



AHSGR Oregon Chapter Newsletter

Chronicle Unserer Leute

Volume 34, issue 3

Spring 2013

May / June

Mark Your Calendar:

AHSGR-OR

Upcoming Chapter Programs
for 2013:

Saturday, May 18th from Noon to 2:30 pm – Potluck Lunch, Chapter Meeting, Wally Schwab (see page 9 for more details)

Sunday, June 16th 2pm – Program to be announced.

Scheduled:

July 7-14

AHSGR International Convention

Fort Collins, Colorado

(no Portland chapter meeting this month).

August 17th – “Norka Day”

at the CVGS. If you have family roots in Norka, mark your calendar for this event. More details will be shared in an upcoming newsletter. Volunteers needed. Please contact Steve Schreiber for more details.

AHSGR Oregon Chapter

1836 NW Couch
Portland, Oregon 97209

Volunteer Needed

To fill the post of
Chapter Treasurer
please contact Steve Schreiber for
details.

2013 AHSGR Annual Convention

Fort Collins, Colorado



July 7 - 14, 2013

[Hilton Fort Collins](http://www.hilton.com/fc)

425 West Prospect Road
Fort Collins, Colorado 80526
970-482-2626

Information: http://ahsgr.org/Conventions/2013_Convention.htm

June 7, 2013 is the cutoff date for the early reservation rate for this convention.

INSIDE:

Page 2 - Melvin Cook Story

Page 3 - Coins of the Reign of Catharina II

Page 4 - Portland's Fremont Market, OCR, Websites, Miscellaneous

Page 5 - Volga Germans in Walla Walla

Page 6 - Volga German Food History

Pages 7-8 - Roots in Dietel, Russia by Dr. Rodney J. Fink, Macomb, Illinois

Pages 9-10 - Memories of a Jacob Foos Family Reunion

Page 11 - Wally Schwab, Volga German Ceramic Artist, Factoids, Lois Klaus

Page 12 - Membership Form

Page 13 - May/June Calendar

Page 14 - Officers

Extra...Extra...Read All About It!

In 1941, when I was eleven and we lived at 101 N. Fremont Street, between Williams and Vancouver Avenues, I was fortunate to have a newspaper route; wherein, I delivered the evening edition of the Oregon Journal to homes in my neighborhood. Today, that paper is no longer in circulation. It was sold to The Oregonian in 1961, due to a prolonged strike that threatened to bankrupt the owners. Then, over time, a substantial decrease in circulation caused the Journal to be shut down. Its [final edition](#) was published on September 4, 1982.

The sequence of events to delivering the papers began every afternoon, when the Journal's newspaper truck dropped off that evening's edition, at their route manager's office on the Southeast corner of Williams Avenue and Beech Street; one block from where I lived. There, the route manager would stack, in separate piles, the number of papers to be delivered to the homes in each route under his supervision. Although I do not remember how many papers I carried on my route, quite often, there would be one extra to be given away or sold: An incentive to bring in a new customer, for which we would receive a cash bonus.

The evening papers were carried in a [double pouch carrier bag](#), which had a hole in the top to slip my head through; thus, allowing the straps of the bag to rest on both shoulders; with half of the papers in each pouch, front and back. While walking my route, which must have covered a three or four block radius, I would fold the papers into a very tight roll so they could be thrown, with accuracy, from the sidewalk onto each customer's steps or porch, without coming apart. Accuracy was important, especially on rainy days: Customers were not happy with wet papers. If it were a rainy day, I would fold the papers at the office; and then cover each pouch with its attached flap, to keep the papers dry as I walked my route.

Since the Journal was delivered in the late afternoon, the timing of that paper route worked out very well for me, because I was a student at [Boise - Eliot Elementary School](#), 620 North Fremont Street, just four blocks from home. When school was over for the day, there was still plenty of time to play around, before I had to deliver my papers.

That paper route was also very good to me, in that I somehow managed to acquire a prime location for displaying and selling, on each Saturday afternoon and evening, the Journal's Sunday Edition. Only five blocks from home, that prime location was the Oregon Liquor Store, at 3532 N.E. Union Avenue, with its spacious 45-degree recessed entrance. Not only was that a prime location because of the Liquor Store's heavy, Saturday evening foot traffic; it was also a prime location because it was in the same building as Bihn's Lincoln Park Grocery and Market, next door, at 3536 N.E. Union Avenue. Their foot traffic was also good, because that was where many Volga Germans purchased Bihn's famous links of smoked German sausage: A Saturday dinner ritual. Today, both entrances are smaller and in a different location, which suggests that the building has since been remodeled. The [Oregon Liquor Store](#) has kept the same address, while Bihn's, which closed its doors in the 1970s, is now the [Local Lounge](#) with the original address. However, since 1989, the street is now named Martin Luther King Jr. Boulevard, instead of Union Avenue.

Though that paper route brings back many fond memories, what is most vivid in my mind; is Sunday, December 7, 1941. On that day, the Oregon Journal printed a special, [EXTRA edition](#); and I shouted, Extra...Extra...Read all about it...Jap's attack Pearl Harbor!

I shouted those words, repeatedly, as I stood on the southwest corner of Fremont Street and Williams Avenue. I chose that spot because that was where a stop sign was located. Which meant that any car traveling east on Fremont had to stop at Williams. At every car that did stop, I shouted Extra...Extra...Read all about it...Jap's attack Pearl Harbor! Then, while approaching the stopped car, I would extend the front page, so they could read the headlines. If they were not already aware of that dastardly attack, the shock on their face told me they were going to buy the paper. Although the paper sold for three cents a copy, many a customer gave me a nickel, and told me to keep the change. I have no idea the number of papers I sold that day; however many it may have been, I could have sold more.

Countless experiences, in our youth, carry us through life.

Story contributed by [Melvin \(Mel\) Cook](#). December 8, 2012

COINS OF CATHARINA'S REALM

Catherine II, Catherine the Great, was Empress of Russia at the time of German colonization in Russia. The Russian coinage at that time included:



1767 - Five Kopeks

This coin was 40 mm in diameter, 4.2 mm thick, between 45 and 55 grams (shown above 51 grams (1.64 ounces), and in many cases, crudely struck. It was minted between 1763 and 1796. E M on the obverse (below the talons) stood for the Ekaterinburg mint in the Ural Mountains. It bore the double-headed Russian Imperial eagle which symbolized Russia's geographical location in the middle of Europe and Asia. The two heads were meant to watch over the two continents to protect the people of Russia.

On the reverse (left), are two letters in script font. The "I" stands for Imperatritsa which is Russian for Empress. The Letter "E" stands for Ekaterina, the Russian equivalent of Catherine. Catherine the Great ruled 1762-1796 and she was actually Catherine the second, hence the Roman Numeral "II" (between the two parts of the date).

The 5-Kopek coins produced during the reign of Catherine II were said to be able to buy a couple dozen eggs and are now widely available for sale on e-Bay, selling from \$25 to \$60 or more depending on condition.



Catherine II - Ruble 1767

The silver Ruble or Catherine II is a beautiful coin. It was also produced in gold. Some of the silver coins can be found on e-Bay for between \$600 and \$1,500.

The monetary system in Russia during this period was: 1/4 Kopek = **Polushka**, 1/2 Kopek = **Denga**, 1 **Kopek**, 3 Kopeks = **Altyn** or **Altynnik**, 10 Kopeks = **Grivna** or **Grivennik**, 25 Kopeks = **Polupoltina** or **Polupoltinnik**, 50 Kopeks = **Poltina** or **Poltinnik**, 100 Kopeks = **Rouble** or **Ruble**, 10 Roubles = **Imperial** and **Chervonetz**

SEARCHING . . SEEKING . . SHARING

Seeking. Please contribute.

Consider contributing items to the newsletter like photos, stories, births, birthdays, honors, new careers, trips, milestones, anniversaries, and obituaries.

Send to Temporary Editor: Michael Frank

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Does anyone have a photograph of the Fremont Market in Portland?

The market was located on the southwest corner at the intersection of Williams Avenue and Fremont Street from the mid-1940s to the late 1960's. The market (commonly known as "Sinner's") was an old fashioned butcher shop and the owner, John Sinner, was famous for his German Sausage. The site of the former Fremont Market is currently (February 2013) being redeveloped as a New Seasons Market. New Seasons is planning to periodically sell sausage made from John Sinner's recipe. They would also like to display a photo of the Fremont Market if we can find one.

Confirmation Class

German Evangelical Congregational Brethren Church
Confirmation Class of 1933



Photograph courtesy of Donna Pfenning Tetrault

OCR

Convert Images to Text

Have a jpg or pdf image of an old genealogical record that is hard to read? Assuming the text is not handwritten (handwriting being beyond the capability of computer software), it should be possible to convert the image to computer-readable text using what is known as Optical Character Recognition (OCR) software. It can be a great thing to do for any scanned images that you may have that includes typed text. The scanned image can be interpreted by the OCR program and fed directly into a word processing program.

One program is **Scansoft's OmniPage Pro**.

There are older versions of the program out there on eBay for under \$40. Scanner or printer/scanner also required.

Interesting Websites:

<http://www.primavera-tk.ru/en/> (Travel)

<http://wc.rootsweb.ancestry.com/> (good search tool
- over 438,000 databases of surnames – free to use)

<http://www.findagrave.com/> (Cemetery Searches)

<http://www.ahsgr.org> (parent organization)

<http://www.volgagermans.net/portland/>
Volga Germans in Portland

<http://russiatrek.org/saratov-city>
<http://russiatrek.org/saratov-oblast>
<http://russiatrek.org/samara-oblast>

http://en.wikipedia.org/wiki/Catherine_II_of_Russia

<http://www.translate.google.com> (translate text)
Amerikanisch geschichtlich Gesellschaft der Deutschen
aus Russland

Американский исторического общества немцев из
России

American Historical Society of Germans from Russia

Portlander John Rekart's Life

<http://portlandtribune.com/sb/75-features/135368-the-life-and-memories-of-john-rekart-age-97>

The Volga Germans in Walla Walla

My grandfather was (Johann) Conrad Frank, and he lived at 535 North 6th Street in Walla Walla. His brothers were George, John David (Dave) and William.

George was the baker. He used to own a bakery at 13 E. Alder Street back about 1916. His son Alex later owned the Delishus Bakery at 638 S. 2nd Street.

Dave was the grocer. He and his wife Elisabeth were in their twenty-third year of life when they arrived in Walla Walla, Washington on 14 August 1913. He found employment with his brother George, who at that time was a foreman with the Northern Pacific Railroad. His pay was fifteen cents an hour. Elisabeth off and on did housework with the English people, which at times was very hard for her, since she couldn't speak the language and the work was new to her. However the strong German determination held out until she didn't need it any more. (This means that she didn't have to work out any more.) Dave owned Franks' Grocery at 706 S. 4th St. (1928-1943). His son Carl later owned Carl's Shurfine Market at 2nd and Birch Streets. His son Sol Frank (now 93) and wife Helen Peggy Schiffman Frank owned Melrose Market, located at the corner of Melrose Street and N. Division Street in Walla Walla.

Conrad Frank came to America and Walla Walla in 1905. He was taught the trade of cabinet maker in Kautz. After arriving in Walla Walla, he worked at many laboring jobs, including the railroad, until Pete Kauffman secured a job for him at Whitehouse-Crawford Co. in the planing mill. As he learned English, life got better. By 1910, he had purchased the land and finished building his first home at 815 S. 3rd in Walla Walla. He first built a summerkitchen in the back of the property, where the family lived, until the big house was finished. On 2 June 1914, he became a U.S. citizen. By 1916, he was working as a foreman for Norman McCloud (construction company). In 1919, he bought a 10-acre farm at State Line (on the Washington-Oregon border), 7 miles from Walla Walla. About 1920, he and his brother William went into business with their cousin William Schreiner, Sr., and friend Dave Zier. About 1923, he went into business with Henry Gross, as Gross and Frank Construction Company. In 1924, he traded the farm for the old Seil house at 535 N. 6th, and moved back to town.



In 1928, he started Conrad Frank and Co., where his sons Bill, Dave, and George, as well as nephews and cousins, learned the carpentry trade. The name of the company was changed to Con Frank Construction Co. in the early 1950's. Brother William Frank was his main foreman for many years. There are many monuments to Conrad Frank's company in Walla Walla...private homes, apartment houses, canneries, etc., not only in Walla Walla, but also Ritzville, Connell, Colfax, Dayton, and Milton-Freewater and the surrounding area. When Con retired, son Bill took over the business and he changed the name to the Con Frank Construction Co. Bill died suddenly in 1965, at which time George became the general manager under Bill's wife, Hazel, and later became sole owner of the company. Dave worked for the company until he retired.

Some German Russian Businesses in Walla Walla

Delishus Bake Shop (Alex Frank, born 1905 in Kautz)
 Carl's Shurfine Market (Carl David Frank, born 1914 in Walla Walla)
 Frank's Grocery (Johann David Frank, born 1891 in Kautz)
 Con Frank Construction (Johann Conrad Frank, born 1884 in Kautz)
 Benzel, Gross, Frank – Cement
 Johnnie's Market (John Schneidmiller, grandparents from Hussenbach)
 Benzel Distributing
 Melrose Market (Sol Frank, born 1920 in Walla Walla)
 Hill's Grocery
 (Thanks to Larry Frank, Walla Walla, for this information).

German Speaking Churches in Walla Walla

German Evangelical Congregational Zion
 German Emmaus Evangelical – Trinity Lutheran
 Evangelical and Reformed Peace Church
 Christ Lutheran
 German Seventh Day Adventist
 Emmanuel Lutheran
 German Methodist

Research by Nancy Berlier and Ruth DeLuca
Information supplied by Larry Frank, Walla Walla



Volga German Food History

Thanks to Lake Boggan for this information!

Planting season is here and you are either still a gardener or recall your parents or grandparents vital gardens. Springtime plots, row after row threaded with hope.

By Lake Boggan:

Die Volga, Die Volga
How does your garden grow?
With cabbage galore
Potatoes and more
Trying to purchase nothing at the store.



The miracle of our pantry was so few items created such a generous array of food stuff. A shortlist shows the staples that blended with chicken, pork, beef, milk, and eggs, made our tables fit for royalty. As you read the list, do you see the toasted sunflower seeds, the strawberry dumplings, and bierocks?

Potatoes, Onions, Cabbage. Tomatoes, Watermelon, Pumpkin, Fruit trees (especially apple and cherries), Berries (especially Schwartzbeeren), Sunflowers, Rhubarb, Turnips, String beans, Peas, Dill, Cucumbers, Strawberries, Gooseberries, Chives, Sweet corn

Gastronomic Memories

Grebbe, Kraut Runza, Bierocks, Schnitz (dried fruit) Soup, Kuchen, Blinna, Rye Bread, Butter Glace, Potato Dumplings, Noodles and Potatoes, Dill Pickles...



**Kraut
Runza**

Watermelon Pickles

Rind of a large watermelon
1 quart water
4 tablespoons salt

Peel and remove all green and pink portions. Keep only the watermelon rind. Cut into 1-inch cubes. Soak overnight in salt water.

Drain and cover watermelon rind with fresh water. Cook until almost tender and drain and set aside.

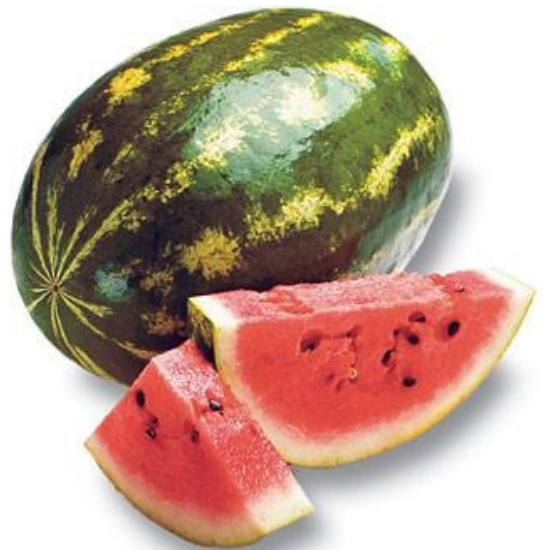
Syrup

8 teaspoons whole cloves
16 sticks cinnamon
½ teaspoon mustard seed
8 cups of sugar
4 cups of vinegar

Put spices in cheese cloth bag. Heat syrup and spices to a boil, turn off heat, and set for 15 minutes so spices fuse. Yes, this and the spices will create the syrup; if it were just pickles it would use salt and be called the brine. The sugar makes it syrup.

Add drained watermelon rind and cook until clear and transparent. If desired add red or green food coloring to pickles.

Pack into hot jars and seal while boiling hot.



Dr. Rodney J. Fink, Macomb, IL., October 1995

(Working for US Aid Project in Saratov, Dr. Fink was able to visit the V-G villages in 1996 and 2003.)

ROOTS IN DIETEL, RUSSIA

During the week of Sept. 11, 1995 I made a visit to Saratov, Russia and looked up the villages occupied by our forefathers from this area. The focal point of the visit was to the town of Dietel (now Aleshnika, sometimes translated as Oleshnikie or Oleshnya) about 40 miles SW of Saratov. My Grandmother, Elizabeth Krug Fink was born in Dietel on Aug. 17, 1886 and came to the U.S. in 1892 with her Father and Mother (Fred Krug and Mary Reinhardt Krug) and 3 brothers and 2 sisters. They settled in Rush County, Kansas where an additional 3 sisters and 2 brothers were born into the family. Fred Krug was born in Dietel, Russia on 8 Aug. 1855 and married Mary Reinhardt (born Mar. 10, 1860 in Neu Donhof, Russia, about 10 miles away).

Germans started settling this area in the last half of the 18th century under an agreement with Katherine II, allowing them to have land and develop communities similar to those of Germany. They were granted a 100 year truce exempting them from military service. In the late 1800s, men were conscripted into the service and problems occurred with the Russians as the country went through some difficult times. During the early 1900s, disputes over land use were experienced with the Russians and caused many serious conflicts. The drought of the early 1930s left many Germans without food (they had no stored food as the Russians had confiscated it so no carryover existed); thus, many starved. In 1941, following Hitler's invasion of Russia, Stalin issued a decree that all Germans would be sent to work camps to the east (Siberia, Kazakhstan, Kyrgyzstan, and other Central Asian countries). Villagers were told to be ready and the soldiers arrived, sometimes killing a few people to arouse attention. They then loaded them in cattle cars for the long trip to the east. In Dietel, I visited with some people who made the trip. They said many were sick and died, and it was a terrible experience. They were in labor camps in Siberia and started returning to Dietel only after Stalin's death in 1953. After the Germans were loaded on trains, the German villages were partially to totally destroyed (often while the residents were held captive and forced to watch). In Dietel, some of the better brick buildings and a few of the "old houses" remain. For the most part, the villages were either bulldozed or burned. The Russians then established government farms (Sovkhoz) or collective farms (Kolkhoz). Dietel was a government farm which meant that all produce sales went to the government, and the workers were paid a salary (and possible year-end dividend). On a Kolkhoz, workers took a smaller salary, however they shared in the returns of the farm. Things went pretty well until Perestroika when the privatization process started. Farms, even though privatized, had no place to sell produce except to the government. Thus they sold to the government at a fixed price and received payment some time (up to a year or so) later after inflation had eaten up much of the value of the produce.

The villages I visited were southwest of Saratov about 40 to 50 miles and included Neu Donhof (home of some Reinhardts), Huck (home of Jacob Erbes), Kutter (home of J.W. Reinhardt and Mary Schenkel Krug), and Dietel (home of Fred Krug and Fred Foos), Messer (town with a remaining German Church ruins), and several other small villages. I went by the site of the village of Kautz (where Heinrich married Marie Frank Krug) {Heinrich is the Father of Fred Krug Sr.}. I asked some of the old-timers why they weren't married in Dietel and was told that when they were married (probably mid 1830s), Kautz had the nicest church around. Heinrich helped build the church in Dietel so this explanation makes sense. The village of Kautz was destroyed in the last 10 years as people had moved away. Germans are leaving the villages rapidly. Before Stalin sent Germans to Siberia and Central Asia in 1941, Dietel had 594 families (all German; now there are 24 German families and probably about 50 Russian families). The Germans in the old villages are having a difficult time economically, as are all people in the villages (I can't say that they are in worse shape than Russians). The Germans, if they can document their lineage back to Germany, have the option of returning to Germany, which most of them are doing. Many Russians told me they would do the same thing if they had a chance. The German government, after approving a visa, pays 80% of the cost of the ticket for a Volga German to return to Germany.

Roots in Dietel, Russia (continued...)

Religion with our forefathers; and with the Germans today, is still important. The 24 German families in Dietel have Sunday worship in the home of my host Maria Reichel and her two sisters. In the family memoirs (Phillip Krug, Henry Krug; & Katie Krug Reinhardt) the church in Dietel is described as follows: "Grandfather Heinrich Krug was an architect; in fact the first one that had lived in Dietel. During the construction of a new Lutheran Church with walls being 100 ft. or more in length, they ran into difficulty. The roof, being so heavy, caused the walls to spread, so Heinrich was called in to help with the planning. They finally built braces out from the sides for added strength. They were also the first ones to build the modern homes of the day." According to my hosts (where I stayed overnight), the church was standing until 1941 and had braces out from the sides to the ground for strength to hold up the wall. Today, the statue of Lenin is on the site where the church stood.

The Krugs owned 6 mills in Dietel. The family history quotes the following: "The Grandparents owned 6 mills which were powered by wind and horses. Five were for flour, and one large mill was used for extracting oil from sunflower seeds. This oil was used for daily cooking and the pulp, from the seeds, was pressed into cakes for use as livestock feed. Grebel were always fried in the sunflower oil. For the younger generation the Grebel were raised dough stretched thin and fried in deep fat which gave it a nut-like flavor and was very delicious. At the mill the oil also came out of a faucet warm, and children enjoyed taking their slices of bread to the mill for drippings". Each town had a spring and forest as described in the history as follows: "Each town had a forest or "void" and each family was apportioned a certain amount of lumber from the forest. Russiadahl, on the outskirts, consisted of trees, a valley, and a large spring which came out of a sand rock about 20 feet high. This was the favorite place of the village as it was their main source of drinking water supply. Water still flows out of the spring, and recently oak pipes were uncovered (reported over 100 years old) which were still delivering water from the spring.

When the Russians sent the Germans from Dietel to Siberia in 1941, they burned or bulldozed many of the homes. The better homes and the brick structures for schools and hospitals were left and still remain. The Germans were good builders and left well-constructed buildings for the Russians to use. The homes of the Gernians were usually of wood, although some were made of stone or bricks. While staying in Dietel, we enjoyed running water, which meant you ran out and got a bucket of water, carried it in and placed it in the dispenser. In addition, we enjoyed the conveniences of modern outdoor plumbing (such as I remember using as a boy) which you hoped you didn't need on a cold winter night. The land around Dietel looks much like the land of western Kansas, Nebraska and the Dakotas. Wheat and barley are grown, and one still sees large acreages of sunflower. The collective or government farms use large equipment similar to what we used 30 or 40 years ago.

Even though privatization is the trend in Russia, the farmers must still rely on the government for marketing produce. A private farm family in Donhof (German Father, his son with a Russian wife) said the government hadn't paid them for their grain. Donhof was the home of some of the Reinhardt family members.

It was really nice to visit the German colonies of the Volga. Clarence Reinhardt provided me the maps of the region some years back, and I was able to locate the villages based on the information he provided. I'm sorry that Clarence isn't able to share this information, as I know he had hoped to visit the region in his lifetime. The Germans lived in Russia for a couple of centuries and never lost their culture. It's interesting how quickly they "Americanized" when they came to the U.S. Integration into the U.S. culture may have occurred more rapidly since those coming here from Russia had no allegiance to either Russia or Germany. Since German is not taught to the young people, those Germans remaining in Russia will be assimilated into the Russian culture very quickly.

MEMORIES OF THE JACOB FOOS FAMILY REUNION - FEBRUARY 18,1962.

Jacob Foos was born in Dietel Russia on November 6, 1884. His parents were George and Katherine Foos. Dad's grandparents came over from Germany. He thinks it was the northern part as they were Protestants and most of the southern part of Germany was Catholic. There were five children in the family - Elizabeth, George, Katherine, Jacob and Mary.

Dad's father was a farmer by trade. Dietel, Russia had a population of around 5,000 people. Farming was the principal occupation there. The country was rolling plains, somewhat similar to the Palouse country. They raised wheat, rye, oats, sugar beets, flax and sunflowers; also, apples, currants, gooseberries, pears, cherries, plums. All their own food and meat were produced by the farmers. Their clothes were made out of linen and wool which was woven on spinning wheels. From the time Dad was a child he helped on the farm. All labor was done by hand. When Dad was only 11 years old he would have to take the horses about three or four miles out of town so they could graze on the grass. He would stay with the horses all night and sleep on the ground. For a pillow he would use his bridle. In the fall, everyone would butcher about four hogs at one time. After the weather turned cold it was time to kill the beef. Canning and freezing were unknown then, so all the meat was salted, smoked or pickled. The sausage was cut up with hatchets on large cutting blocks, as they had no food choppers. By evening, the butchering was finished, sausage made and the meat was hung up to cool.

As a celebration all the neighbors were invited for dinner, which consisted of fresh sausage, fritters and tea from the samivar (tea maker). When the neighbors butchered, they would return the invitation. Dad's grandparents lived with them. When Dad was 16 years old his grandfather passed away. He was 54 years old. Also, Dad's parents kept a middle-aged woman. Dad can't remember her name, but he believes she was quite childish. The community paid for her board and room. It was common practice in those days for families to take care of men and women that had no home or relatives of their own as they had no homes or institutions for them. There were no jails or policemen in Dietel. Dad cannot remember of a murder or robbery being committed all the time he lived there.

The town owned two large granaries. One held wheat, the other rye. When a farmer had a poor crop, he was allowed to take out enough grain to tide him over until the next year. Then he would return what he had taken. There was only one elementary school in town. All the grades were in one room and all the children were taught the same subject at the same time. It made it rather difficult for the smaller children to learn anything. The school master was very strict and he would strike the children across their hands with a large stick if they misbehaved.

Occasionally the family would go to a neighboring town to visit or attend some church activity. The young boys liked to hike over the countryside. That was about the only entertainment they had. There was one large German Lutheran Church in town and everyone attended. During the summer the services were held in the church, but as it was so large and difficult to heat, the schoolhouse was used in the winter time. The ushers had long sticks with a flannel bag on the end which they used for collection plates. Attached on the end of the flannel bag was a bell. As the nickels and pennies were dropped into the bag the bell would ring. It was also used to wake up anyone that had fallen asleep.

All the crops were cut with a scythe. The grain was threshed by horses on a thrashing floor. The thrashing floor was a plot of ground that was prepared every year for this purpose. In the summer, it was covered with straw to keep down the weeds. In the fall it was sprinkled with water and trampled down to make it hard. The grain was put on this ground and the horses would tramp back and forth over it. When the grain was thrashed, the straw was taken off with forks and rakes. The grain was put into a large pile and then it was cleaned by a fanning mill and taken to the granary. The straw was used for bedding and feed. Every Saturday afternoon during the summer each family would sweep the streets in front of their house. The houses were built out of clay and rocks. All were white and every spring they were white-washed and the window trim painted. Clothes were boiled in water and ashes and then taken to the river where the women would wash them by beating them with sticks. In the winter time they would cut holes in the ice before they could wash.

MEMORIES OF THE JACOB FOOS FAMILY REUNION (continued...)

Prayer meeting was held every Sunday afternoon and evening at Dad's home. As many as 20 or 30 people would attend. Three different leaders were appointed to conduct the service. The furniture was pushed back and benches were brought out for the people to sit upon. Sometimes it was Dad's job to go out and borrow benches from the neighbors to accommodate everyone.

When Dad was 15 years old Mother came to work for his family. Her duties were to help in the field. She would bind the grain and help with the thrashing and cleaning. Mother and Dad were married in Dietel on December 1902. They were both 18 years old. It was common practice in those days for 20 or 25 couples to be married at the same time. The bridegroom would appoint two escorts to go around and invite the guests the Sunday before the wedding. Each escort had a walking cane and when they would stop to invite the guests to the wedding they would tie a silk ribbon on the cane. Every bride wore a head dress made out of flowers and had white dresses. After the ceremony, each couple would go to their home for a celebration. The wedding dinner consisted of fruit, soup and fritters.

Before he passed away, Dad's father made him promise to leave Russia and come to America. After Mother and Dad had been married about two months they decided to come to America. Dad and Mother, Grandmother Foos, his brother George, wife and two children and Dad's youngest sister Mary, started out for America. First, they took the train and traveled across to Holland. From there they crossed the North Sea by boat, traveled across England by train until they came to the English coast. They boarded an English boat called Lake Ontario for Canada. A child was born to Dad's sister-in-law while they were on the boat. The food was poor and they more or less traveled like cattle. It took them three weeks to cross the Atlantic Ocean. They landed in Newfoundland on April 15, 1903. Again the train was taken for Yorktown, Sask. as Dad had an uncle living there. They stayed with him for a week or so. Someone had established a homestead nearby but were no longer living there, so Mother and Dad moved there. That spring Dad went to work for an Englishman by the name of Joe Colville. He helped him with farming and mother helped in the house. As Dad couldn't speak a word of English, he and Mr. Colville used a sign language. He was a very good and patient man and tried to explain and help Dad learn the English language. (I recall Dad remarking the word "sharp" was the first English word he learned.)

Grandmother Foos died shortly before Jake, their first child, was born. On April 15, 1905 Dad and Mother left Canada for the United States. They decided to move to Odessa, Washington, as Mother had a sister living there and Odessa was made up of mostly German people. Dad went to work in Odessa for the Portland Flour Mills. He worked up to sewing sacks and received a raise to \$2.25 a day. (He had previously received \$2.00 per day.) His work day started at 7 a.m. until 12 and from 1 until 6 p.m. six days a week. He worked there from 1905 until 1910. His next job was working for George Dobson in the transfer business. He worked there for two years and then Dad and Otto Weber bought the business for \$600. He paid \$100 down. Dad had \$50 saved and borrowed the other \$50 from a friend, Henry Saible. After Dad had his business paid for he loaned Henry Saible \$200 when he started farming. He owned the transfer from 1912 to 1921. Meanwhile Henry, Martha, Lydia, George and Hannah were born.

Every spring Dad got the farming bug so he sold the transfer in 1921 and moved to Addy, Washington on a small farm. He stayed there one year. While living in Addy, John was born. From Addy the family moved to Chewelah to another farm which Dad leased from Jeff Neely. We lived there for two years and Paul was born. In 1924 Dad purchased the Chewelah Transfer which was located on Park Street for \$2500, which included two Ford trucks and one Velie truck and one team of horses. Later on, Henry and Jake helped Dad in the business. Dad sold the business to them in 1937 and moved out to a 20 acre farm east of Chewelah. We were there two years and then sold the farm to Charley Johnson. In 1939 Dad and family moved to valley, Washington where Dad operated the Valley Feed Mill. He operated the mill for six years and then moved back to Chewelah in 1945. Mother Foos passed away in Chewelah on October 1948. Dad went to Norco, California in the winters of 1948, 49 and 50. He moved to California in 1951 and lived there until 1953. He then moved to Grants Pass, Oregon in 1956 and divided his time there and in California until 1958 when he started working for H. A. Jewett. He passed away 01 May 1975 in Grants Pass.

When Dad helped us with this history he finished it by saying, "I have had a rich and full life." He has been a wonderful Father and we all love and respect him. May God continue to bless and keep him.

Upcoming Program: Wally Schwab, Volga German Ceramic Artist

Wally Schwab of Aloha, Oregon has been a well known potter for many decades. After his family moved from Nebraska to Portland during his early childhood years they lived in the Albina district with his paternal grandparents, Henry Vogel and Mary Buxman. Wally remembers school and childhood friends from those early years surrounded by other Volga German settlers. He received his MFA in Ceramic Art from Alfred University in western New York State, a leading ceramic engineering school established by Charles Fergus Binns of England who is known as the Father of American Studio Ceramics; Alfred University is also known as a leading Design College. Wally holds a B.S. degree from Portland State University. He was awarded a Graduate Teaching Fellowship at Alfred University and has taught at Portland State University and Marylhurst College. His work has been represented in numerous juried, invitational and one-man shows across the United States and abroad. His work can be found in countless private and public art collections. He continues producing beautiful and functionally useful pottery in his home studio in Aloha.



Bill Wiest and Wally Schwab

At our May 18 program, Wally will tell about his Volga German family, his early years in Albina, as well as how he first became aware of his artistic talent, and was able to develop an illustrious career as a teacher of art as well as a producer of sought after art pieces. Please plan to attend this presentation.



Factoids:

- Saratov was founded in 1590 and the population is about 878,000
- The distance from Saratov to Moscow is 451 miles.
- There is an automobile bridge across the Volga connecting Saratov and Engels.
- Yuri Gagarin, the first man in space jettisoned his Vostok capsule from 7km up and gently parachuted to the soft surface of freshly plowed dirt in an open field 26km southwest of Engels and was met by an old woman, her granddaughter, and a cow. A monument commemorates the landing site.

Lois Klaus is to be recognized for her many years of service to the Oregon chapter. Recently she has had health problems and would appreciate your thoughts and prayers. She served as the Secretary for the chapter and then assumed the role of Treasurer around 1994 which she has continued until recently. She also performed at many chapter programs playing the piano. She is a Life Member of AHSGR and a long time Oregon Chapter member. Thank you, Lois!

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AHSGR Oregon Chapter Membership Form

Memberships fees are for one calendar year and you are responsible for renewing each January 1st.
***\$75 will include your membership to the AHSGR Oregon Chapter and the International Chapter and you will receive both the Oregon Chapter Chronicle Unserer Leute and the International Newsletter.

New Member _____ *Renewal* _____ *Individual* _____ *Family* _____

Membership Year(s) 2013 _____

Name _____

Address _____

City _____ State _____ Zip Code _____

Telephone _____ E-Mail _____

I would like my Unserer Leute Oregon Chapter newsletter delivered by e-mail Yes _____ No _____

***The total Annual membership fees are \$75 (AHSGR Oregon Chapter \$25 and AHSGR International \$50). The total \$75. will include your annual membership for the AHSGR Oregon Chapter and a Standard Membership in the AHSGR International Society.

For other International membership levels are available and for more information you can go to:
<http://www.ahsgr.org/membership.htm> or contact Steve Schreiber.

Please make checks payable to AHSGR OREGON CHAPTER and remember to include your application:

Temporary Acting Treasurer:

Steve Schreiber, 6806 SE 35th Avenue, Portland, OR 97202-8218
503/774-9753 E-mail: steven.schreiber@gmail.com

Ask Steve about becoming a lifetime member!

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4 10:00 am - AHSGR Board Meeting at CVGS
5	6	7 CVGS Library Open	8	9	10	11
12	13	14 CVGS Library Open	15	16	17	18 Chapter Program Noon- 2:30 Potluck lunch – Wally Schwab Speaker
19	20	21 CVGS Library Open	22	23	24	25
26	27	28 CVGS Library Open	29	30	31	

~ June 2013 ~

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 10:00 am - AHSGR Board Meeting at CVGS
2	3	4 CVGS Library Open	5	6	7	8
9	10	11 CVGS Library Open	12	13	14	15
16 AHSGR – 2pm – Program to be announced	17	18 CVGS Library Open	19	20	21	22
23	24	25 CVGS Library Open	26	27	28	29
30						

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Address

Address

Address

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The American Historical Society of Germans from Russia is an international organization dedicated to the discovery, collection, preservation, and the dissemination of information related to the history, cultural heritage, and genealogy of Germanic settlers in the Russian Empire and their descendants.

The Chronicle Unserer Leute (Chronicle of Our People) is published bimonthly by the Oregon Chapter of AHSGR.

Members can find the current schedule of chapter events and newsletters on our Facebook page at:

<https://www.facebook.com/groups/AHSGR.Oregon/>

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We have two vacant Board of Director positions (the bylaws call for 6). If you have an interest in serving on the Board, please contact Steve Schreiber at steven.schreiber@gmail.com or 503-774-9753