoa-Rubbed Pulled Pork

6 lb. boneless pork shoulder  
1/3 cup Cocoa Rub (recipe follows)  
1 cup beef broth  
1 28-oz. can crushed tomatoes  
1/2 cup apple cider vinegar  
1/2 cup maple syrup  
2 tbsp Worcestershire sauce

### Stovetop Method

Cut the pork into 6 chunks. Place the pieces into a large, wide saucepan. Sprinkle with 1/3 cup cocoa spice mixture and, using your hands, rub into meat well, making sure every piece is evenly coated.

Add beef broth, crushed tomatoes, apple cider vinegar, and maple syrup and Worcestershire sauce to the pan. Stir until well combined. Bring the mixture to a boil over medium-high heat, and then reduce heat to low. Cover and simmer, stirring occasionally, until pork is fork-tender, about 2 hours.

Remove the pork from the sauce and place it in a large bowl. Reserve sauce for later use. Using two forks, shred the pork.



## Slow Cooker Method

Cut the pork into 6 chunks. Place pieces into a large slow cooker. Sprinkle with 1/3 cup cocoa spice mixture and, using your hands, rub into meat well, making sure every piece is evenly coated.

Add beef broth, crushed tomatoes, apple cider vinegar, and maple syrup and Worcestershire sauce to the pan. Stir until well combined. Cover and cook on low until pork is fork-tender, about 8 hours.

## Serving Notes

Before serving, bring the reserved sauce to a boil in a medium saucepan set over medium-high heat; reduce heat to a simmer; simmer until sauce is thickened, stirring occasionally.

Serve pulled pork on freshly baked biscuits or small buns, topped with some of the sauce. Great with a side of coleslaw and some pickles.

You can freeze the leftover pork in 1-cup portions for later use.

You can also substitute braised beef for the pulled pork.

The recipe yields dinner for four with a week's worth of leftovers or enough for sliders for 16-20 people at a party.

## Cocoa Rub

Makes 1 cup

1/4 cup paprika

1/4 cup cocoa powder (I used Hershey's)

2 tbsp garlic powder

2 tbsp black pepper

2 tbsp dried minced onion

2 tbsp dried oregano leaves

2 tbsp dried thyme leaves

1 tsp cayenne pepper



Combine the ingredients. Store in a jar. This rub is great on any slowly braised or grilled meats. Try it on ribs, salmon or trout as well as pork.

I've used Hershey's Cocoa alone when short on time. It tasted fabulous alone, and without the rest of the 'rub' ingredients.

Happy Cookin'!

## A Glance to the Past

(continued from page two)

A typical breakfast (with some variance) for many was homemade bread, fried potatoes, and a little liver sausage – add butter and syrup. Boiled rice served with sugar and cinnamon, pork, bratwurst and rutabagas were the basic meal. Navy beans were popular too. By the turn of the century most families made vanilla and molasses cake, apple and lemon pies, and cookies. In many homes dried apricots and prunes were added for the Sunday fare. Saturday was baking day – fresh bread and koffee-kuchen!

It was a practice in Woodbury for most of the families to have either geese or ducks – ducks if they had a small pond. Some families had as many as thirty or forty of these fowl, probably depending upon whether families were big or small. This would determine the number of feather beds or pillows that had to be made from the feathers and down. Geese could be horrid and many a farmer found that if he put his buggy cushion on the ground, the geese would come quickly to bite and tear it so ferociously that sometimes it was almost impossible to rescue.

According to our older citizens, a few people started to buy mattresses around 1905, but mainly the bottom mattress was a case filled with straw from the straw pile or corn husks. Then this case was covered with a feather bed. People covered themselves with another feather bed which was about a foot thick, warm and cozy. It had to be because the temperature would get down below zero before morning in many of the bedrooms.

## The Hidden Rhyme

Search ye for the hidden rhyme,  
The giver of the power —  
The path that leads through space and time  
To summation in the flower.

*Carl James Anderson*



## REMINDER

2020 memberships are due. If you have not renewed your membership, please do so. Thanks!

Wayne Schilling presents Dick Bielenberg with a certificate of appreciation for his service to the board and the Woodbury Historical Society.

## Annual Meeting Photos



President Wayne Schilling wields the microphone in style.



Emily Urtel enjoying the company.



Lisa Welk. A county commissioner and a great supporter of the WHS!



New city councilor Steve Morris talks with Jim Currell, our newest board member. New faces bring the city new ideas!



Left to right: Dick Bielenberg, Carl Anderson, Mike Adams, Betty Shilling, James Anderson, Dick Fields.