



Dodge County Historical Society

1643 N. Nye Ave. / P.O. Box 766 / Fremont, NE / 68025 / 402.721.4515
www.maymuseum.com

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Meisinger Gives Demonstrations for Cookie Making, Paper Casting



Springerle cookies have been called "too pretty to eat." Return guest of the May Museum, Connie Meisinger, will demonstrate how to make them.

Connie Meisinger will return to the May Museum on **Saturday, Nov. 26**. Participants can attend a hands-on class focusing on two traditional German molded cookies. Springerle are anise flavored, dense and dry cake-like cookies. Speculaas are thin and crisp almond spice cookies. Everyone will roll and form their own cookies to bake at home. A large, preferably rimmed, baking sheet should be brought to transport the cookies home.

This two-hour session (including both cookies) is scheduled from

Meisinger, continued on p. 2

Director's Column

Jeff Kappeler



Look up! The roof railing is complete! The next step will be the installation of matching porch railings on the south side.

Suddenly it's November. Each year we say the same thing. It seems we were just taking the more than a dozen Christmas trees, along with ornaments and decorations, up to the attic. Now, it's time to think about carrying everything down again.

Decorating, including putting electric candles in every window, needs to begin by Nov. 1 in order to have the Museum ready for various Christmas parties scheduled in November and early December.

Although decorating does not begin until Nov. 1, planning has to begin by Oct. 1 because we try to vary the decorations every year.

Drawing for the winner of the Victorian Dinner for eight takes place on Dec. 31. It's not too late to mail or bring your tickets to the Museum.

During the remaining two-year period of the Transplanted exhibit, ethnic recipes will continue to be published in the quarterly newsletter. (See Joan Svoboda's plum dumplings recipe on p. 3.) Please consider submitting a favorite recipe and briefly explain why it is special to you and your family. The next newsletter will be mailed in early March. Recipes should be mailed or left at the Museum by mid-February.

Memorials & Gifts

In Memory of Fay Hill

Jack & Judy Ekeler

In Memory of Alice Johnson

Jack & Judy Ekeler

In Memory of Audre Kerrigan

Steven & Lori Dahl

Jack & Judy Ekeler

Cora Hansen

Jeff Kappeler

Julie O'Hanlon

Deb Spicka

In Memory of Maureen May

Alice Nott

In Memory of Sandy Peterson

Kathleen Byrnes

Charles & Beverly Thomsen

Meisinger, continued from p. 1

9:30-11:30 a.m. Seating is limited and reservations are required at a cost of \$50.

During an afternoon session from 1-3, Connie will teach the art of paper casting and those attending will create castings to assemble a charming wreath. Everyone will make one casting in class and be given enough cotton linters to compete their own wreath at home. Connie will demonstrate how to assemble the wreath.

Reservations are also required for this activity at a cost of \$50. This price includes everything needed to complete the wreath, including: one cookie mold, one chipboard base, cotton linters and ribbon. Connie will show samples of cards made with paper castings.

Anyone wishing to attend one or both events should call the Museum at 402.721.4515 before Wednesday, Nov. 16.

In Memory of Tom Podroza

Jeff Kappeler

Terry & Janice Nosal

Calendar of Events

Saturday, Nov. 26,

9:30-11:30 a.m.

Cookies Demonstration

Saturday, Nov. 26, 1-3 p.m.

Paper Casting

Tuesday, Dec. 6, 7-9 p.m.

Museum Open House

Thursday, Dec. 17, 7 p.m.

Quarterly Meeting

Sat., Dec. 24-Mon., Dec. 26

Museum Closed

Saturday, Dec. 31

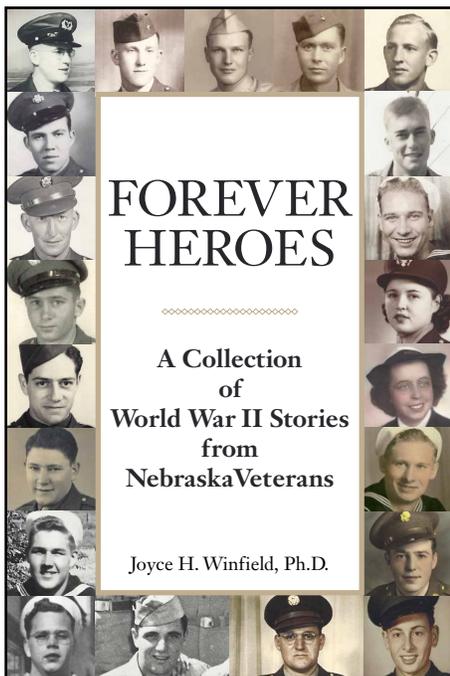
Final Day before

Museum Closes for Season

Open House Features Ethnic Decorations, Tribute to Area World War II Veterans

The May Museum Christmas Open House will feature some trees and decorations representing various countries. This complements the current Museum exhibit entitled "Transplanted: The Early Ethnic Settlers of Dodge County." The annual event will be Tuesday, Dec. 6 from 7-9 p.m. and admission is free.

Also, in recognition of the 75th anniversary of the bombing of Pearl Harbor (Dec. 7, 1941), World War II veterans will be honored. Joyce Winfield, Dodge County Historical Society newsletter editor, has written a book relating the stories of 21 area World War II veterans, most living in Dodge County.



Joyce will speak briefly about "Forever Heroes: A Collection of Stories from Nebraska Veterans."

Individuals featured in the book have been invited to attend.

During the evening, there will be the opportunity for guests to ask questions and also to purchase "Forever Heroes." Light refreshments will be served.

Let's Bake Some Plum Dumplings

Joan Svoboda submitted this recipe for Plum Dumplings. She writes: "When I was small there was no perpetual care at cemeteries. My grandma, mother, sister and I would go once a week to mow my father's grave. Grandma (1876-1951) would go across the gravel road and pick wild plums from bushes growing in the ditch and put them in her lifted apron. We knew that week plum dumplings would be on the menu."

The Czech recipe is from Tena Caldwell (1903-1990) who was a relative of Joan's father. She lived in south Omaha.

- 2 cups flour
- 1 egg (beaten)
- 2 tbsp. melted butter
- ¼ cup hot milk
- 1 tsp. salt
- 1 tsp. sugar

Sift flour with salt and sugar in a bowl. Make an indentation in the mixture and add beaten egg, melted butter, and mix all together with hot milk. Work well into a smooth dough.

Place on a floured board and roll to the thickness of one-fourth inch. Cut into small squares and place fruit on these squares and cover well with dough.

Cook in boiling water 8 to 10 minutes. Remove from water and pour melted butter over them. They may be sprinkled with sugar and cinnamon, or grated cottage cheese, or bread crumbs browned in butter.

Fresh fruit such as apricots, peaches, cherries or apples cut into squares may be used. This makes about 14 dumplings.

What Should We Wear for the Occasion?



Featured in the upstairs Billiards Room are reminders of the European village life and traditions people left behind when they emigrated to the United States. The time period represented is 1860-1900. Visitors will see items from various countries, including Czechoslovakia, Germany and Sweden.

This traditional Czech costume (above) dates about 1900 and is ornamented with lace and embroidery using metallic thread. It includes a separate white blouse with a black bodice and skirt embellished with a white sash.

On the right is a small wine keg and pewter pitcher. The German tavern chair with a heart cutout features a floral painted design. The cards on the tabletop are from the Czech card game called tarok. Four players use a deck of 54 cards, including the trump suit called tarocks. The tarocks are numbered in roman numerals I through XXI, plus the skeench, which looks like a joker.

Tarok tournaments are still held each year at Clarkson, Nebraska, during the annual Clarkson Czech Days Festival.

This men's Czech ethnic costume (top right) includes a long-sleeved white cotton shirt that is embroidered along the collar, down the front and around the cuffs. The shirt was frequently worn with a black vest and leather belt.



The collection of circa 1900 white christening gowns (below) were for both boys and girls. Most are handmade and often were handed down to be worn again by future babies in the household. Some are adorned with handmade lace and Swiss embroidery. A long slip probably was also worn with the gowns.

