



THE TOWPATH

Published Quarterly

(January – April – July – October)

The New Bremen Historic Association

January 2013

NBHA 38th Annual Christmas Tree Festival

Our Christmas Tree Festival Open House was held on December 2, 2012 from 1:30 to 4:00 P.M. at the Lockkeeper's House. All three floors of the building were brightly decorated with Christmas trees and Christmas displays. The building was open each day during Chamber office hours as well as the evening of the Village Christmas Tree Lighting in Lock One Park.



Serendipity Preschool students made Carolers



Lori (Schroer) Rindler & Owen Rindler

At Christmas Tree Festival

Tree Festival Participants

- Alco
- Barbara Ziegenbusch
- Bicycle Museum of America
- Boyd Dance Studio
- Capabilities Country Club
- Cindy Newman
- Diane Paul
- Family of Marcia Meyer
- Gen Conradi
- Gilberg Furniture
- Greg Paul
- In loving Memory of Karl, Evelyn & Susan Warner by Carole Warner Laveen
- In Loving Memory of Velma Rump by Bev Plattner
- Jackie Love
- Jill May
- Linda Lochtefeld
- Lock One Theater
- Lois Moeller
- Maria Stein Animal Clinic
- MariAna, Rogen & Colten Muether, Rianna & Taylor Paul
- Mile Creek Animal Hospital
- Minster Bank
- New Bremen Girl Scouts
- New Bremen Historic Association
- New Bremen Kindergarten Classes
- New Bremen Public Library
- Red Hat Society
- Ruth Brookhart
- Serendipity Preschool
- St. Peters Church
- Susie Hirschfeld
- TLC CCL
- True Value Hardware
- YMCA

Thank you to all who helped make the 38th Christmas Tree Festival a success!

"THE TOWPATH" is a historical reflection of New Bremen and the surrounding area published quarterly by the New Bremen Historic Association. Any stories and/or pictures that our readers are willing to share are welcomed.

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Board meetings are held the first Tuesday of each month at the Lockkeeper's House at 7PM.

Membership Dues

\$25.00 per year (includes spouse/S.O.)
Lifetime membership - \$250.00 (includes spouse/S.O.)

Payment is required by January of each year to assure uninterrupted delivery of The Towpath

All levels of membership receive "The Towpath"

From the MAILBOX



Dear Readers: Thank you for your calls and letters. We love hearing from you. **Gen & Joyce, Editors**

Here is a small donation from our class reunion this past weekend. Thanks for your help in getting the list of events in New Bremen history together for us. **Rex Fledderjohn** (9/26/2012)

Enclosed please find my check to renew my subscription for the coming year. It is a great publication. Thanks for all your hard work. We appreciate the time you give to *The Towpath!* **Jean Warner** (9/27/2012)

Everyone: Keep up the good work! We love *The Towpath*. **Ron & Marlene Hittepole** (9/30/2012)

Please put us down as Lifetime Members. We really enjoy *The Towpath!* You do a great job. **Janet Pape** (10/4/2012)

We always enjoy hearing from New Bremen. Keep up the great work. **Gene & June Hegemier** (12/4/2012)

News from the NBHA Board of Trustees

- Had a successful fundraiser at Pumpkinfest this year. Thanks to Diane Paul and others for serving the Waffle-on-a-stick.
- The Annual Christmas Tree Open House was held Sunday, December 2 at the Lockkeeper's House. Displays may be viewed through December.
- The siding on the NBHA Museum has been replaced with new siding by Preferred Builders, Inc. The Museum looks great. (See back page for pictures.)
- Currently we have two vacancies on the Board. Please call Larry Dicke if you are interested in filling one of these positions.
- The **Annual Dinner Meeting** will be held on **March 18, 2013** at the Holy Redeemer Fellowship Hall. Dinner will be served at 6:30 P.M. followed by a short business meeting and featured speaker. Tickets will go on sale February 1, 2013 and may be purchased from any NBHA Board member. Please mark the date on your calendar and plan to attend.

NBHS Class Reunion Reports

Class of 1939 Reunion



On September 20, 2012, the New Bremen High School **Class of 1939** held their annual class reunion at 1:00 P.M. at the La Piazza Restaurant in New Bremen. Classmates attending were Ruth Burmeister Luelleman, Betty Waterman McGowan, John Dicke, Roger Busse and Jim Moeller. Ruth Evelyn McKay and Mabel Engle were unable to attend. (Photos provided by Jim Moeller.)



Class of 1972 Reunion

The Class of 1972 held their 40th class reunion on Saturday, September 22, 2012. They began the evening with a tour of the school buildings that served as their elementary classrooms, cafeteria, high school classrooms and gym. The tour brought back many memories and funny stories to share. Following the tour they went to

Speedway Lanes where the reunion party was kicked off by Mayor Jeff Pape who welcomed all the class members back home to New Bremen and read a special proclamation that named them citizens of the day. They enjoyed a delicious meal. Each class member was asked to share a memory from their school years and it was amazing the things that people remembered. A highlight of the evening was the giving away of door prizes donated by local New Bremen merchants. The reunion was attended by 29 class members with Curt Dicke (Colorado) and Chris Ahlers (Florida) traveling the farthest. Two class members who have died, Don Boyd and Roger Niekamp were remembered. The planning committee was Rex Fledderjohn (Cincinnati), Sue Schmidt Schmackers (New Bremen) and Dennis Kellermeyer (Perrysburg, OH.)



(Picture circa 1971 provided by Rex Fledderjohn)

Row 1: Patti Pennington, Sheila Knost, Chris Ahlers, Bev Schwartz, Deb Schmiesing, Doris Nerdeman, Thelma Albers, Sue Schmidt, Kendra Fark, Elaine Shroyer. **Row 2:** Kay Wissman, Amy Stueve, Deb Staton, Shirley Smith, Cheryl Nagel, Connie Wellman, Irene Kohler, Edith Elking, Helen Anthony, Peg Shelby, Ellen Friemering **Row 3:** Joe Meyer, Don Boyd, Kathi Wuebbenhurst, Robyn Bushman, Sue Ahlers, Julie Knost, Karen Dabbelt, Deb Wehmeyer, Sue Cox, Pam Schott **Row 4:** Jim Nagel, Jay Kitzmiller, Randy Eckert, George Hirschfeld, Jim Wente, Dennis Kellermeyer, Bob Minnich, Dave Heinfeld, Jim Grilliot, Jim Kohler, Keith Howe, Mike Tangeman, Curt Dicke, Jerry Bergman, Rex Fledderjohn **Top Row:** Kurt Wittenbrink, David Dirksen, Mark Bornhorst, Jeff McCollum, Randy Dicke, Tom Sherman, Doug Hartwig, Steve Dietrich, Jamie Luedke, Neal Heitkamp, Mark Buschur, Alan Poeppelman, Jerry Quellhorst, Roger Niekamp. (Not pictured are Ann Grewe, Marianne Bosman and Ted Wente.)

Personal Interview

With

Leonard and Carmel Williams

It must be a difficult decision to leave family and friends and move across the ocean as our New Bremen pioneers did in the mid-1800s. Leonard and Carmel Williams made this decision in 1972 when they left Bombay, India and came to New Bremen. They traveled with their three young children, Joan seven years, Mark six years and Delphine (Della) three years.

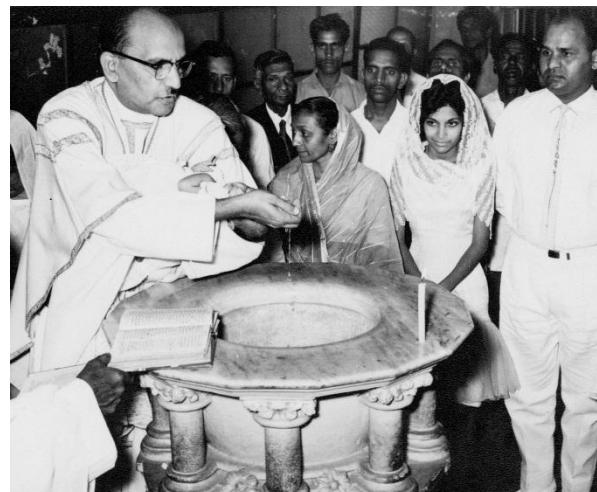


Carmel and Leonard Williams at their Wedding in 1964

It all began when Norbert Roettger of New Bremen, Ohio asked Archbishop Williams, Leonard's father, for assistance in securing a guide to see the sights in India during one of Norbert's hunting expeditions. Leonard was hired to be the guide. A friendship formed and Leonard told Norbert about his desire to come to the United States. Norbert and a friend agreed to sponsor the family and Norbert also offered Leonard a position in his business in New Bremen.



Dorothy Haslem (Carmel's mother), Dorothy Williams & Archbishop Williams (Leonard's parents) holding Joan



Archbishop Williams baptizing Joan



Carmel holding Della

When the family left India they were only allowed to take \$40.00. This worried Leonard because he knew this money would not go far. The problem was lessened when they were able to visit for a month in England with Carmel's sister before flying to the United States. They were relieved when they finally arrived in the US and saw their sponsor holding a welcome sign.

Leonard recalls the great disappointment he felt when he arrived in New Bremen. He said that he had expected to see skyscrapers, traffic and lots of people in the streets and was so disappointed because all he saw were cows and fields. Bombay (now called Mumbai since 1996) is the capital city of the Indian state of Maharashtra with a population of 20.5 million. It is one of the most populous urban regions in the world and is also the richest city in India. Bombay lies on the western coast of India and is a tropical climate with an average temperature of 81 degrees.

The family remembers feeling the cold when they arrived in New Bremen in September, 1972. Carmel remembers the first snowfall she saw and marveled at the "white stuff" falling from the sky. Joan remembers being bundled up in winter clothing.

The family had no difficulty with language or work skills because both Leonard and Carmel attended the British school in Bombay that was connected with their church and spoke fluent English. Leonard studied engineering and joined Norbert Roettger at work as an experienced tool and die maker. Carmel, a graduate nurse, stayed home and cared for the children during those early years. Steven was born in 1973.



Joan, Mark, Della and Steven Williams

Life in New Bremen was very different from that in India. They were accustomed to the help of servants in India and found that such help was not to be had in New Bremen. Leonard and Carmel also soon found that they did not know how to shop. In India, a clerk would hand the items to the customer but here they had to push a cart and take items from shelves and put them into the cart themselves. On their first attempt at shopping they left the store hurriedly because they felt as if they were shoplifting.

The family remembers the wonderful neighbors that

they have had in New Bremen. Leonard tells a story about an early experience with a neighbor. One Saturday morning soon after their arrival there was a loud "bang, bang" on the door. He opened the door and there stood Henry Bergman, who said, "Well, if we are going to be neighbors, we might as well be friends." The Bergman family helped them in many ways and they feel that they have been blessed with many good neighbors and friends.

Leonard enjoyed working with Norb Roettger until the company was sold. He then accepted a position at Crown Equipment in New Bremen and enjoyed working there, also, for 31 years.

New Bremen is their home now and Leonard says he is so glad that he stayed in spite of his initial disappointment. They returned to Bombay in 2007 just to see the city one more time. They have no close relatives there now. Joan, Mark and Della live in New Bremen and their brother Steven is in North Carolina.

Just as the Williams family feels blessed by the people in New Bremen, we feel the town has been enriched by their presence. Thank you for the interview.



Steven, Della (Conradi), Joan (Schwartz) and Mark Williams



Seated in front: Chloe Schwartz, Madeline Burtch, Joan (Williams) Schwartz **Second row seated:** Carmel & Leonard Williams, Deb Williams **Standing left to right:** Steven Williams, Della (Williams) Conradi, Sam Burtch, Mike Conradi, Christopher & Hadley Williams, Mark Schwartz, Alexis Schwartz, Mark Williams, Jenny Williams. The dog's name is Brutus. (Photo taken 11/2012)

Wash Day Recollections

By Katy Gilbert

Celina Standard, December 4, 1997

We hear of the men and women in the past being so different. That each had specific roles or duties to perform and that women were subservient.

I was not aware of that issue in our family. Maybe it was the German farming background, but everyone helped one another with whatever needed to be done.

Dad helped with dishes, cooking, canning, or cleaning and mom helped with the yard, cutting wood, shucking corn.

Whatever needed to be done, everyone helped. In this way things were done and there was time for relaxation on the weekends.

There were weekly schedules to be kept. They may be altered due to weather or season, but the schedule was kept and our family's was as follows: Monday: laundry; Tuesday: ironing; Wednesday: mending and sewing and anything extra that needed to be done; Friday: cleaning house; Saturday: pay bills and get groceries; Sunday: church and visiting, usually my grandparents.

All of us have memories of the past and my favorite memories are as a child in the 1940s. I want to share some of my memories with you and hope you will write and share some of your memories with me. Things were done a little differently then and I have shared some of my stories with my children and grandchildren. This is one of them. It is about Monday's activity, laundry.

Laundry, An All Day Job

On Monday morning the copper washboiler would be put on the stove and filled with water. Remember, we had a pump in the kitchen and we would pump bucket after bucket of water to fill the washboiler.

While the water was heating, the wringer washer would be brought into the kitchen from the summer kitchen. We would then bring in two stools and set them by the washer and place a washtub on each of them.

These would be filled with water for rinsing the clothes. All the laundry would be brought into the kitchen to be sorted. White, colored, dark and handwash, each in their own separate piles.

By this time the water would be hot. The water would be dipped out of the washboiler with a large dipper and poured into the washer until the washboiler would be empty enough to lift and the rest poured into the washer.

Soap and bleach would be added and the agitator turned on to activate the soap. The first load of white

clothes would be put into the washer and it would be washed for about 20 minutes.

While this was happening, the starch is being cooked on the stove. Mom used Argo starch. She said it didn't get lumpy as easy as some of the other brands. Starch was used on shirt collars and cuffs, blouses, dresses and anything that needed a nice finish when ironed.

The wringer on the washer would then be set towards the first washtub. The washer turned off and each piece of clothing would be taken out and put through the wringer into the first rinse tub.

Here you would also have to be careful, if the clothes went through the wringer and went up, it could keep wrapping around the wringer and pop it out. When all the clothes are out of the washer, the next load is put in, with more water and soap and the agitator turned on.

You then bring the wringer around between the first and second tubs of water. Each piece of clothing is rinsed up and down a few times and then put through the wringer again into the last tub.

From there it is rinsed again and put through the wringer and into the clothes basket.

Now everyone had clothes lines. Some people had rope lines, others had wire lines. Mom preferred wire lines. She said they didn't sag when holding heavy things. Mom would take a wet rag and wipe the lines before she hung up the clothes.

Everything was hung in order. Sheets, pillowcases, shirts, socks, all in order. As each load was washed, they were hung out to dry. On a sunny or windy day, some would be dry while you would be still hanging the wet.

Summer or winter, the clothes would be hung outside unless it was raining. A light snow didn't matter and neither did 10 degree weather. The clothes would freeze dry.

And oh, the wonderful smell of clothes dried in the fresh air! I remember playing out in the snow while mom was hanging clothes. I would grab the sleeve of dad's frozen shirt as if I were shaking his hand and say, "Hi, Daddy."

After the clothes are washed, everything had to be put away. Buckets dipped into the tubs until there is enough out so that the tubs can be lifted and poured out. The washer had a drain on the bottom that could be opened and let the water run into buckets. Then we would rinse and dry out the washer and the tubs and put them all away into the summer kitchen until the next week.



Katy Gilbert at Museum Book Signing in 2003

Kathryn Berning Gilbert (1938-2006) was a good writer and completed "*A Military Memoir of World II – The Stories of Auglaize County's Veterans*" in 2003. She had planned to write a second volume of WWII stories but died before it was completed.

I'll Bet You Remember "the Clothesline"

(author unknown)

THE BASIC RULES FOR CLOTHESLINES:

1. You had to hang the socks by the toes...NOT the top.
 2. You hung pants by the BOTTOM/cuffs...NOT the waistbands.
 3. You had to wash the clothesline before hanging any clothes – walk the entire length of each line with a damp cloth around the lines.
 4. You had to hang the clothes in a certain order, and always hang “whites” with “whites,” and hang them first.
 5. You NEVER hung a shirt by the shoulders – always by the tail! What would neighbors think?
 6. Wash day was Monday! NEVER hang clothes on the weekend, or on Sunday, for Heaven’s sake!
 7. Hang the sheets and towels on the OUTSIDE lines so you could hide your “unmentionables” in the middle (perverts & busybodies, y’know!)
 8. It didn’t matter if it was sub-zero weather...clothes would “freeze-dry.”
 9. ALWAYS gather the clothes pins when taking down dry clothes! Pins left on the lines were “tacky.”
 10. To be efficient, you would line the clothes up so that each item shared one of the clothes pins with the next washed item.
 11. Clothes off of the line before dinner time, neatly folded in the clothes basket, and ready to be ironed. IRONED????!! Well, that’s a whole OTHER subject!

...ORTA Quarterly, Spring, 2012

Advertisement from the *New Bremen Sun*, December 15, 1922

A Monday Meal

Homemade noodle soup was a "way of life" at our house on washday. My mother simmered a small beef roast until tender and then seasoned the broth and meat with salt and pepper. She prepared enough meat and broth to serve four or five persons. She made her own noodles for the soup from eggs and flour and would fill the bread board with the rolled out dough. The dough dried until about 11:00 AM. Then she rolled up the dough into a long roll and sliced thin noodles. The noodles were then spread out on the board and allowed to dry again for about 15 minutes. When dry the noodles were added to the broth and simmered. A little dried parsley sprinkled on top finished the soup and the meal was served promptly at 12:00 noon.

...Marjorie (Gieseke) Lietz (1918-1999)



Marjorie and her mother Elsie (Awrey) Gieseke in 1985

Memories of New Bremen's Ice Harvest

Janet Fledderjohn served as the Curator for the NBHA Museum from 1975-1985. The following excerpts are from an interview she had with Forest Combs in 1974.

...After a week of cold, zero temperature, the crop would be "ripe." "*You could hear the ice cracking or thumping in the quiet of the night as it froze. Ice was tested for thickness by using a six foot drill, like an auger, and we measured each day...until ready.*" The news was sent out by word of mouth or telephone or whatever that harvesting time was scheduled. One cutting of the pond would fill the icehouse; consequently, this happened but once a year...

...*"Dad never put it up until it was 7 to 9 inches thick; sometimes it was thicker."* Then father and son went out at four o'clock in the morning to start ahead of the men who came at daylight. The oval pond would be divided in half, lengthwise, so the last half would freeze underneath to make it thicker. Sometimes the pond required snow removal by hand or light horse with a big scraper. Snow was pushed over to the sides and a couple of workers would shovel it off the bank.

It would take at least 25 people and one or two horses three days to reap the crop, working from 7:30 A.M. to 5:30 P.M. with an hour off for lunch.

And then the Combs would spend another half day fixing the doors, installing last of insulation, putting away equipment and finalizing details.

Often the night before, a post with a flag tied on would be centered at the far south end of the pond and another placed at center of the west side. Next morning, the first and most important score was made toward the flag. As one plows a field to get a straight row, one person would lead the horse and the other would guide the marker. After scoring the initial groove, a guide was attached to ride in the previously cut line so all subsequent groove lines would be straight. They worked from the center of the pond out – north and south, then east and west the same way to mark 22 inch squares.

The plowing phase was similar to marking, only it made a deeper cut. Again it was important to hold the plow upright and straight so the final split would present a flat edge for stacking.

Standing directly over the groove and straddling the groove, twelve blocks were sawed off in a section; that is, two deep in a row of six. The saw

was worked up and down in the groove with both hands, from the water's edge inward toward the sawer.

Then by stroking up and down and hitting into the cuts about twice, the spudger split the ice the last couple of inches. These sections were then pushed out on the water or to the waterway. Thus it was easier for the pike polers to maneuver the sections over to the east bank for relaying to the north end of the pond.

Those along the bank worked from wooden platforms extending over the ice. Water always washed underneath because of the waves made by pulling the cakes toward the edge; therefore the ice would melt at the edge of the bank and it would not be safe at this point.

When the 12-block section came up to the end of the pond, other spudgers standing a little short of the waterbox split the ice pack down the middle lengthwise into two rows of six and – along with a pike poler – lined them up in a single row. A final spudger split the single 22 inch cakes for entry into the waterbox.

...After floating the square of hard water into the submerged waterbox, forcing the forward blocks up the run a short end to dry, a cable was attached to six or seven cakes. "*And they really slid because it was cold; they could come right out of the water and bottom of the ice was awful slick because...it was soaked from the bottom up. The top may have had a little crust of snow on it.*" ...



1932 Ice Harvest with Ben Waterman

...The johnny-hook man waved and the horse was led forward, westward away from the icehouse, pulling the cakes up the run. At first only one horse was required, but two horses were sometimes required when it became steep over the 35 to 40 foot

end from the pond to the icehouse. “*Ben Tangeman hauled logs and he was almost always there with his team. Emil Topp’s horse was used, too, and Kirm Brandt’s horse once or twice.*”

The johnny-hook man moved up alongside the ice on adjacent scaffolding. At the top of the run the ice cakes were dropped into the icehouse on straw beds. Next the johnny-hook man would run the cable back down the steps and prepare the next load. “*Sometimes the back one would tip up and they’d all go down into the waterbox and then he (the johnny-hook man) got a bath.*” Meanwhile the horse and driver would return to hook up the cable to the single tree.

Inside the icehouse were three setters, three pike polers and an edger. Setters used ice tongs to grab the blocks and pack them in place. After the first layer of 22 inch squares was flat all over the floor in both sections of the warehouse, the other ice was pushed over to the setters in the corners by pike polers. The edger smoothed any rough edges. Each setter had his own pike poler to watch for the ice coming from the run. From then on, the ice cakes were stacked edgewise; that is, on the eight-inch or nine-inch ends.

Selling Ice for Iceboxes

...About December, 1931, William Combs said, “*I’m getting tired of working for somebody else and I am going to buy it.*” So the entire Star Beverage Company (changed name during Prohibition) property in New Bremen was purchased by William Combs, who went into business for himself.

Forest Combs worked with his father from 1918 to 1934 except for three years when he worked in Piqua. Often helping in the evenings, weekends and during school vacations, he frequently covered the regular ice route all over town, up and down the streets looking for “Ice” cards with the big red letters in the windows. Deliveries were made on Monday, Wednesday and Saturday.

Most New Bremenites had the old-fashioned wooden iceboxes; some would hold 25 pounds and some would hold 50 pounds. They were “*all sizes and shapes, steel, metal; later models were pretty fancy with locks on and all.*” The cakes were 22 inch square and the people made the iceboxes according to the cut of ice. One quarter of a block would slide right into the box. “*I often stood on the end gate – a step plate back there – of a horse and wagon furnished by The Star Beverage Company.*

Dad would start to saw in the middle of the 22 inch square. He’d carry that ice into the house and when he came back I had the next quarter sawed enough so he could split it with an ice pick...so on, we moved down the street.”

Ice cards of 500 pounds and 250 pounds were bought with 50, 25 and 5 pound breakdowns marked on it. The quantity used would be punched out and when the card was completely used the \$2.50 to \$5.00 would be collected. Ice sold at 50 pounds for 50 cents (or a penny a pound).

The Hotel had three or four big iceboxes that were loaded twice a week. Butch(er) Schelper would fill the cooler at the meat shop every Thursday and that would take a lot of ice – practically two loads. Occasionally ice was packed on refrigerator cars, up to a couple of cars a week. Both ends would be packed from bottom to top and separated with heavy grating. The salt would be sprinkled on it.

Ice was delivered via horse and wagon until 1925 after which Combs’ first truck was a four-cylinder, 1924 Ford pick-up. The business eventually developed into a three truck firm; the later two trucks had good size beds of five feet or six feet wide x seven feet long and sideboards up to three feet high.

In 1932 the “natural ice” era ended for New Bremen. After that it never got cold enough...

(Editor’s note: And this was the time when electric refrigerators became more popular and eliminated the need for ice boxes.)



The Combs’ house was on Plum Street just west of the canal. The pond and ice barns were behind the house. (The house has been razed.)

Business of Cutting Ice

Written by Ralph May

An interesting episode of the old-time winters was the filling of the two large ice-houses located in our New Bremen neighborhood. Some times this came before Christmas, if the winter set in early; but, for the most part it came after the holidays; and once I remember not until early March. This was a great time for the boys. If we could manage it some way or other, or if the work continued till a Saturday, we might have a job pushing the ice with a pike-pole at \$1.00 for the day, a large sum back then. This seldom happened, however, except for the boy whose father managed the ice-houses. But as spectators we often gave a willing hand in order to assist with the work.

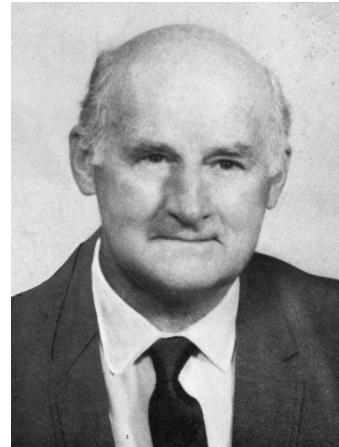
Some mornings, on our way to school, crossing the swinging bridge and looking over towards the pond, we might see a horse walking back and forth over the ice, followed by an ice plow and a man, by which the ice was perforated before cutting into blocks. The two ice-houses along the canal and some distance from the pond were being put in condition for the long storage, with the erection of the ice-way and the platform running alongside leading from the canal high up into the first house. The laborers having been called and everything placed in readiness for the next day, the actual cutting would begin and a passageway made leading from the pond to the platform going up into the ice-house.

The large cakes, six inches or more in thickness, with sometimes three or four of them together, were pushed on their way to the storage. Here they were picked up, ten, twelve or fifteen at a time and pulled up the chute by a horse block and tackle until they reached the pivotal point, from where they went sailing down into the ice-house and landing on beds of straw all in a heap. There was an occasional slip as the man bore down on the contrivance holding back the weight of the cakes and if this happened more than half way up there was a grand splash when the ice slid back into the canal. How we would laugh to see some of the helpers or possible spectators get soaked!

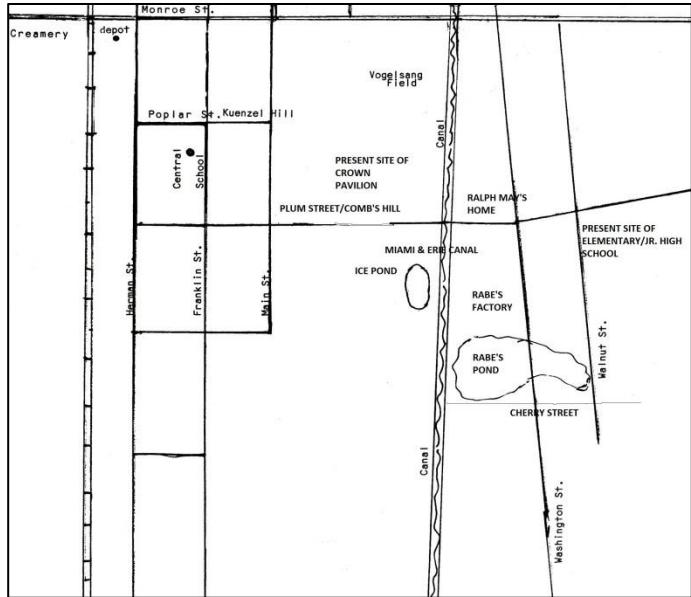
The job of handling the huge cakes of ice inside the houses was a strenuous task, for these men had to work fast to keep up with the man on the outside. Setting cakes on end, with straw between, underneath and on top, in the damp atmosphere and darkness of the ice mows, was difficult work; but the man who we took our hats off to, and who we someday hoped to be, was the fellow whose skill and strength kept the cakes in line for the long pull up before gravity did the rest. We all knew that his wage was the highest of all the laborers...

Harry Ludeka's Memory

Mr. May also recorded this story written by Harry Ludeka (1898-2000). ...*They were taking the ice off the old pond and Molly Wehrman ran the Johnny hook that took the ice up and was very good at it. On this particular day he was not there, and Ed Heil, who was the owner or operator of this ice and beer business, hired a young fellow...to run the hook. Fifteen or twenty cakes of ice would make a load. If the hook was not held right, and the pull got over center, there would be trouble. The new fellow started out with a load and things went haywire and he flew head-over-heels into the chute, disappearing completely – then he came up between the ice-cakes and what a sight. Ed told him to go home and change and he would run the hook that long. In just a little while he was back and, believe me, we were sure watching. He started out again with a load and it was a repeat performance. In he went again – out of sight as before- and when he came out he sure used foul language, and went home faster than before. We waited around, hoping for a third performance; but he never did come back.*



Ralph May (1892-1981) spent his boyhood in the family home on Plum Street near the canal. (His home was located on the lot now occupied by the log cabin.) His hobbies were writing and photography. He captured events in New Bremen with his camera and wrote short stories describing the events. As he grew older and moved away from New Bremen he continued to write about the community. Over the years his stories were published in the St. Marys "Evening Leader" newspaper. The stories about New Bremen were selected by Committee members, Paul & Marjorie Lietz, Elodie Sollman, Donna Watkins and Paul & Alice Wissman, and placed in a book funded by the Friends of the Library. This book is available for purchase from the New Bremen Historic Association for \$7.00.



This map shows the location of the ice pond and Rabe's Pond described in the previous article.



An old photo of Rabe's Pond with the Rabe Manufacturing Company on the far side of the pond.

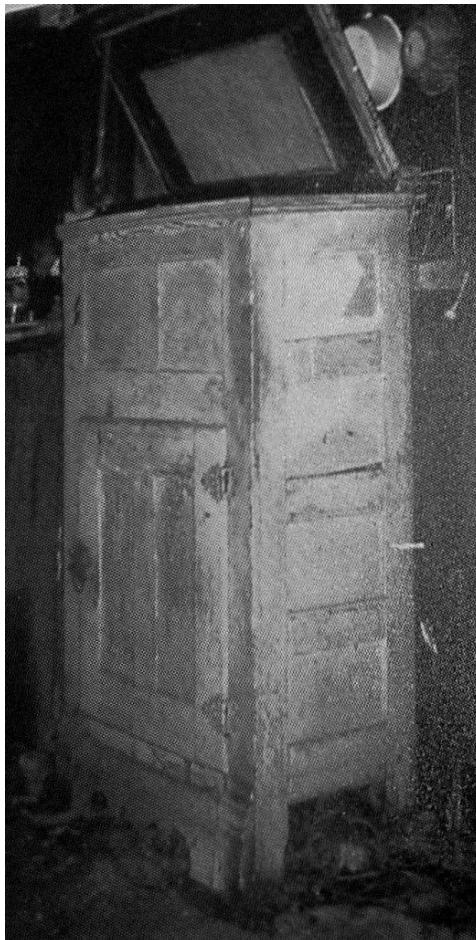


The Rabe's Pond area today is the location of the Jaycee Park.

Rabe's Pond

In his stories about New Bremen, Ralph May fondly remembered Rabe's Pond. Originally used by the canal boats, it also served as a winter recreation area and was a favorite place to ice skate. When the skaters were thirsty, they would chop a hole in the ice and drink the clear water. The pond was filled in during the mid-1900s, but still serves as a park area.

Icebox



The icebox was constructed of wood with hollow walls to hold some type of insulating material. The block of ice was placed in the top of the box and the cold air would move about in the box to keep the food items cold. This was considered a "modern" convenience compared to the cool damp fruit cellar.

Ice harvesting and the icebox era lasted from the mid-1800s until replaced by electric refrigeration in the 1930s. The first refrigerators had only one door and did not have a space for frozen items.

There are still times when you might hear someone older refer to the refrigerator as the "icebox."

History Mystery Page

Thank you, everyone, for your phone calls, e-mails and letters! Are you ready for the new challenge? Remember to write, call or e-mail your answers...



Who are these New Bremen School employees circa 1939?



Cowboys in New Bremen

Can you name them? Can you name the buildings in the background by the Lock?

Please send your answers for the History Mystery Page
to

NBHA, P.O. Box 73, New Bremen, Ohio 45869

Or call or e-mail your answer to

Gen at gen@nktelco.net

Joyce at jdr@nktelco.net

Your answers will appear in the next issue of
The Towpath.



Who is this and what is the name of the store?



Who are they?



What is this?

History Mystery Answers for the October 2012 Issue



Identities of the 1958 Card Club

This picture was taken in the home of the Blanke's who were celebrating their 25th Wedding Anniversary. The pictures displayed were the club's gift to them. The picture was taken by Orville Ruedebusch.

First row (seated on floor): Bill Braun, Sax Harlamert, Delilah Dammeyer Braun. Second row (seated): Jesse Miller, Dorothy Geib Harlamert, Bernard Montague, Ray & Nettie Laut Bertke. Standing left to right: Irene Kettler Blanke, Enola Huenke Montague. Back row: Pete Blanke, Dot Lietz Ruedebusch, Verona Schaefer Miller.

Tom Braun identified all the members of the club. He reports that the club started with the girls right out of high school. They called themselves "The Laugh-a-Lot Club." After they married, the husbands were invited to join and it became a card club and they played Sheephead.



The 1959 Bowlers

We identified Bev Widau Fledderjohann and Dean Harlamert on the left and Ann Sanders and Ron Kettler on the right, but we do not know the names of the two in the middle. **Please help us!**



New Bremen Post Office Picture

Cindy Newman, Don Luedeke and Stan Kuennen knew them all! From the left: Walter Maisch, Walter Behm, Carl Pape, Lester Blanke, Art Heil and Postmaster Bud Laut. **Bev (Tangeman) Applegate** named three of the men.



What is it?

This is a **Permanent Wave Machine** that was donated to the New Bremen Historic Association in 1978 by Ruth Luelleman. Women began to wear shorter hair after World War I and machines such as this one were developed to curl the hair. By 1930 women often had their hair set each week with a permanent every three months. The outbreak of WWII stopped production of the machines and soon the "cold wave permanent" became popular. The Toni home permanent appeared in the 1950s. Do you remember the advertising slogan "Which twin has the Toni?"

Bev Applegate remembers that her mother took her to Mrs. Ed Wellman on South Washington Street for a perm. She said the curlers were extremely heavy and hot

(Continued: More *History Mystery* Answers)

and she could hardly hold up her head. She said she was glad when her mother switched to "Toni" home permanents.

Edna Tontrup called as soon as she saw the History Mystery photo to identify the Permanent Wave Machine and tell a story about the first time she saw one. As a young girl she went with her mother to Mildred Westerheide's Beauty Shop on Monroe Street and her mother got a permanent wave using this type of machine. Edna said she begged to have it used on her hair, too, but because she had naturally curly hair, Mrs. Westerheide refused and Edna was so disappointed.

Marilyn Sommer also identified the permanent wave machine. She said that the hair was rolled on special rollers and then the clips were applied and the machine turned on to produce heat, which in turn curled the hair. Too much heat and the hair got frizzed!

Martha Moeller May says that this machine was used to curl the hair when giving permanents. Hair was rolled on rollers and the electric clamps were clamped on the rollers. "It got very warm sometimes. The machines were still used in the 1950s. As a small girl, Mr. Wissman cut my hair straight with just the tips of my ears showing. As I got older, Mrs. Burk on South Washington Street curled my hair. Her shop was in her home and I would get a permanent two times a year, in the summer and at Christmas." And she added, "Love *The Towpath*. Can't put it down until I've read it."

Carol Mohrman identified the permanent wave machine. She said that her Aunt Lily was a beautician and was given her first permanent at age seven with a machine like this. "It was a horrifying experience and when it was all said and done, my head was nothing but uncontrollable frizz."

Donna Greber Conradi says she had her first permanent with such a machine in the 1930s at Selma Hoffman Geib's beauty shop on North Main Street. She said that the curlers were very hot and heavy.

Elizabeth Jane Henry, Carolyn Wolfe, Don Luedke and June Schott also identified the permanent wave machine.



New Bremen Women's Club turns 100

In 2012

The New Bremen Women's Club celebrated their 100th anniversary in 2012. It all began in the fall of 1912 when Superintendent C.C. Garman of the New Bremen Public School assisted in the organization of a "Mother's Club" made up of the mothers of the Kindergarten pupils to assist with Kindergarten classes. The organization meeting was held in the home of Miss Verona Langhorst, the Kindergarten instructor. Officers elected were: Mrs. E. C. Kuenzel, President; Mrs. Ed Langhorst, Vice President; and Mrs. Charles Garman, Secretary and Treasurer. The Mother's Club met once a month in the homes of the members. In 1927 the group adopted universal membership in the General Federation of Women's Clubs. In 1955 the group was incorporated under the laws of Ohio and agreed to meet nine times a year from September to June.



New Bremen Women's Club met at the Library in 1983. Pictured are: Seated Mrs. Harry Wierwille, Mrs. Harold Opperman, Mrs. David Klein, Mrs. Karl Hagerstrand, Mrs. Herman Laut, Mrs. Reuben Wissman. Standing Mrs. Lester Blanke, Mrs. Carl Roediger - Librarian, Mrs. Carl Inman, Mrs. Jerry Maxson - Librarian, Mrs. Frederick Luedke, Mrs. Earl Meckstroth, Mrs. Reuben Thiesing, Mrs. Wilbert Dammeyer.

(Excerpt taken from the 1983 *New Bremen Sesquicentennial Book* article written by Mrs. Lester Blanke.)

Congratulations to the New Bremen Women's Club on this notable achievement!

MEMBERSHIP REPORT THIS QUARTER

NEW MEMBERS

Herbert & Mary Scranton

Kurt & Angela (Conradi) Dammeyer

Brian & Susan (Conradi) Toomey

NEW LIFE MEMBERS

Carole Warner Laveen

Howard & Emily (Grothaus) Reisner

Howard & Sally Fark

John & Janet Pape

DONATIONS (as of 12/5/2012)

Anonymous (3)

Arthur & Kathryn Beel

Barbara Ziegenbusch

Brian & Diane Quellhorst

Carl & Dorothy Poppe

Charles & Jean Dickman

Craig & Sharon Mueller

David & Thelma Arnett

Dennis & Edith Klinger

Dianne Kommink

Eugene Hirschfeld

George & Marian Widner

Gerald & Ann Hirschfeld

Guy & Vera Schmidt

Holly D. Hotchkiss

Jack & Beckie Dicke

James & Pamela Elking

James Melchert

Jason & Lori This

Jeff & Anne Heckman

John & Janet Pape

John & Nancy Knost

Keith & Martha (Eckmeyer) Drake

LaRose Roediger

Lee & Rita Wissman

Lowell & Betty Quellhorst

NBHS Class of 1972

Ned & Nancy Conradi

Richard Roediger

Robert & Betty Ziegenbusch

Robert & Brenda Klein

Donations Continued:

Roger & Cheryl Barlage

Roger & Leota Busse

Ron & Jane Philpot

Selma Geib

Terry & Janice Overton

Thomas & Florence Fricke

Thomas & Linda Wissman

Tim & Kristy Eiting

Vernon Doenges

MEMBER DEATHS

Mary Jo Vogelsang (3/18/2012)

Don Hellwarth (7/12/2012)

Lee Kuck (9/22/2012)

Delbert Scheer (10/17/2012)

Erline (Kuennen) Campbell (10/29/2012)

Stanley Hertenstein (11/30/2012)

MEMORIAL DONATIONS

In Memory of

Charlene (Schroer) Kelch

by Duane & Alice Hartwig

Items Recently Donated to the Museum

Vintage cameras, projector. **Dru Meyer** (11/26/2012)

1982 Bremenfest photo, hats (2), doll, Lock Two Mills level.

Mary Ellen Kurtzman (11/26/2012)

Genealogy folder- Kuck & Schulenberg family, 1954
embroidered picture by Frances Kuck. **Sherry Biederman**
(11/26/2012)

Newspaper article about Dr. Edward Conradi and Florida State
University. **Martha Eckmeyer Drake** (11/26/2012)

Curator's Year- End Report

We would like to thank everyone who donated items to the museum this past year. We hope you will visit the museum to see the new cabinets and the donated items displayed. Our goal for this coming year is to label items.

Please call Mike or Rob if you would like to donate items or tour the museum. You can reach us by phone or e-mail. Keep the donations coming! Thanks, **Mike & Rob**.

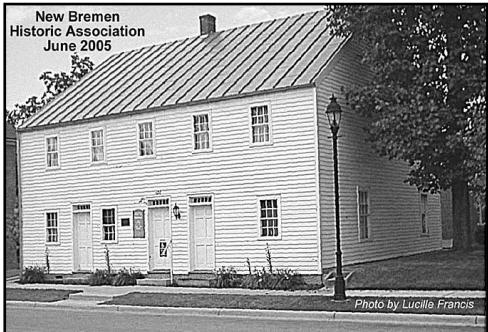
The year-end reports of the NBHA President and Treasurer will be published in the April 2013 issue.

New Bremen Historic Association
P.O. Box 73

New Bremen, Ohio 45869-0073

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NBHA Museum – 120 N. Main St.



PLEASE KEEP US ADVISED OF ANY ADDRESS CHANGES.

If your newsletter is “undeliverable”, it will be returned to us, costing us from **\$2.50-\$3.00** per copy postage!

On to Phase Two

Museum Siding Project Completed



BEFORE shows peeling paint



AFTER



Photo shows poor condition of doors

The Museum has 20 windows and 5 doors. All the storm windows had deteriorated and fell apart when removed during the siding project. The doors have also deteriorated over time and need to be replaced. The Trustees are exploring ways to fund the second phase of this project and all donations are gratefully accepted.