

German-Bohemian Heritage Society Newsletter

t h e Heimatbrief

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Louis Lindmeyer, Editor

Bishop To Address Fall Meeting

Bishop Raymond A. Luker, Bishop of the Diocese of New Ulm, will be the guest speaker for the October 19, 1996 fall general meeting. The meeting will begin at 9:00 a.m. in the lower level of the New Ulm Public Library. The Bishop, whose ancestors are from the Rhine Valley region of Germany, will speak about his German heritage. This will prove to be a very interesting program - don't miss it.

Our Readers Write

... We attended Heritagefest last Saturday, July 20th, mainly so we could see your group (German -Bohemian Heritage Singers) perform in person! We followed you from one tent to the other, with a little Walburg Boys and Hotz und Potz in between!

We bought your new cassette "II" at the tape sales booth for \$9. It is really GREAT! Wunderbar! Seer gut! I write to a relative in Germany near Heidelberg (Franz Pihale) who, along with his whole family, was born in the Bohmerwald at Linden bei Deutsch-Reichenau and also at Hossenschlag bei Höritz. My family comes from other small towns around Höritz, all southwest of Krummau (Cesky Krumlov)...actually my Great-Grandfather and Grandmother. My Great Grandmother was Katherine Wallner, sister of

Wenzel Waller. Needless to say, I have many Waller and Brand relatives down around New Ulm.

I have already sent your new cassette to Franz, who loves the dialect! He shares it with all his relatives in Deutschland. He loved the first one, so I'm sure he'll like the second tape.

If you ever think about coming out with a THIRD tape, please let me know. If you have a mailing list please put my name on it. Please thank the group for all the wonderful enjoyment they've brought me and my family.

Herzlichen Dank!
Norm Pihale
Northfield, MN

We really enjoyed the article on Landskron by Edward Langer in the June GBHS Newsletter.

The Braulick and Pelzel families come from the villages of Rybnik and Rudelsdorf in the district of Landskron. Many of their descendants live in Brown and Redwood counties. Some are members of the GBHS. We want to share what info we have on these families.

John and Teckla Braulick were born in Rudelsdorf, Bohemia. Their children were Joseph, Anton, Ignatz, Franz (who married Anna Pelzel), Anna

(Mrs. Adamick), Maria (Mrs. Pezzwitch), and Teckla (Mrs. Groh).

Franz Brualick was born October 14, 1857 in Rybnik, Bohemia.

The John Brualick family left Bohemia in 1862 and moved to Crimia, Russia where the Russian ruler had extended a generous invitation to the industrious Germans to come and settle the Ukraine (land Russia had obtained from the Turks). They were promised religious freedom, tax exemptions for ten years and exemption from military service. Each settler was given 200 acres as was each male child.

The Bernard Pelzel family lived in Rudelsdorf, Bohemia. Their children were Anna (who married Franz Braulick), Tracy (Mrs. Polinski), Mary (Mrs. Plotz), Bernard, Joseph, and Clement. Anna (Pelzel) Brulick was born December 8, 1860 in Rudelsdorf, Bohemia.

The Bernard Pelzel family left Rudelsdorf in 1865 - a year before the battle between the Imperial Austrian Army and the Prussian Army. In July 1866 a battle was fought near the Rudelsdorf village - crops were destroyed and food was taken.

The Braulick and Pelzel families moved to the German colony of Simferopal, Crimia Russia. This village had a church and school. Franz Braulick married Anna Pelzel in 1880 in Simferopal.

Six children were born to this couple in Alexandrofa, Crimea , Russia. Therisa who married Joseph Fischer, Frank who married Frances Neidecker, Mary who married Joseph Hammerschmidt, Joseph who married Clara Raschka (parents of GBHS member Gilbert Braulick of Oregon), Clemet who married Emma Kral, Anna who married Otto Kral (parents of GBHS member Jerome Kral). The children were baptized in the Catholic Church in Simferopal.

The Germans prospered in Russia. They enjoyed freedom, security and peace until a new ruler Nicholas II took the throne. Things changed with communism, revolution, and World War I.

After 1917 all contact with relatives in Russia was lost. Some Germans were sent to Siberia and their land was confiscated. After World War II

all German settlements were confiscated. The Pelzel brothers Joseph and Bernard were the first to come to America. they had become of age to serve in the Russian Army. They worked for the railroad when they came to Brown County (Minnesota). They encouraged the rest of the family to come to America. Joseph and Bernard Pelzel became American citizens on June 17, 1887.

In 1887 Bernard and Anna Pelzel with their younger children set sail on a cattle boat from the Odessa seaport to Baltimore. The trip took a month. They all became sick on the rough trip, food was bad and everyone had lice.

From Baltimore they took a train to Owatonna, MN. The Pelzel family settled in Siegel Township near New Ulm, MN. Tracy (Mrs. Polinski), one of the Pelzel daughters, stayed in Russia because her husband was serving in the Russian Army.

Franz and Anna (Pelzel) Braulick and their six children left Crimea, Russia in 1893. They came to Sleepy Eye, MN, on July 10, 1893. As far as we know the only other member of the John Braulick family to come to America was Teckla (Mrs. Groh). Her family lived in Montana. Maria (Mrs. Pezzwitch) stayed in Russia where she operated a bakery with her husband in Simferopal. Franz Braulick and his family became American citizens on January 3, 1899.

In 1894, Franz Braulick bought the George Schroepfer farm in Stark Township, MN. The house on this farm was the first Catholic Church in Brown County. Brown County settlers started to build this church in 1859 in Cottonwood Township. It took three years to complete. After Holy Trinity Church in New Ulm, MN, was established the little log church was no longer used.

In 1875, the St. Joseph church was sold for \$65.00 and dismantled. John Kral bought the church and later sold it to George Schroepfer who reassembled it on his Stark Township farm. This church was the home of Franz and Anna Brualick and their six children who were born in Russia plus six more born in the house. Martha who married Lorenz Kral, Anton (a twin who's brother died) married Amelia Berg, Leo who married Clara Wurtzberger, Ben who married Ida Neidecker.

The only living member of the Franz Braulick family is 95 year old Ben Braulick who lives at Divine Providence Nursing Home in Sleepy Eye, MN. The Braulick farm is now owned by Ben Jr. and Shirley Braulick. In 1981 they decided to build a new home on the farmsite. They donated the old church to the Holy Trinity Church, New Ulm.

Oscar Hoffman brought the old church back to it's original site and restored it. On the church grounds are the tombstones of some of the first settlers of Brown County.

Jerome and Dolores Kral
Sleepy Eye, MN

Agriculture In Our Homeland; An Overview

Part One

The most important economic strength of our homeland was agriculture. The soil and its condition largely determined the life of the population. It was the most valuable natural asset and was the basis of livelihood. The utilization of the land varied with the situation, the climate and soil condition changed considerably and with it underlying concerns related to organization and profit. While the eastern part of the area is only slightly hilly and tilling the ground is comparatively easy we see in the west a part of the northern Bohemian forest with elevations up to 876 meters (Hirschstein) and with large, closed forest areas, less fertile ground, more precipitation and greener appearance. Standards listed in the survey give more specific data on the soil quality for individual communities.

The ground consists mainly of old decomposed stone and, to a smaller extent, of alluvial deposits (flood plain). Feldspar, quartz, granite, Gneis and sandstone predominate. The fields throughout were easy to manage and with normal weather brought a good profit.

Harvest 1945

The old flood plains make an excellent ground for crops. The topsoil in the west in higher

elevations is mostly shallow, in the eastern area, especially around Maschowitz, Metzling, Horschau and Sirb, deeper. The overall fertility was greatly improved around the turn of the century with the introduction of commercial fertilizers.

Smaller farms up to 5 hectares predominated but there was also a significant number that were between 20 and 50 hectares. In many communities there were systems for irrigation and drainage which also improved soil conditions and increased profits. The larger farmsteads (Meierhof) were often fine examples of farming and raising cattle.

Our homeland has the climate of mid-mountain ranges with partly cold winters especially in the west. The growing season was in the western high forest areas shorter and in the middle and eastern sections longer. The average temperature in the east is about 6 (between 5-8 degrees centigrade) and in the higher locations about 5 degrees centigrade. During the May-June growing season the temperature averages 13-15 degrees C. in the west and 15-17 in the east. Annual precipitation is about 650mm - somewhat more in the west and less in the east with most precipitation falling between April and August. Depending on soil conditions and climate almost half of the forest, about a third of the rolling country and a seventh of the total area is taken by farmland. The balance consists of build up areas, roads, ponds, wasteland and gardens.

With 5298 hectares planted, winter rye is the preferred cereal crop and is used for flour for the bread which is the main staple of the population. Various species are grown (Petkuser, RÅmkers, GrossgrÅnnauer Winterroggen). The next most important crop for flour is wheat with 4142 hectares planted. The higher price and profits for wheat has led to constant expansion of this crop. Also hybrids made it possible to successfully grow wheat in less fertile fields. Siegerlander, Bohemian red wheat, Carsten, Dickkopf and Dregers are the preferred varieties.

Raising barley was also pursued with particular care. With 2234 hectares under cultivation there is a good supply for brewing. Inferior barley is a good fodder. Hannagerste and Frankengerste (Franconian barley) are planted along with other types of barley.

The more or less unpretentious oat (Fichtelgebirgshafe, white oats, Lemmingsgold, Flemmingstreu) follows mostly as a third crop behind wheat and rye. The 3975 hectares under cultivation delivered on the average 27 ... per hectare of fodder for draft animals (horses and oxen) and the calves.

Growing potatoes for the household played a lesser roll. They were used mainly to feed pigs. Only small quantities could be processed in the co-operative distillery. By 1945 potato production for use in the household was greater. The best known types were Panassia, Ostbote, Ackersegen, Erdgold, FrÅhbote. Erstling and Sieglinde were planted as early potatoes.

Beets and other winter fodder were also raised with such crops generally being good to very good. These crops provided our cattle with food needed to promote milk production in winter.

Baron von Webrowa introduced "FutterrÅben-samenvermehrter" in the mid thirties which led to always growing special crops that would provide the family with the necessary vegetable and fiber plant products for good nutrition and for their needs for cloth. Only isolated larger producers offered vegetables for sale. White cabbage, yellow and red beets were favorites. Flax was formerly an important crop and was again important during WWII. Also rapeseed, turnips, and poppies became important during WWII and farmers were given a production quota for these crops during that time.

Various clover were grown in pastures with 4258 hectares used for that purpose. This not only provided good fodder in field and stall but also helped restore soil fertility for cultivation of grain when fertilizers were scarce. Being highly profitable, clover for use as fertilizer was widely grown with 7449 hectares planted. Willow-covered areas and certain meadows were maintained as permanent grasslands because of high ground water. These green meadows are found everywhere near rivers and springs as well as in some higher elevations. The permanent pastures in the western areas, together with the planting fodder fields, laid the groundwork for a strong and significant program of cattle and horse breeding. The irrigation and drainage systems were examined every fall, repaired, rebuilt or expanded. Often communities formed co-

operatives to build and maintain such systems. One of the largest, the system at Trohatin, was completed well before WWI.

All meadows were mowed once or twice a season. It is self evident that good fertilizing was required annually to ensure good profit.

Fruit was found in all areas of our homeland. It was mostly a product of house gardens. Large orchards were found near Wellowitz, Heiligenkreuz, Trohatin and in some of the surrounding communities (Wiedlitz). About 80,000 fruit trees served to supply families. Fresh fruit and vegetables from house gardens contributed important vitamins to the diet in summer fall and winter. Many country roads were lined with fruit trees which were leased for gathering the crop. Love for growing fruit was already taught in some places in elementary school where frequently a small tree nursery would be included in a beautiful school garden cared for by the children. An apiary was also seldom absent from a school garden.

There was an agriculture school in Budweis. After the German Reich absorbed the district an agricultural school was established in Hostau. Since then new methods were spread throughout the district by the Kreis BauernfÅhrers F. Eberl, Herr Podrassnitz and their consulting staff. New high quality hybrid seeds became available from warehouses established locally or through private purchases directly from the developers.

Dairy Farming

We were not, however, given permission to increase the seed supply, to grow our own seed and increase the quality of our productions. Our farmers knew that only with sufficient fertilization would the harvest be bountiful. For that reason they were very careful with their fertilizer supplies. Manure was stacked daily and packed down firmly. Finished stacks were covered with earth or boards. The content of the compost ditch, which often consisted of two sections was almost always exclusively used in the spring to fertilize the fields and pastures. No farmer wanted to let his brown gold leave his own farmstead. Compost heaps were laid out in the grasslands and their care required a lot of work. But this work was done in the interest of higher profits.

Villages and Farmsteads

In our homeland there were three main types of villages, the ring, the street village and the "Haufendorf."

The ring was laid out above all for protection and was the oldest form of settlement since early farmers needed protection not only from human marauders but also from wild animals like bears and wolves. Each ring settlement had a central plaza, very often a village pond as a water reserve, usually with a chapel on the plaza and later often a church whose bells rang three times daily to call for the beginning of work, the midday pause and quitting time. Farmers during this period still did not have personal clocks. The farmhouses stood around the central plaza with gabled end or broadside gate facing the plaza. Behind this front the farm buildings enclosed a courtyard and beyond were the orchards which were surrounded with fences or high stone walls for protection. Slat fences and hedgerows were first used later. The ring settlement had almost no openings for roads.

Street or row villages developed along side roads or waterways. Here rows of houses filed along the course of a brook or street at equal intervals. A fruit and vegetable garden lay in front of or behind each

house. The exit from the courtyard led to the street. A dirt road or path proceeded from behind the buildings which afforded a way to the border of the neighboring district. This layout was both practical and equitable. It made it possible for each to have his landholding right behind his buildings. The linear (row) villages did not have a real village plaza. But the space found between the two rows of houses gave sufficient room for a village green.

In addition to ring and row villages there was

also the Haufendorf, sometimes known as the Streudorf [scattered village]. This plan was probably the last to develop and is possibly an expansion of a ring village which became too small. In this type of village each farmer placed his courtyard and buildings wherever he wanted. The situation of his driveway to his fields was worth at least as much as his location in the village.

Naturally besides these three basic villages there were still others. The type of ground (whether hillside, valley or level heights) played an important part in this. Just as the villages had their own form and "wharten" so also did the layout of the farmstead. One cannot speak of a uniform type of farmstead although there is a lot of similarity in layout and division of rooms in our farms. Most are laid out in a closed plan around a kind of squared courtyard. This has developed from practical considerations, making it possible to survey and supervise the whole courtyard from the kitchen.

In a typical farm scene Otto Hartnick, who was born in New Ulm, plowing with oxen. Oxen were also used for plowing in the hill country of the Old Homeland. Photo courtesy of Brown County Historical Society.

The kitchen was located directly beside the front entrance to the courtyard so that one could get out of the house quickly in case of emergency. This also gave the most favorable combination of residential, sleep and work areas.

Farm buildings were built of permanent materials and special decoration was only seldom used. Often proverbs and year-numbers were found on the houses. The construction was massive and there was a full cellar, particularly in those built new since the turn of the century. Roofs were covered with bricks or slate. The farmers' gardens had beautiful flowers for village festivals and spice herbs and vegetables for the kitchen.

The greatest differences in the plan of a farmstead occurred where the space was sometimes too narrow for it to be otherwise. The entrance to the court was always through a large wagon gateway from the village street. A smaller door was found next to it. In the courtyard there was a pigeon coop and a "Jauche" ditch with the manure heap. It was the pride of the farmer. (Show me your manure and I will tell you what kind of farmer you are.)

The residence was located on the right or the left of the entrance, depending on the relationship to the village street or the grounds. The farmhouses were very spacious and provided living space for the farmer's family and for the field hands and housemaids. In front of the house next to the wall by the gate leading out to the street stood the house bench.

The loft of the residence often served as storehouse for grain. The cellar was for fruits and vegetables.

An oven for baking bread was installed in each farmhouse. It was also used to dry fruit. The meat smoker/storage in the chimney of each house should also be mentioned. (Reichakomma) (B. Nemcova's Czech tales also mentions looking up the chimney to see what smoked meat was there to serve a guest...)

The oxen stalls often were used at the same time for horses although sometimes a separate horse stable was also provided. The barn stood crosswise (perpendicular) to the living quarters and to the stable/stalls and was used to store hay and straw. Here and there Gippel sheds [machine rooms] were still in use to house machines that gave power for farm operations. (Could be a tool shed used to store equipment and machines or as a workshop). After WWI electric power arrived and replaced the old types of power machines (steam engines, water wheels?)

Again limiting the size of the courtyard as its border on the other side were wood storage, machine and tool shed, the work room and sometimes also the horse stables. Last were the pens for pigs, chickens, geese and ducks. The end of the farmstead facing the village often consisted of the storehouse (reserves) and a front garden.

The Farmers And Their Work

According to village records more than 500 farm families and their descendants had occupied given farmsteads for more than 150 years. This is proof that one of the reasons our farmers were so very industrious and persistent in their loyalty to the "Scholle auf dem Boden" (their clods of earth) was that they considered it a legacy for their descendants. But there were bad times, too. Storms, droughts, plagues and epidemics, often combined with economic depression and need -- such as during the period of emigration to America (1860-1910) when many young people from each village, often whole families, emigrated out of need for better existence and sold their property for fare and provisions.

Many old farmer's work traditions remain unforgettable. (alte Bauernarbeiten.) Even after sowing was being done by machine ones still saw now and then a small farmer with a "Sñhtuch" seed bag proceeding cautiously over the field, spreading the grains by hand and entrusting them thus to the very kind old mother earth and to God.

From spring to early fall one heard the clatter of the scythes as they were carried through the whole district. Sometimes in the morning when it was still dark one could hear scythes being sharpened but could not yet see the mower. Once day broke and the mist gave way to clear sight the neighbors would greet each other. It might have happened that in the darkness or morning mist a neighbor did not correctly identify his own meadow and until it became light enough he was industriously mowing his neighbor's meadow. Hay and grass (second crop) was until quite recently pure hard work. Grass was mowed in swaths with a scythe and further processed with rakes and forks (often repeatedly spread out, turned and stacked) until it was gathered in as hay. The farmer and his helpers had to work during haying time often more than 16 hours a day.

The maturity process of the grain crop was watched over and when it was the correct time it was harvested with great anticipation (delight). After that the needs of many of the farmers would diminish. Threshing in the late fall was done by rhythmic beating with flails. It could be heard far and wide. Then the "strohbinden" (straw bindings) needed for the next years grain crop were made up (manufactured). [I think he means they

used the straw left after threshing to make a kind of twine that would be used to bind the sheaves in the field.] Later there were threshing machines and machines to compress and automatically bind straw. Potatoes in wide rows demanded long hours of hand cultivation with hoes. Plowing in the

late fall in winter furrows finished the year's work in the fields. During fieldwork neighbors would meet at the edges of their fields and tell each other the most important news of the

day and well as economic news. From autumn until Christmas farmers pursued other enterprises such as incubation of eggs.

The Farmer's Wife

The farmer's wife was the central organizer for the household and the courtyard. The "HÅterin" was responsible for hard, heavy work associated with maintaining the flocks and the farm. She was the one who, all day long and sometimes even during the night, was in charge of the family and the farmhands and servants in the farmstead. She had to prepare the meals, the house, the clothing and linen. Often she had also to care for sick relatives and elderly relation. She had to understand how to treat hired help with fair and equal work, how to be friendly and neighborly with them. In addition she had to prepare family, church, and secular feasts and parties. Thus the commands of a farmer's wife were taken seriously. As her husband's consultant about the many affairs of the farmstead and often as co-owner of the business, she contributed much to its continued existence and improvement. The farmer's wife was the first out in the courtyard at dawn and the last to leave it in the evening. Raising the children of all who belonged to the farmstead, cooking, washing, sewing, patching and darning, housework, and care of the poultry, waterfowl and pigs were daily duties. Then there was still the dairy work. Milking, separating,

buttermaking and selling the butter and eggs. Money from sale of butter and eggs belonged to the farmer's wife. In addition, every 2 to 4 weeks she had to bake 15-25 loaves of bread in her own oven. In the summer and fall she had to preserve fresh fruit for the winter. She could not have finished

all this work by herself just as the farmer could not have finished all of his work in his fields, meadows and stables by himself.

(Photo of barn raising near New Ulm. Photo

courtesy of Brown County Historical Society.)

In a larger farmstead the farmer's wife had a young maidservant (Mittelmoidl) about 14-17 years old and also an adult house servant over age 18 at her disposal. The farmer had a young fieldhand (14-17 years) and an adult fieldhand (foreman) as well as a stable helper and horse driver (Pferdeknecht).

Smaller and medium-size operations had fewer workers. Sometimes unmarried siblings of the farmer remained at the farmshead. 10- 15 persons per residence were not a rarity and the care of all of them was entrusted to the farmer's wife.

The Development of Agriculture

After the uprising at Leipzig, Central Europe anticipated improved conditions. However, between 1815 and 1830 there were bad harvest three times. To add to the economic pressures there was compulsory labor even though it might be minimal. In 1848 farmers were finally given the freedom for which they had long fought. From that time on one could consider developing his own agricultural method. But the farmers' freedom did not automatically produce the necessary specialties and agricultural knowhow.

The residential and farm buildings of this period were inadequate and offered only small space for

men and animals. Houses consisted only of a large living space, a sleeping room, the smoke-blackened kitchen with open hearth fireplace and a room for the elders. Youngsters usually had to sleep in the loft. The stables were very small, dark and badly ventilated.

Improvements were gradually made as new construction of bricks and stone and tiled roofs began to replace the shingles and boards used up till then. Thatched roofs also began to disappear. Stables were now built from stone and the so-called Bohemian "Gewölbestellungen" -- vaulted stables -- brought a further improvement.

Management of the tilled fields followed the traditional three field system. One with winter grain, one with summer grain and one plowed and fallow. Animals grazed on the fallow in the summer. Chemical fertilizers were not yet available and stable manure produced by the small numbers of livestock who were pastured in the summer was far from sufficient. Meadows and pastures combined with common meadows often made up half of the entire area. Persistence in old ways and preference for old crops, which lasted until the end of WWI in some places, meant that the farmers had a heavy yoke because all those with a given kind of field always had only one crop to grow.

The soil working tools were initially made by hand by the farmers themselves and were quite primitive. Plows were made of wood with an iron tip that served as a "scraper." Harrows had wooden frames and iron "teeth" that had the task to crumble the plowed soil to make a proper seedbed or to bury the seed.

Plows continued to develop and soon it was made entirely of iron with only the handles still made of wood. A cultivator made with a wooden frame and rows of goose-foot type scrapers was soon replaced by the iron cultivator with quill-type prongs.

The main crop was Rye and was the only winter grain for a long time. Wommer wheat was formerly known as winter wheat. Summer crops included rye, oats, barley and potatoes. "Dorschen" and beets were produced as fodder for the oxen. The grain was seeded into prepared beds and when it emerged four furrows were cut into the field. Until the turn of the century grain was

harvested with a scythe. Later grain was sowed on wider fields with 40 or more furrows and by that time on mowed by the scythe and sickle. The scythe had been long used but only for mowing grass. Mowing machines took a long time to become accepted.

Grain was initially threshed with flails and winnowed (cleaned) by throwing it against the wind. Before 1900 a hand operated threshing machine was introduced. At about the same time the Putzmühle also became known, which separated the grain from the husk. The Gopel was used for power during the 19th century and it permitted a further development of the threshing machine.

(Part Two will appear in our next issue.)

The Germans' Ten Favorite Dishes

from *The German American Journal*

International cuisine has been gaining ground in Germany for years now, but a recent survey has revealed that grandma's solid home cooking is still the Germans' secret love. The survey was performed by the Central Marketing Association of German Agricultural Industry to find the Germans' ten favorite dishes.

Many Germans are now "returning to the roots", in the form of good home-style cooking. It may also be that some people are feeling a little fed up with "trendy" food.

The results of the Central Marketing Association survey thus comes as no big surprise for insiders in the restaurant business. It is simply a clear affirmation of home-style cooking. These are now the Germans' ten favorite dishes: 1) Beef olive; 2) Beef goulash; 3) Roast chicken; 4) Sauerbraten; 5) Braised beef; 6) Roast pork; 7) Wiener Schnitzel; 8) Filet steak; 9) Pork cutlets; 10) Meatballs.

But what about all those popular foreign dishes like Italian pizza and spaghetti, Chinese food and American hamburgers? The two worlds seem to be leading peaceful coexistence. People enjoy the occasional international fling, but it appears that grandma's recipes are the secret favorite.

The Measure Of It

Conversion Factors For Some Old Bohemian Units

(Translated by Karen Hobbs)

If you have gone through old records or books and have encountered odd measurement units by which you were totally lost, you will want to study this article. It may be of great help to you if you need to determine for instance the size of your ancestors land.

Source: "Heimat in Boehmen Semeschitz - Kreis Bischofteinitz" by Dr. Karl Stich, 1988, privately published, Regensburg. pages 824-830.

Below, I have always translated the es-test as ss.

Altboehmische oder Prager Laengenmasse (Old Bohemian or Prague linear measure)

1 boehm. oder Prager Elle	59.2710 cm
1 boehm. Schuh (Fuss) = 1/2 Elle	29.6355 cm
1 boehm. Zoll = 1/12 Schuh	2.4696 cm
1 boehm. Linie = 1/12 Zoll	0.2058 cm
1 boehm. Klafter = 3 Boehm. Ellen	177.8130 cm
1 boehm. Lachter = 4 Boehm. Ellen	237.0840 cm
1 boehm. Ruthe = 8 Boehm. Ellen	474.1680 cm
1 boehm. Landseil=52 Boehm. Ellen	3082.0920 cm

Niederosterreichische oder Wiener Laengenmasse

("Lower Austrian" or Vienna linear measure)

1 niederoesterr. oder Wiener Elle	77.7558 cm
1 niederoesterr. Klafter	189.6484 cm
1 niederoesterr. Fuss = 1/6 Klafter	31.6081 cm
1 niederoesterr. Zoll = 1/12 Fuss	2.6340 cm
1 niederoesterr. Linie = 1/12 Zoll	0.2195 cm
1 niederoesterr. Faust (Pferdemass)=4 Zoll =	10.5360 cm
1 niederoesterr. /Post-/Meile = 4000 Klafter =	7.585936 km
Flaechenmasse (area) 1 Wiener Quadratklafter	3.596652 qm (qm==square meter)
1 niederoesterr. Joch = 1600 Quadratklafter	0.575464 ha (Hectare)
1 boehmischer Strich = 1/2 Joch =800 "" ""	0.287732 ha
1 oesterr. Metzen Aussaat = 1/3 Joch	0.191821 ha
1 Stallung /Wald/ = 40 Strich	11.509280 ha

For those of us in the multitude of non-metric countries, one hectare is 2.471 acres. 640 acres in one square mile. Thus one Strich = .711 US acre.

Altboehmischen Getreidemasse (Old Bohemian dry volume measures)

1 Strich (gestrichenen Masses)	93.5829 liter
1 Viertel (auch "Sturz" genannt)	23.3957 liter
1 Metzen (= 1/4 Viertel)	5.8489 l
1 Pinte (= 1/3 Metzen)	1.9496 l
1 Seidel (=1/4 Pinte oder 1/192 Strich)	0.4874 l

Niederosterreichische oder Wiener Getreidemasse (Austrian dry volume)

1 niederoesterr oder Wiener Metzen	61.4868 liter
1 Viertel Metzen	15.3717 l
1 Achtel Metzen	7.6858 l
1 Massel (= 1/16 Metzen)	3.8429 l

Altboehmischen Getraenkemasse (Old Bohemian liquid volume measures)

1 Fass (=4 Eimer=128 Pint)	244.4544 liter
1 Eimer (=32 Pint)	61.1136 l
1 Pinte (=4 Siedel)	1.9098 l
1 Seidel (= 4 Viertling)	0.4774 l
1 Viertling	0.1193 l

Niederosterreichische oder Wiener

Getraenkemasse (Austrian liquid volume)

1 Wiener Fass (=4 Eimer=160 Mass)	226.3558 liter
1 Wiener Eimer (=40 Mass)	56.5889 l
1 Wiener Mass (=2 Halbe)	1.4147 l
1 Wiener Halbe (= 2 Seidel)	0.7073 l
1 Wiener Seidel	0.3536 l

Altboehmischen Gewichte (Old Bohemian weight)

1 Zentner (= 120 Pfund = 6 Stein)	61.7277 kg
1 Stein (= 20 Pfund)	10.2879 kg
1 Pfund (=32 Loth)	514.3983 g
1 Loth (=4 Quintel)	16.0749 g
1 Quintel (Quentel)	4.0187 g

Niederosterreichische oder Wiener Gewichte (Austrian weight)

1 Zentner (= 100 Pfund = 5 Stein)	56.0060 kg
1 Stein (= 20 Pfund)	11.2012 kg
1 Pfund (= 2 Mark = 16 Unzen = 32 Loth)	560.0600 g
1 Mark (=8 Unzen = 16 Loth = 24 Karat)	280.0300 g
1 Unze (=2 Loth)	35.0037 g
1 Loth (=4 Quintel)	17.5018 g
1 Karat (1/24 Mark)	11.6679 g
1 Quintel (= 4 "Pfeniggewichte")	4.3754 g
1 Pfeniggewicht (=15 Gran)	1.0938 g
1 Gran (= 3 Graen)	0.0729 g
1 Graen	0.0243 g

History For Sale

German-Bohemians - The Quiet Immigrants

by La Vern Rippley & Robert Paulson
A "must have" book for researchers. Over ten years in the making. Fully researched. Nine chapters describing our German-Bohemian ancestors life in the homeland, the journey to America and life in their new-found homes. Customs, traditions, music, heritage and more. Over 150 photographs.
Hard cover, 279 pages. \$25.90

Border People: The Böhmsche (German-Bohemians) in America

by Ken Meter and Robert Paulson
Highly recommended, fully researched. Includes many counties in Wisconsin. Soft cover, 32 pages, many photographs. \$11.50

Duetsch-Böhmsche Küche

A German-Bohemian Cookbook. Dozens of authentic German and German-Bohemian recipes. Ring bound, soft cover, 88 pages of recipes. . . . \$9.00

The Whoopee John Wilfahrt Dance Band, His Bohemian-German Roots

by LaVern J. Rippley. \$6.00

German-Bohemian Immigrant Monument Book

- A souvenir booklet of the monument dedication by the GBHS. \$5.00

Music

"German-Bohemian Heritage Singers, Preserving the Heritage" cassette tape. A wonderful array of German and German-Bohemian dialect songs. \$9.00

"Preserving the Heritage II" cassette tape. An encore performance features even more toe tapping and heart warming songs in the German and German-Bohemian flavor. Add it to your collection today. \$10.00

All prices (U.S. Funds Only Please) include sales tax and postage . If you wish to order any of these items, send a check payable to GBHS and mail it with your request to: GBHS, P.O. Box 822, New Ulm, MN, 56073-0822

Short Stories

(Editors note: The next two short stories were taken from the 1995 Egerlander Yearbook and translated by Karen Hobbs.)

The Tale Of The Treasure Of Ploïss

During the 30 years war a war chest of money was buried near "Braun" in Ploïss. At a certain place passersby often saw a small flame glowing and leaping - sometimes even a fire glowed. A pipe smoker once took a bit of charcoal from this fire in order to light his pipe. Since it did not seem to want to burn he went off grumbling. Later he found in his pipe that instead of a piece of coal there was a nugget of gold. The people went at once to retrieve the golden treasure. The heavy block of stone that they found was already lifted and fitted with a sturdy prop. Suddenly they heard in the stables of the nearby houses the cattle crying frightfully and they quickly left the stone in its proper place and giving up all attempts to move it they left the area. Thus the treasure in "Brauns Hofe" remains undisturbed even today.

The White Rock

It was early Fall, mushroom harvest had just begun and I went with my grandfather "in d'Schwamma" -- to gather mushrooms. We took the train from Neudek to SaifenhNusel. Taking the train was not expensive for all my uncles, my father or anyone of my grandfather's grandsons. He was retired from the railroad and we traveled with administrative tickets. We departed around 7:30 a.m. and arrived at our destination after about half an hour. SaifenhNusel lay in the center of the large forested area of the Peindiberg and from the railroad station we set out in a northern direction. Soon we came to the SaifenhNusel Gasthaus which had burned down during the last year. Right after that we passed the "Forsthaus" after which we disappeared into the woods. Father was quite familiar with the area.

We had not yet gone far into the forest when we saw broken down fences behind which the ground showed deep depressions. Then "Opa" said to me: "Bub [boy], those are old tunnels that have caved in. They were mines in earlier times and tin ore was the main thing they yielded. The ore was

taken to the place where the railroad station now stands and there it was washed and sifted [geseift]. Ever since then the place has been called the "Saifhaus" -- "SaifenhNusel. "

In our search for mushrooms we went ever deeper into the forest. We found ample clusters of fungi. We picked mostly "Steinpilze" and there was plenty of that. Indeed we could not leave behind a couple of "Blaupilze" and beautiful "Braunkappen" and "Eierschwammerle" (Pfifferlinge). Our mushroom sack was filled quite soon. Then father said to me: "We really could turn back already but we will go on a little bit farther where we will come to the "white rocks. We will rest there and eat our bread."

After hearing this I was curious and asked grandfather, "What father said -- is the rock really white or why is it so-called?"

"No, no, that is certainly a rock that looks much brighter than the others here where we see mostly only fairly dark granite. From old lore there are many tales about these rocks. Now wait a little, soon we will be there and then I will tell you the tale that surrounds these stones." This was my "opa's" answer to my questions.

While we were talking we had come from the thick forest into a clearing. There a slope led up to a rock outcropping. We went up to it. Once on top, father showed how the mighty rock was made of a combination of large boulders. One very much resembled a castle or a ruined Schloss and I noted that it was much brighter than all the others. That particular rock rose up higher than the trees, and not far from where we were.

"There Dieter" take a look," said father, "that is the white rock. We'll sit here and eat our bread and I'll tell you the story."

Then he took his rucksack from his back, took our breakfast out and with it a beer bottle full of malt coffee. He held out the bottle to me with the words: "Drink some, you must be thirsty!"

We had selected a beautiful grassy spot where we could be comfortable and had a full view of the rock. Now father was caught up in telling the tale.

Many years ago there was a "HAtebub" [boy in a hat, poor cottager?] watching his flock over

yonder," said father as he pointed to Limnitz in the south in the courtyard near PuchrichbrAckerl "this shepherd stooped to pick some little flowers which he stuck in his hat. Among these flowers was a particular spring blossom. As the shepherd moved farther along with his animals he came to the white rock. He leaned on it and suddenly something behind it moved and when the boy went around to see what was the matter, he saw there a beautiful large hall. In the hall lay a vast collection of treasure. The shepherd boy discerned mountains of gold and jewels laying there. In front of it sat a single poorly-clad little woman. She held a shirt in her hand which she was sewing. But she took only one stitch every year. Next to her lay a large black dog. The "HAtebub" went courageously into the opening in the rock and put his hat on a table. The old woman, who was really a fairy, spoke to him: "Take as much of the treasure as you can carry, but forget not the best." The boy did not have to be told twice! Quickly he stuffed his pockets full of treasure and quickly left the rock palace. He felt a little uneasy there inside. From the words of the old one he had believe that "the best" meant the gold. As he stepped into the open outside the rock again there was a frightful crack and the rock was again closed up. And the boy found his pockets were empty. Now it occurred to the shepherd what the words "forget not the best" really meant. He had forgotten his hat with the magic flower inside the rock. Now the boy searched each crack and scratch in the rock but it was for nothing -- the rock looked as it should have. Without the Spring flower it would not open itself any more. If the shepherd had not forgotten his hat he would have been rich. He would also have saved the white lade from the enchanted castle which is what the white rock really is. He returned time and again, searching for the miracle flower but never found any more. On Good Friday [Karfreitag] in the Passion it is said that "wenn die Glocken nach Rom geflogen sind, da son der Felsen aufgehen." But still no one has ever known the exact right time."

Father then said that if a pine tree should grow on the rock, when boards are made from the tree and a tub is made of the boards then an innocent human child should be bathed in the tub. That child will save the enchanted lady. Father pointed one last time to the white rock and said: "The large rock is the enchanted castle, the smaller stone boulders are the stables.

Underneath is swamp water that is really manure flowing from the stables.

When "opa" and I were home again after our mushroom hunt, I told "oma" the story. She knew it and had something else to add: "Yes, that is exactly what happened out there at the white rock. People say also that during the night of Good Friday, the rock opens, an old farmer comes out and sows for the next year. On the next Good Friday, gold grows from this seed. Whoever comes there at the right time can see for himself and fill his pockets with gold. And that is the story of the white rock that my grandparents told me. They have never found the gold there, nor have we boys. But in spite of all that we have become rich -rich in memories of this beautiful area and rich in our love of our homeland!

Coming Next Issue

**Agriculture In The Homeland Part II
The Expulsion Chest
Weddings In The Egerland**

Coming Events

**October 19, 1996
Fall General Member Meeting
Lower Level New Ulm Public Library
9 A.M.**

Heritage Singers Dates of Performances

September 8

St. Peter & Paul Church Picnic
Mankato, MN

September 22, 1:15 P.M.

St. Marys Church Picnic
New Ulm, MN

October 5, 3:45 P.M.

Oktoberfest
Holiday Inn, New Ulm, MN

October 6, 2:30 P.M.

Oktoberfest
Turner Hall, New Ulm, MN

October 12, 11:30 A.M. - 2:30 P.M.

Oktoberfest
Turner Hall, New Ulm, MN.

October 13, 2:30 P.M.

Oktoberfest
Turner Hall, New Ulm, MN

Addresses

German -Bohemian Heritage Society
P.O. Box 822, New Ulm, MN 56073-0822

E-Mail

Society & Newsletter:
lalgbhs@newulmtel.net

Research Information:
rpaulgb@winternet.com

GBHS Home Page On The World Wide Web:
http://www.genealogy.com/gene/reg/SUD/sudet_GBHS.html

German-Bohemian

FEEFHS Convention A Winner

by Louie Lindmeyer

Those of you who were able to attend the 1996 FEEFHS (Federation of East European Family History Societies) convention in Minneapolis June 9 - 11 should consider yourselves lucky. The amount of genealogical and historical knowledge on hand in the form of speakers was astounding. I was able to attend presentations by Ed Langer, Karen Hobbs, and LaVern Rippley, (all GBHS members) among others. The range of topics and detailed information available was excellent and included printed handout material, slide presentations, and lectures. Thanks to Robert Paulson the ethnic tours of Minneapolis and St. Paul along with the ethnic dinners were also most enjoyable.

Hats off to Ed Brandt and the other volunteers and members of FEEFHS for a job well done!

German-Bohemian Heritage Singers Release New Cassette

The German-Bohemian Heritage Singers have just released a new cassette tape titled "**Preserving The Heritage II**". With toe tapping songs like "**Hinter Den Böhmischen Bergen**", heart warming songs like "**Ich Wart Auf Dich**" and folk songs like "**Föla Stoinla**" the cassette is a true winner. You won't want to miss this cassette described as "**their best performance yet**". Also included is one number featuring Robert Paulson on the famed instrument called a "dudlsook" (German-Bohemian bag pipe). The cassette was recorded by Bill Ness of Shady Grove Music in New Ulm.

The cassette sells for \$10.00 including postage. For ordering information see "History For Sale" in this newsletter.

Queries

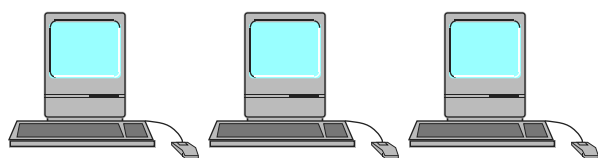
This space is provided free of charge to anyone who needs help finding his/her ancestors. Many of our readers have done extensive research on their families, and since many of our families are related or

immigrated from the same village, we can be of great help to each other.

I am seeking information regarding the Artner family who lived in the Comfrey, MN. area from approximately 1899 until 1939. My grandfather, Michael Artner came to America from Austro-Hungary. I have conflicting dates as to his emigration. I was always told he was 33 when he arrived in this country in 1898 and settled in Sleepy Eye, but have recently found the 1900 census that states he came in 1883 at the age of 17. He married Mary Ebenhoe (Ebenhoeh - Ebenhoh) and settled on a farm near Comfrey. I was told that Mary came to America from German-Bohemia at the age of 27 on the same boat as Michael and that they had just met on the boat and were married 3 weeks after arriving here. They were married Feb. 14, 1899. I have since found a photograph taken at a Sleepy Eye photography studio in about 1886. It shows Mary at about age 14 with her mother and stepfather taken at a Sleepy Eye studio in about 1886. It would appear that Michael and Mary did not meet on the boat, but many years later in Sleepy Eye. This conflicts with all the family history I was taught while growing up. Through research, I now believe that Mary's mother, Anna, was widowed in Bohemia when Mary was very young. She married someone named Schoutzki (sp.) and came to America and settled in Sleepy Eye because Mr. Schoutzki already had a son living there. Then, it seems, Mr. Schoutzki died and she married a John Sellner. It appears that Anna was his 3rd wife and he was her 3rd husband. They are now buried next to each other in Sleepy Eye. My mother at 92, still insists that her mother Mary came here without her mother at the age of 27 and that she never knew of the existence of a grandmother (Anna) in America, yet I have a photo of a teen-age Mary with her mother taken in Sleepy Eye Anna died 2 years before my mother was born, yet, why was she never mentioned?) My mother does recall that when she was a child they used to visit some relatives named Schoutzki and Sellner. If anyone can help me sort this out it would be greatly appreciated as I am trying to write a book on our family and have so many conflicting stories. Perhaps someone else's family research may coincide with some of this. Michael and Mary raised 9 children - - - Anna, Joseph (died at age 10), Michael, Marie (my mother), Frank, Theresa (died at age 19), Clara, Joseph (#2) and Catherine. They left the farm and moved

into Comfrey in 1914. They were very poor and Michael worked at various jobs from driving the "rag truck" to working on the railroad. Mary took in laundry and cleaned offices. Mary died at the age of 59, and Michael at 85. Three of the children, Frank, Marie and Catherine are still living. I would appreciate hearing from anyone who knows anything at all about any of these people and/or their ancestors. I especially would like to find out names of towns in Europe that they may have come from. My research has come to a dead stop at America's shores. Thank you.

Marlene Gerlach
145 Oakwood Road
Apple Valley, MN 55124
Phone (612) 432-7027



Computer Corner

by Paula Goblirsch

Internet Resources for German Genealogy

If you have ancestors who emigrated from German-speaking areas of Europe, there is information on the Internet that can help you in your research. You can get information from the world-wide web, from newsgroups, by FTP, or by e-mail. Much of the information is available in English, some in German, and some sites give you the choice of language.

World-Wide Web Sites

A good place to start your research is the German Genealogy HomePage at:

<http://www.genealogy.com/gene/index.html>

This page is in English.

- beginner's tips and general help
- regional research (such as help in searching for ancestors in the Sudetenland)
- information on German emigration to America
- a list of FAQ's (Frequently Asked Questions) and documents from their anonymous FTP site and

Listserver.

-links to genealogical information in other countries, general information about Germany and to private family pages.

Another good site to try is Internet Resources for German Genealogy at

<http://www.bawue.de/~hanacek/info/edatabase.htm>

These pages are available in both English and German.

- specializes in North Moravia, the Palatinate and Swabia
- general and regional genealogical information
- secondary genealogical sources
- information on archives
- online libraries catalogs
- online town locator
- online phone books
- sources of supply for historical/detailed maps

The Federation of Eastern European Family History Societies (FEEFHS) site at

<http://www.dcn.davis.ca.us:80/~feefhs/> has

compiled quite a bit of genealogy information on eastern Europe including Bohemia and Slovakia.

- search engines for surnames, place names and societies
- Internet resource guide
- Internet research guide
- map room
- links to other eastern European sites

To find genealogical, historical, and geographical information about specific German-speaking areas like Bohemia, Prussia, Pommerania, etc., you can type that name into any web search engine to receive a list of sites.

Mailing Lists

If you'd like to share information with other researchers you can subscribe to a genealogy mailing list. You will then receive e-mail messages posted by other members of the list. You can reply to these messages or post your own queries. If the list gets a lot of messages every day, you might want to request that you receive messages in a digest format. When you subscribe, you receive information about digests, unsubscribing and posting messages.

Here are two list of interest to those researching German-speaking areas of Europe or researching in Minnesota:

- GEN-DE-L: A discussion group for German genealogy. Messages are mostly in English, but some are in German. To subscribe, send the following to listserv@mail.eworld.com: SUB GEN-DE-L firstname lastname. Mailing address for postings is gen-de-l@mail.eworld.

- NDSDMN-L: Discussions of genealogical and historical research for the North Dakota, South Dakota, and Minnesota region. To subscribe, send an e-mail with "subscribe" as the Subject (without quotes)to:
ndsdmn-l-request@genealogy.emcee.com. Mailing address for postings is:
ndsdmn-l@genealogy.emcee.com.

Newsgroups

If you don't want to receive a lot of e-mail, but would still like to share information with other researchers, you can subscribe to a genealogy newsgroup. You must have newsreader software (or a web browser with that capability like recent versions of Netscape) and an Internet provider that carries the newsgroup you are interested in. Depending on the browser or site, you may only be able to read news and not reply or post.

The newsgroup for German genealogy is soc.genealogy.german. This newsgroup is the same as the GEN-DE-L mailing list.

These are only a few of the many resources for German genealogy currently available on the Internet. Remember that additional information is being added all the time and you should always be creative in your searching and browsing methods.

Newsletter Deadline

The next edition of this newsletter is scheduled for publication in December. If you wish to contribute an article, send us a query, or write us a letter, our deadline is November 1. Thank you.

Memorials In Memory Of . . .

Rose Hamann

from Gerald & Shirley Forst

Eleanor Wurtzberger

from Eleanor Kretsch

Irene Seitz

from Eleanor Kretsch

Neil Trembl

from Mariann A. Trembl

Leon Stadtherr

Dan & Trudy Beranek

Paul & Janice Kretsch

Carroll & Jo Elijah

Viloa Klinkhammer

From Bill & Diana Embacher

Wilbert Olson

from Ruth Mowan

Catherine Franta

from Bud & Lillian Stimpert

Emma & Joleen Keckstein

Frieda Sellner

Eleanor Kretsch

Bill and Diane Embacher

Gladys Ries

Paul & Janice Kretsch

Randy & Monica Wenninger

Arnold Stimpert

from Eleanor Kretsch

Paul & Janice Kretsch

**German-Bohemian Heritage Society
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Please list surnames you are researching including geographical locations. (Optional)

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