



Heritage Happenings

Newsletter of the Woodbury Heritage Society



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Miller Barn News

A very thorough engineering assessment was completed for the Miller Barn, further confirming that the barn is in good shape and the anticipated structural reinforcements planned should be adequate for the new roof and siding. These plans have been submitted to the Minnesota Historical Society for their review, which is still in process. In terms of next steps for the project, we will be moving into preparation of construction documents and the stormwater/wetland permitting process in early January of 2021.

Michelle Okada, the city's Parks and Recreation Director, said: "Staff is working to catch up on project status related to Valley Creek Park and Miller Barn. We continue to work with New History to assist us with the grant and design work related to the structure's stabilization and preservation. I connected with Richard from Oak Haven last week, and we will meet him at the barn next week to confirm his siding donation. Final park design and documents are near completion; after Council final approval, we will look to start construction this summer (based on contractor availability.)"

The Woodbury Heritage Society is grateful to the City of Woodbury for their efforts to preserve our culture and history.

The Heritage House

The Covid-19 pandemic has affected us all, and made it difficult to pursue the goals of the Woodbury Heritage Society. One of the things we had to do last year was shut down the Heritage House. With the advent of the vaccines, we are hopeful that we can resume our open houses and tours this year. The scheduled dates are: June 13th and 27th; July 11th and 25th; August 8th and 22nd; and September 12th and 26th. We will send out emails if these dates are compromised, but we hope these prove to be part of a return to more normal times. Come and enjoy a bit of Woodbury's fabulous history!

A History of the Warnke Farm

A Woodbury Dairy Farm

(Now being developed as the Arbor Hills subdivision)

By **Glen A. Warnke**

My Great Grandfather, Gottlieb Warnke, and his wife, Wilhelmina, emigrated from Germany sometime during the 1850s. We are not sure if they came by train from New York or by river through St. Louis.

They had six children. Two sons and four daughters. I am not sure where they were born. Gottlieb Frederick, August William, Mary, Emma E., Emelia (Anna), and Minnie H.



Warnke family

Front row (L to R) Gottlieb Sr., Emma, Wilhelmina

Back row August, Minnie, Annie, Gottlieb Jr.

(Note: Gottlieb was a popular name among Germans

Translation: God's Love)

How the land was originally acquired has not been totally researched but we believe it was acquired from David Townsend. David was a captain in the North Regiment of the United States Infantry in the war of 1812. He was granted 160 acres by President Franklin Pierce on March 1st, 1854. I have a certified copy of the warrant from the Department of Interior General Land Office.

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A Glance to the Past

The Telephone

Life in Woodbury – submitted by Joyce Flynn. Excerpt taken from “Woodbury: A Past To Remember” by the Woodbury Heritage Society.

The telephone was introduced to the community during the late 1890s. Its use grew steadily through the early 1900s, and just prior to World War 1 it could be said that most homes had a telephone or nearby access. As its use became more common, the telephone grew to become an integral part of community life. As an example, it provided a very efficient means of notifying neighbors if emergency help was needed. Five long rings on the party line gave immediate notification that someone was in need of help and all telephones were generally answered as soon as possible.

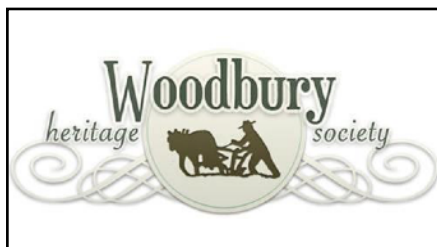
The telephone also provided an extension of the community’s social life and made business and other contacts outside the immediate community much more convenient.

Initial construction of the telephone lines was very much a community project. Where new service was required, neighbors would get together and dig the holes, set the poles, and string the wire. This practice continued even though a regular maintenance man was employed. This experience was put to good use in 1935 in the aftermath of a severe ice storm. Nearly four miles of telephone poles carrying three to four cross arms of telephone wires collapsed under the weight of the sleet. It took many residents working nearly three weeks to restore service to the community.

Art Brown, by virtue of his job, figured quite prominently in Woodbury life. He along with the members of his family seldom, if ever, was absent from the switchboard which was located in the Brown home. All long-distance calls placed and received by any of the users had to be handled by the operator. Calls could be placed after 9:30 pm and before 6:00 a.m. for an extra ten cents. The charge of ten cents obviously was necessary to reward the operator for being awakened from a sound sleep. The switchboard used to handle the Woodbury calls was installed in 1928 and operated basically without problems through 1958. The only real problem experienced down the years with the telephone service was electrical storms. Electrical storms left the switchboard and individual telephones practically useless because of the static.

The service offered to the general subscriber was referred to the party-line arrangement. This provided facilities for as many as eighteen subscribers with up to eighteen separate and distinct rings identifying the individual subscriber. Generally, eight to ten subscribers were an average party-line arrangement. By 1958 the monthly rate for party-line service had risen to \$2.25 a month. Telephone linesmen through the years were R.A. McHattie, Louis Oehlke and Walton Fritze.

On a personal note: I pleasantly remember the party-line. You were given a certain amount of minutes and then it would beep that your time was up. My Grandmother had the only telephone on our street. Her ring was two short and one long. And how she hustled to answer her phone! Every time one would use her telephone you could hear others who were on the party-line listening in, especially when they had comments about what you were talking about. Soon it seemed that the entire town knew your business!



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
Rick Osborn, Membership Chair
City Hall
8301 Valley Creek Road
Woodbury, MN 55125



Irish Coffee and Soda Bread

By: **Margaret Wachholz**

There is nothing better for warming you up on a cold day than a cup or glass of Irish coffee and a slice of warm Irish Soda Bread with lashings of butter. The Soda Bread or Brown Bread also goes well with a glass of porter. At no other time of the year is Irish whiskey, Guinness, and Harp more sought after than the weeks leading up to St. Patrick's Day.

St. Patrick's Day is a time for celebrating the spirit of the ancestors – not to mention the 'spirits' of the Irish.

Irish Coffee (Ingredients for one coffee):

- 1 bottle cap full of Powers or Jameson Irish Whiskey (the cap of the whiskey bottle)
- 4 fluid ounces of strong freshly brewed dark roast coffee
- 2 teaspoons brown sugar
- Freshly 'half whipped' whipping cream

Preparation:

Pre-heat a clean stemmed glass with very hot water. Empty the water, and add the brown sugar. Now add coffee and whiskey. Stir well, then wait for the brew to still (to let the sugar dissolve well).

Take a hot teaspoon and pour the lightly whipped fresh cream over the back of the spoon. The cream should be a 'plopping consistency'.

The History of Irish Coffee

An Irish chef, Joe Sheridan, created the now famous Irish Coffee in 1942. His restaurant was close to an airport in Limerick. Due to notoriously bad weather along the West coast of Ireland, flights to Newfoundland and America were often forced to return to Limerick for overnight stays. Chef Joe was tasked to present a positive image of Ireland while American VIPs came to eat and drink. Sheridan decided to prepare something special to warm passengers up – they were often cold and hungry. His customers would be warmed up and intrigued with the dark coffee, Irish whiskey, a little brown sugar and the floating whipped cream on top of each cup. Perhaps this will help you remember the ingredients:

Cream - Rich as an Irish Brogue

Coffee - Strong as a Friendly Hand

Sugar - Sweet as the tongue of a Rogue

Whiskey - Smooth as the Wit of the Land

Irish Soda Bread or Brown Bread

Soda bread is as likely to be eaten as an accompaniment to a main meal (to soak up the gravy) as it is to appear at breakfast and afternoon tea.

Since the leavening agent is baking soda rather than yeast, you don't need to wait for the dough to rise — which is ideal for busy lives and for children's short attention spans.

Plain Irish Soda Bread or Brown Bread

For one loaf, you'll need these ingredients:

3 cups all-purpose flour, plus more for dusting
1/2 cup whole-wheat flour
1/2 cup unprocessed wheat bran
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 2/3 cups buttermilk

Heat oven to 350 degrees. Line a baking sheet with parchment paper.

In a large bowl, whisk or stir together the flours, bran, salt, baking soda and baking powder until well combined. Make a well in the center and pour in the buttermilk all at once. Stir with a fork until the buttermilk is absorbed and the mixture begins to hold together. It should resemble a rough biscuit dough. Add additional buttermilk if too dry.

Using your hands, form the dough into a round, dome-shaped loaf about 8-inches in diameter. Lift the loaf from the bowl and transfer to the prepared baking sheet.

Dust the top of the loaf with flour.

With a sharp knife, an adult should incise a cross, about 3/4 inches deep, into the top of the loaf. Transfer immediately to the oven.

Bake 1 hour and 10 minutes (rotating pan halfway through baking time) or until bread is a deep golden brown and a skewer inserted in the center comes out clean. Remove from oven. Transfer to a wire rack to cool.



A History of the Warnke Farm (continued from page 2)

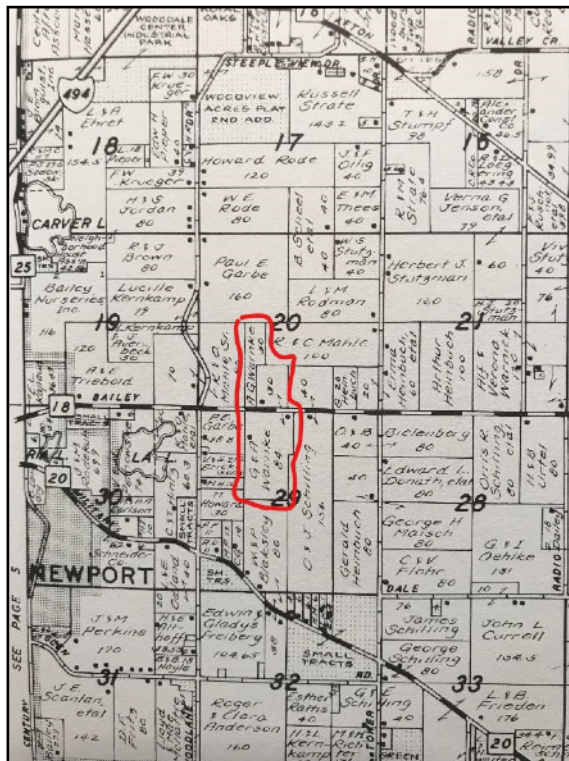
That land is the 80 acres on each side of Bailey Road. The 80 acres on the south side is now the site of the new Arbor Hills subdivision, bordered on the west by the Bailey school line and on the East by the street on the west side of St. Therese. Those boundaries also extend to the north 80 acres, which are part of the existing subdivisions on the north side of Bailey Road.

When Gottlieb and Wilhelmina arrived in St. Paul, they originally settled on land which is now Holman Field. How long they farmed there is not known. As St. Paul grew, developers acquired the land from them for a significant sum, which allowed them to purchase the farm in Woodbury.

When the land was acquired by my great-grandfather is not yet known. He built a house, barn and milk house and farmed the land along with his wife and children until my grandfather Gottlieb Frederick and his brother August were old enough to take it over.

Mary, the oldest daughter, was a strong person and worked on the farm with the men to the age of 16. She was killed while hauling milk down Bailey hill, when the horses spooked, and she was thrown from the wagon.

At some time, a fire consumed the original house, and a new house was built on the same foundation. A casualty of the fire was that it severely traumatized Emma, to the point that she never developed beyond a ten-year-old level.



The new house is the one which was removed for the Arbor Hills development. I had the NW, second floor bedroom in that house and I remember watching the 3M building (#220) being built on the Lenny Eichler farm in Maplewood from my bedroom window.

At some point Emelia (Anna) married Earnest Hippauf, and a ten-acre strip on the western boundary on the North side of Bailey Road was deeded to Earnest.

Minnie H. Warnke married Bill Spreeman sometime during this period and they had a greenhouse and some land along the St. Croix river near Bayport. I remember that August would summer some youngstock Guernsey cattle on that land, which I believe is the area of the old Washington County fairgrounds, now an Andersen Windows warehouse.

My great grandfather Gottlieb passed away June 18th, 1917. In his will, he awarded each of the three daughters a proportional value of the farm, payable by Grandfather Gottlieb and August within two years of his death.

My grandfather, Gottlieb Frederick, eventually married Anna Euerle and had five children.



My father, Alvin Gottlieb, was the oldest, born June 7th, 1913. Evelyn (Garbe) was born in 1915. Lloyd was born in 1917, Arthur in 1926, and Leona (Gerken) in 1930. All attended the District 28 schoolhouse, right next to the Salem Lutheran Church, until the 8th grade.

Alvin then enrolled in the Agricultural College at the University of Minnesota, graduating in 1936 with a degree in animal husbandry. Evelyn went to Johnson high school in St. Paul, Lloyd to St. Paul Park, Art and Leona attended Harding High school.

Lloyd survived the Spanish Flu Pandemic of 1918, but he suffered an upper spinal deformity because of it. He graduated from Globe College and eventually had a very successful career in sales with the Great Northern (now Burlington Northern) railroad company in the Dakotas and Montana.

After Alvin's graduation, he continued to work on the home farm, but he also worked full time at the Cudahy Packing Plant in Newport (which is now the Newport Cold Storage).

On October 1st, 1938, Alvin married Lucille Mahle. They then rented the William Mahle Farm and Dad had youngstock which he raised for the home farm. I was born in 1942 and lived there for about 2 years.





Circa 1944

Left to right: Alvin, Leona (Gerken), Arthur, Gottlieb Jr., Anna, Lloyd, and Evelyn (Garbe).

In 1944, Earnest and Emelia (Anna) Hippauf moved to Wisconsin. Grandpa, Grandma, August and Leona moved to the Hippauf house, and Mom and Dad moved to the home farm. Art was in the army when this move took place and planned to live with us on his return. Grandpa was starting to have heart issues and was told to stop active farming.

Alvin then started farming full time, expanding the dairy herd, adding another silo, adding a hog building, building the pole barn, and adding onto the barn. When Case and Allis Chalmers started producing combines, just about everyone bought one. Dad and Orrie Schilling then started buying and sharing machinery over the next few years as more balers, cornpickers, corn choppers, and combines started replacing the old labor-intensive methods.

I remember a few years when Dad had the Bell Threshing machine which moved around Woodbury when the grains were ready to harvest. Most farmers had their own grain binder and would shock their own bundles, then everybody that used the thresher would help with the threshing. Orris Schilling, Paul Garbe, Kenneth Mahle, Sonny Donath and maybe Orville Bielenberg are those I remember.

In the mid-fifties, the Twin City Milk Producers Association started switching over to bulk milk collection, which was more efficient and less back breaking than handling cans. This required a new bulk tank and an addition to the barn again to house it.

Dad put me on a tractor to rake hay when I was ten, and my participation in farming, 4H, and other volunteer projects grew from there. We peaked on our cow population at about forty and I did most of the night milking starting at about sixteen until graduation.

In the early 1960s, I decided farming wasn't my thing and Dad decided to sell the cows and went to work for the school district. He still took care of crops and haying until Wayne Schilling took over his Dad's farm upon his return from the Peace Corps in the early 1970s. I believe that's when he started renting the land, which he ran up until the last developer bought the property.

In 1980, Dad and Mom sold the farm to Paul Kruelle and Don Mager on a contract for deed, but they retained four acres along Schilling's driveway where they had Don Alberg build a two bedroom house with a partially finished basement. They lived in that house until they both passed away in the fall of 1994.



The Farm's Essex Milk Truck

Grandchildren

The grandchildren
Are the Way —
The new day
Dawning in May.
The May
And the Might Be
And the To Be.
Promise and
Hope
And Destiny.
To take
History
And lore
And transform them
Into more.

Carl James Anderson

Help us Preserve our Heritage!

The Woodbury Heritage Society will gladly accept donations to help us preserve our history. We have agreed to help the city with the maintenance costs of the Miller Barn after it has been restored.

We would really appreciate your assistance!

Volunteers Needed!

The Woodbury Heritage Society is looking for volunteers for two positions:
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.

REMINDER

2021 memberships are due. If you have not renewed your membership, please do so. Thanks! Contact our treasurer, Rick Osborn, to get yourself up to date and to continue to enjoy the Woodbury Heritage Society!

The Woodbury Community Foundation has decided to delay further discussions involving a partnership between the Foundation and the Woodbury Heritage Society for fundraising. The Board will be considering future options for leadership at its May 28 meeting.

We concluded that this decision will be made without regard to availability of funds from the Inez Oehlke Legacy Fund.

We still believe that there is synergy from our two organizations working more closely to both raise the \$60,000 Heritage Society commitment to the City of Woodbury and to grow the Inez Oehlke Legacy Fund to support current and future Heritage Society plans.

But, the nature of that relationship needs to be defined jointly based on a thorough understanding of the Heritage Society's future plans and an objective assessment of the Foundation's capabilities. That process will understandably take more time. Forcing a more urgent decision would not be in the best interests of a mutually-satisfying long term relationship.

Congratulations to you all on the incredible accomplishments of the Woodbury Heritage Society in recent years. We look forward to continuing to work with you to advance that success in the future.

Roger Green, Chair
Woodbury Community Foundation
Board of Directors