



Dodge County Historical Society

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www.maymuseum.com

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Taco Bar, Clown Sundaes Highlight Refreshments at Museum Fundraiser



A beautiful evening highlighted last year’s ethnic festival. Guests enjoyed refreshments and entertainment from the British Isles, Czechoslovakia, Germany and Scandinavia.

The major annual fundraiser for the May Museum is scheduled for Friday, June 1. Mark your calendars to attend “Celebrate the Ethnic Diversity of Dodge County” from 6:30-9:30 p.m. on the Museum grounds.

Food and drink unique to Greece, Italy and Mexico will be available for sampling. Among many selections will be a taco bar and Petrow’s Chocolate Clown sundaes.

Ethnic interest centers will feature displays with people sharing their stories relevant to each of the three featured countries.

Attendees will have the opportunity to look up information on ancestry.com. Members of the Eastern Nebraska Genealogical Society (ENGS) will be available to offer assistance.

Fundraiser, continued on p. 3

Director's Column

Jeff Kappeler



On May 23, Claire Mares will turn 91. She is unable to host the Eastern Nebraska Genealogical Society's (ENGS) library in her home, as she has so faithfully done since the 1970s. ENGS and the Dodge County Historical Society have worked in close partnership for many years, so it is only fitting that the library should be relocated to the May Museum.

Packing the contents of the ENGS library will take place the end of May. Everything will gradually be integrated into the historical society's own holdings. When the transition is complete, members of both societies will continue to assist researchers in making exciting discoveries about their families.

Future meetings of ENGS will be held at the May Museum the second Monday of each month at 7 p.m. Special browse sessions will be rescheduled with the time and date announced in the near future.

Claire and members of ENGS have served researchers for many years. Similar services will continue, thanks to this wonderful collection of materials that will now have a new home.

Happy future researching everyone and Happy Birthday, Claire. Thank you for many years of valuable and faithful service. Your knowledge and abilities are unsurpassed.

Calendar of Events

Fri., June 1
6:30-9:30 p.m.
Ethnic Festival Fundraiser

July 13-15
John C. Fremont Days

May Museum Newsletter

Memorials & Gifts

In Memory of Barbara Groh
Mr. & Mrs. Daryl Benham
Bobbi Groh & Emily Reber
family
Tim & Maxine Schrader

In Memory of Elaine Knoell
John & Holly Goldsberry

In Memory of Alex Lamme
Alice A. Nott

In Memory of Pat Martin
Steve & Lori Dahl
Jeff Kappeler
Jim & Patty Manhart
Julie O'Hanlon
Larry & Linda Shepard
Tom & Carol Waring

In Memory of Mary May
Jan Lutz

In Memory of Bob Perry
Julie O'Hanlon

In Memory of Eugenia Tank
John & Holly Goldsberry

In Memory of Omer Troester
John & Marilyn Mitchell
Faith Perry
Bertha Troester

In Memory of Richard Vitters
Jack & Judy Ekeler
Jeff Kappeler
Alice A. Nott
Marilyn Peterson
Stan & Twila Sass
Judy Vitters

In Memory of Charles Wilhite
Jack & Judy Ekeler

In Memory of Her Family
Robert Aeschbacher, Jerome
Aeschbacher, Thomas
Aeschbacher, Bernice
Aeschbacher, Julia
Aeschbacher Beisser
Alice A. Nott

Make Your Own Chocolate Clown Sundae

Under Fountain Delicacies, an early menu from Fremont Candy Kitchen lists Petrow's Original Chocolate Clown for 20 cents and Petrow's Original Junior Chocolate Clown for 10 cents.

The Chocolate Clown was first served around 1905.

Anna Mae (Johnson) Soderling began working at the Fremont Candy Kitchen in 1942 when she was 12 years old.

"Everyone loved the Clown

sundae," Anna Mae said. She added that Petrow's always had good ice cream.

Here's how to assemble the Chocolate Clown sundae.

First, layer vanilla and chocolate ice cream in a sundae glass.
Top ice cream with chocolate syrup and marshmallow topping.
Finally, sprinkle with crushed Spanish peanuts.

Ethnic Festival Includes Food, Musical Selections from Featured Countries of Greece, Italy, Mexico

Fundraiser, continued from p. 1

The Museum will be open for visitors to enjoy the current exhibit, "Transplanted: The Early Ethnic Settlers of Dodge County." Also, volunteers will be present in the garden to answer questions and give advice about the various plants.

A variety of ethnic musical selections will be provided during the evening. In addition, guests will have the opportunity to hit a piñata.

Proceeds from the evening's event have been designated to modernize the Museum kitchen. Jeff Kappeler, director, said the last update was 22 years ago. "At that time, we weren't doing events like showers and club meetings."

Jeff explained everything will be removed from the kitchen, "down to bare walls." Updates will include: new appliances, flooring, cabinets, countertops and lighting.

Admission cost for the fundraiser is \$50 per person. Additional tax deductible donations are appreciated. If that amount is \$100 or more, it will be recognized on a donor board at the event.

Those interested in attending should call the May Museum at 402.721.4515. Deadline for registration is Saturday, May 19. Name tags will be available upon arrival on June 1.

Advance reservations are

required because a precise count is necessary to guarantee sufficient refreshments. Tickets will not be sold at the event.

If you have another commitment for the evening of June 1, please consider making a donation to the May Museum.

Volunteers Have Many Faces at Museum



Docent Joan Svoboda, left, explains to Museum visitors the history of items in the dining room.

Approximately 100 volunteers donate their time, knowledge and skills to the May Museum. "Many of these people often have a tendency to be invisible because they are working behind the scenes," Jeff Kappeler, director, said.

Jeff emphasized that all volunteers are an integral part to the functioning of the Museum and their efforts are "absolutely appreciated."

Between 35-40 docents are very visible and become very knowledgeable about the history of the Museum. More than 20 women spend

many hours digging, planting and weeding in the garden.

Every year, about 15 volunteers help with presentations for 4th graders during A Day in the Past.

Some people donate their time by serving on a variety of committees, including fundraising, arboretum and building. Others assist with setting up and dismantling displays, collection preservation and working with computers.

Soderling Shares Work Experiences from Petrow's Fremont Candy Kitchen



Anna Solderling has shared the toffee recipe used at the Fremont Candy Kitchen. Samples will be available during the June 1 Museum fundraiser.

Anna Mae (Johnson) Soderling, 88, was 12 years old when she began working at Petrow's Fremont Candy Kitchen on Main Street.

Nick Petrow was about 13 years old when he emigrated to America from his native Greece in 1895. He traveled to Minneapolis and got a job selling sweets and sundries from a fruit cart. Four younger brothers also emigrated and three of them settled in Fremont.

John, one of the brothers, convinced Nick to leave Minneapolis and move to Fremont. In 1903, Nick and John rented a Main Street building and opened Fremont Candy Kitchen. As a confectionery, the brothers sold candy, fruit, soda pop and other sweets. They also had sandwiches, newspapers and cigars.

Anna Mae learned to make candies from a man "we called Tony." An emigrant from Greece, Anna said Tony was "good at candy-making."

Candy was made in the basement and large copper kettles were used. "We had to keep stirring the butter and sugar so it would melt and not burn," Anna Mae said.

For four years, Anna made toffee, caramels, nougats, creme-filled (orange, pineapple, cherry) chocolates, anise, peanut brittle and mints. Her favorite to eat was the pecan roll, which was made of fondant, dipped in caramel, rolled in chopped pecans and then dipped in chocolate.

"Petrow's candy was hard to beat. There was none better," Anna Mae said.

She remembers John Petrow, who was "a little on the chunky side," would sometimes sit behind the candy counter and take orders. He also kept his eyes on the employees. "He didn't want us goofing off."

Around 1930, a fire gutted the Fremont Candy Kitchen. The Petrow brothers moved across the street and opened Petrow's Cafe.

When Anna Mae was 16, Tony died and his death also ended the candy-making at Petrow's and Anna Mae's job that paid 25 cents an hour.

Reminiscing about working at Fremont Candy Kitchen, Anna Mae smiled and said, "It was the best fun job I had."



A variety of boxed chocolate candy sold at Fremont Candy Kitchen included: Hard and Soft Centers, Assorted Soft Centers, and Family Assortment.