



Chronicle Unserer Leute

Vol 30, Issue 1

January/February 2009

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 bi-monthly by the Oregon Chapter of AHSGR. All content is copyright of the Oregon Chapter or the original copyright owners.

Oregon Chapter website with the newsletter: <http://www.ahsgroregon.com>

Germans from Russia in Portland website: <http://www.volgagermans.net/portland/>

Inside this issue:

- 2 Something of Myself**
by Marie Krieger
- 3 Wire Down: Memories of the Hop Harvest (part 2)**
by Vickie Willman Burns
- 8 Upcoming Events**

PRESIDENT'S MESSAGE

The last two weeks of December, 2008, have provided us all with a white Christmas and a small example of what it is like to be snowbound for a few days.

We can now better imagine what it was like for our ancestors and their friends to endure much more primitive conditions for far longer periods of time in remote parts of Siberia and central Asia during much of the 20th century.

Survival was a major challenge for the millions of victims of Stalin's policies and program of genocide and ethnic cleansing.

Many ethnic groups have experienced similar tragedies. At the very recent and local 6th annual Kymer Heritage Celebration, the Cambodian community of the greater Portland-Vancouver metropolitan area gathered to remember and honor the survivors of their tragic period of genocide in the seventies. Preservation of their culture and history is a primary objective of their organization. History, dancing, music and elegant foods were magnificently highlighted.

This year's "Scanfest" at Portland State University in early December is a similar effort held each year by the combined community of Swedish, Norwegian, Danish and Finnish descendants.

These and other ethnic festivals such as Japanese, Chinese, Polish, Jewish, etc., all provide dynamic, living examples of what can evolve from the establishment of the new Center for Volga German Studies (CVGS) at Concordia University here in Portland. We are truly blessed with the vision and energies of Dr. Brent Mai and his colleagues at Concordia.

Let's all join forces and resources to help Brent and Concordia University honor those who have gone before.

The fine work and remarkable vision and commitment of Sigrid Weidenweber in giving us her trilogy of the Volga Germans will serve our people for decades to come. Thank you, Sigrid, from the bottom of our hearts for your dedication and efforts.

Our unified support for these efforts is key to making the AHSGR dream survive. Relevant forms and information (see pages 5, 6 and 7) are included in this newsletter for your consideration and action as we start the New Year.

A hearty wish to all for a blessed and productive, healthy New Year!

Ed Wagner

**President
Oregon Chapter of AHSGR**



[Editor's note: This is the 22nd installment serializing Marie Krieger's autobiography. In it we get a look at life for GR's, in both rural and urban settings, in the Pacific Northwest that spans over seven decades.]

SOMETHING OF MYSELF

by Marie Trupp Krieger
(1910-2006)

(copyright Marie Trupp Krieger)



Another situation I've had to battle with is the unsavory task of cleaning up after people's dogs. At the present time a leash law seems to curb the habit people have had of turning their pets loose in the early morning hours. I cured one dog of that habit. The mammoth hound, a St. Bernard, decided my yard

likely place to dump his mess. Its appearance resembled the amount a horse would contribute. I lost no time in acquiring a stick, layers of newspaper to return the calling card across the street, placing it in front of the animal on the sidewalk leading to the front door of the house. No more problems!!

Sewing has been one of my hobbies. So has stretching the dollars. After World War II manufacturers created new materials which appeared in department stores. Combined fabrics especially wool and orlon caught my eye because pure wool presented issues such as shrinkage and bulkiness. The new fabric, washable and lightweight, filled the bill. Walt is a reader of ads. When Meier and Frank advertised ready made shirts at a much reduced price, we didn't hesitate. What a bonanza when the yardage became a bargain! We made an investment to the tune of \$125.00. I stitched and created work and dress shirts, jackets, dresses, etc. I had sewed jackets for Walt prior to obtaining the new fabric, the pure wool was unsatisfactory. Rubberized rain gear proved to be unsuitable. Walt perspired too easily since his body couldn't breathe freely. Cotton shirts, when damp from perspiration, provided a cold

feeling and didn't dry very fast--a decided difference between cotton and wool in clothing. The alternative loomed up in the form of the new material. Walt needed freedom in arm movements which the ready made jackets' sleeves did not provide. The cut of the sleeve caused a binding across the upper arm. So I improvised by purchasing a standard shirt pattern, allowed adequate material for a hem straight across the bottom when I proceeded with a jacket but permitted sufficient cloth for a shirt tail in the shirts to be tucked into the work pants or other. I practically wore out the pattern creating garments. Doubling the yardage, except for the sleeves, made jackets for cold dry weather wear. A patch on the elbow reinforced that place. Garments received patches along the way as wear and tear caused replacements. Sometimes a collar was turned or replaced altogether by using leftover pieces of material. The orlon and wool blend of lightweight texture produced warmth, could be tossed into the washing machine for laundering and dried quickly, thanks to its versatile state. Walt's supply will be ample for quite a few years yet. I used some of the cloth in garments for myself in dresses, fishing attire, etc. I ripped apart World War II navy uniforms, converted them into wearing apparel mostly for outer clothing worn while salmon angling. At the present time I'm not engaged in as much seamstress activity as I used to be. Now that we are retired, our clothes are lasting longer. Mending has slowed down so there are some advantages to old age.

From the very beginning of our married life I canned fruits, vegetables and salmon practically every year. No canning of fish while Walt was in the service. We enjoyed canned peaches, plums, pears as fruit or for salads, cherries, applesauce, beans, beets, tomatoes I had raised, etc. One method of preserving salmon (a tried and true recipe for many years), somewhat different, is slicing the cleaned fish lengthwise, cutting it into 3" x 6" pieces, placing them into a brine of 3/4 cup salt mixed with 2 qts. water, (no more sugar for us) overnight. In the morning remove from the brine, dry meat with paper towels and place on racks which have been covered with aluminum foil and holes poked into the foil to keep the racks fairly clean. I use an electric

(continued on page 3)

Something of Myself (cont'd)

smoker and apple wood chips for the smoking--about four hours with the skin side down. By that time I use a spoon and fill 4 pint jars up to the neck, discarding the skin and bones. New lids and rings fastened tight and the jars are ready for a 90-minute processing period in the pressure canner already containing 2 qts. of water at 10 lbs. of pressure. Delicious eating! I also smoke pieces of fish, the same size as I mentioned above, all day long, then place about three pieces in sterilized quart fruit jars, new lids fastened tightly, set on racks in a 200 degree oven for one hour. This procedure vacuum seals the jars which can be placed on the shelves for future consumption. I also canned fresh salmon in pint jars with bone and skin and froze slices wrapped in aluminum foil rather than place the slices in containers and fill with water.

I dried apple slices, prunes, bananas and fruit leathers; they and shelled nuts were vacuum sealed in the jars in the oven. I collected many cookbooks the last 47 years but seldom use any now. The cooking has been simplified since I don't bake pastries anymore. When lockers became popular for the freezing of meat, we utilized them in 1949-50. After purchasing a side of beef or a quarter, the meat cutter managing the locker site disclosed the fact that he was the recipient of several steaks, we decided a change was in order. A 10 cubic foot freezer squeezed into a basement corner met our needs all these years, saving us time with fewer trips to the grocery and money. With the improvement of refrigerators over the years, we purchased different and better models. The latest model is self-defrosting with a small freezing compartment to accommodate small items and save steps to the basement. Convenient storage for ice cream but no more do we give way to our desires. In 1946 I added a pressure cooker (Presto) to my kitchen utensils which I use nearly every day on account of my inability to digest raw vegetables. Another handy item, a vegetable steamer, fits my stainless steel copper clad kettles I've used for almost 47 years. Veggies are very much a part of our diet. My small garden fell by the wayside, but plants seen growing and maturing stimulate the mind, an interesting phenomenon.

One special project I'm still enraptured with is stirring up a batch of laundry soap which I still use in my wringer washer. I save all of my animal fats. We

don't eat as much hamburger as we used to, but have been broiling our meats for 45 years since the discovery of a duodenal stomach ulcer; it generated severe painful gas pains in my upper back which my doctor treated with a narcotic creating more discomfort. X-rays revealed the culprit demanding a strict diet of cooked fruits, vegetables, amphojel (to protect the eruption and cut down the acid in the stomach) and milk. I had long abandoned milk drinking, my cow-milking chores during my childhood in addition to the barnyard odors dampened my appetite for the liquid but whetted the palate for cottage cheese. A fortunate exchange healthwise! I had overcome a troubled misfortune earlier in 1944-45 while my husband spent time in his country's military services. When a rash appeared on my face shortly after I had eaten my supper, it was traced to a wheat allergy. I omitted the pesky ingredient for an entire year before consuming it again, a method of slimming down the body. My doctor registered surprise at the positive outcome of my sensitivity to the food. "I thought," he remarked, "Once an allergy, always an allergy." My sensitive nose spurns strong odors like ink, shoe polish, paints, etc. When that problem was diagnosed some forty years ago, I received injections for allergic vasomotor rhinitis, a respiratory difficulty plaguing me for years, not quite resolving itself completely.

(continued in the next issue)

**Wire Down:
Memories of the Hop Harvest
(part 2)**

**as told by Mollie Schneider Willman
compiled and edited by Vickie Willman Burns**

While hop picking could be backbreaking and the heat was sometimes blistering, when the quota was met, our work was done--even if it was early in the day. On the hot, sunny days after the hop house was filled, Mr. Ernst would load all the camp kids onto the

(continued on page 4)

Wire Down: Memories of the Hop Harvest (cont'd)

flatbed to go swimming at nearby Horseshoe Lake. Sometimes a group of us would walk to the San Salvador Beach on the Willamette River for a swim, too.

On rainy days, everyone gathered in the empty hop house. With no work to be done unless the hops were dry, we passed the time telling stories, singing, and playing together.

Our fathers stayed at home during our work campouts, tending to their full-time jobs in the Portland area. They drove to St. Paul on the weekends to bring extra supplies and spend time with us, but they rarely worked the fields.

Mr. Ernst also had a peach orchard, and the fruit was sold under the brand of Horseshoe Lake Peaches. Berries, apples, and grapes also grew in abundance on a nearby hillside. We were allowed to pick these fruits for ourselves and our families. My mother, with her canning supplies at hand, would can peaches right on the spot.



Salem, OR, Public Library - Historical Pictures file

A family in the hop yard, ca. 1930's

On the last day, after we were all packed and ready for the return trip, the women would each fill a pillowcase with dried hops to take home. From these my mother would make our family beer and, with the blackberries we had picked, my father made blackberry wine.

At the end of hop picking camp, my mother, who collected and kept the tickets earned by our field labor, turned all of our receipts in for tally and reimbursement. Mr. Ernst then paid her in cash according to our ticket count, and we were ready to go.

When the children returned to school, the teachers were lenient about making up lost lessons. They understood the importance of our work, not only to our financial well being but to our culture, as well. The considerable effort involved in carrying out these temporary work arrangements benefitted the local economy in many ways. The farmers, in need of good laborers, found hard workers in the Volga Germans they employed. Norman Ernst was so satisfied with our group that he paid my mother to recruit new pickers. The families, in turn, came home with extra money and fresh fruit and vegetables for their tables.

In casual conversations over the years, friends have asked what I did for fun in the summertime when I was a child. I would always tell them that I went hop picking with my family. This reply brought the strangest looks from people. "Hop picking?" came the inevitable question. "What on earth is hop picking?"

Sadly, they will never get to have that experience.

Ernst Family Farms is located at 3118 Horseshoe Lake Road NE in St. Paul, Oregon.

Articles for Chronicle Unserer Leute

Deadline for submission of articles for the next *Chronicle Unserer Leute* is **Monday, February 23rd**. Please send submissions to:

Editor

Chronicle Unserer Leute

1830 NE 141st Avenue

Portland, OR 97230

or e-mail:

williams-smith@comcast.net



CONCORDIA UNIVERSITY

CONTRIBUTION

to the Center for Volga German Studies at Concordia University

Gift Information

I/We pledge a gift to Concordia University in the amount of \$ _____.
Please designate my gift to the:
[] CVGS Capital Campaign
[] CVGS Annual Campaign
[] Endowment of the CVGS Director
[] Endowment of CVGS Programs
I would like to make this contribution:
In honor of _____
or
In memory of _____

Payment Information

This pledge will be paid as follows:
[] One payment
[] Annual installments over 2 or 3 years (please circle)
[] Quarterly installments over 1, 2 or 3 years (please circle)
[] Monthly installments over 1, 2 or 3 years (please circle)
installment payments will commence: _____ (mm/dd/yy)
I/We will pay the pledge with:
[] Cash or Check
[] Credit Card (Mastercard or Visa only)
Card # _____ Expiration: _____
[] Stocks / Bonds
[] In-Kind Donation
[] Please send pledge reminders.
[] I am a Benefit Member of Thrivent Financial and would like my gift matched by the GivingPlus Program.

Donor Information

Name(s): _____
Address: _____ City/State/ZIP: _____
Phone Number: _____ Email: _____
Donor's Signature _____ Date _____ Donor's Signature _____ Date _____
Gifts made to the Concordia University Foundation qualify as deductible charitable contributions under present state and federal laws. The CU Foundation is an Oregon nonprofit corporation and an organization described in sections 501(c)(3), 509(a)(1) and 170(b)(1)(A)(iv) of the Internal Revenue Code. The Foundation's tax identification number is 93-0771304.

The students, faculty and staff of Concordia University are thankful for your support!

Center for Volga German Studies

Annual Giving Levels

Catherine the Great Circle: \$5000+

Catherine the Great invited the Germans to settle along the Volga

Volga German Scholar: \$2,500 - \$4,999

Scholarly study of history enhances one's understanding of the world today

Vorsteher Club: \$1,000 - \$2,499

Each colony was led by a Vorsteher (mayor)

Engels Club: \$500 - \$999

Engels was the capital of the Volga German Republic

Oranienbaum Club: \$250 - \$499

When colonists arrived in Russia, most disembarked at the port of Oranienbaum

Colonist Club: \$100 - \$249

The Volga Germans were colonists in a new land

Those who pledge \$5,000 or more to the Center for Volga German Studies at Concordia University on or before 31 December 2009 will be listed as Founders of the Center on a permanent display in the Center.

Donor Information

Name: _____

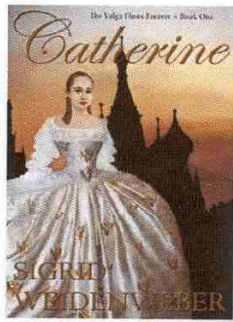
Address: _____

Phone Number: _____

Donor's Signature: _____ Date: _____

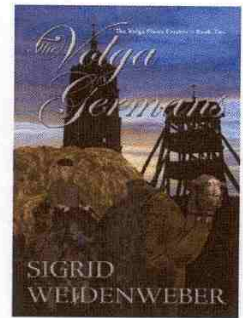
Trust's Signature: _____ Date: _____

The students, faculty, and staff of Concordia University are thankful for your support!



The Center for Volga German Studies
at Concordia University
presents
The Volga Flows Forever
a trilogy

by Sigrid Weidenweber



Catherine : hardcover - ISBN(10): 1-934961-00-0; ISBN(13): 978-1-934961-00-1
The Volga Germans : hardcover – ISBN(10): 1-934961-02-7; ISBN(13): 978-1-934961-02-5 (available December 10th)
From Gulag to Freedom : hardcover – ISBN(10): 1-934961-03-5; ISBN(13): 978-1-934961-03-2 (available April, 2009)

~~~~~

Released this past August, *Catherine* is the first volume in a trilogy entitled “The Volga Flows Forever” by Sigrid Weidenweber. *Catherine* brings to life the fascinating historical character of Catherine the Great who invited her native countrymen to settle the Russian frontier. In volume two, entitled *The Volga Germans* and available December 10<sup>th</sup>, these German immigrants and their descendants convert the harsh steppe into fields of waving grain dotted with wind-driven flour mills and develop a culture that is uniquely their own. In the final volume, *From Gulag to Freedom*, coming out in April 2009, Sigrid follows the Volga Germans through the hardships of Soviet collectivization and deportation to finally immigrate to the San Joaquin Valley of Central California.

**Praise for  
SIGRID WEIDENWEBER and *Catherine***

“Sigrid Weidenweber has carefully researched the history of the times, and presented it so colorfully that one would think she was an eyewitness to all the intrigue at the Russian court in the 18<sup>th</sup> century. It’s excellent, engrossing reading!”  
 ~ Paul L. Maier, Western Michigan University ~

“With great skill and passion Sigrid Weidenweber unveils an epic and important historical journey, bringing to life the danger, violence, and intrigue of European royalty through the eyes of one of its most prominent and fascinating members.”  
 ~ Tim Green, *New York Times* Bestselling Fiction Author ~

**Praise for  
SIGRID WEIDENWEBER and *The Volga Germans***

“The story of the pioneering Volga Germans spans whole centuries and whole continents. It is an epic story and novelist Sigrid Weidenweber artfully captures this epic quality in her newest book, *The Volga Germans*.”  
 ~ Timothy J. Kloberdanz, North Dakota State University ~

“*The Volga Germans* is not only interesting but quite moving as it reveals the drama of a Volga German family.”  
 ~ Arthur E. Flegel, Menlo Park, California ~

Please send me:

- Vol. 1 : *Catherine* only (\$29.95)
- Vol. 2 : *The Volga Germans* only (\$29.95)
- Vol. 3 : *From Gulag to Freedom* only (\$29.95)
- All Three Volumes (\$80.00)

- Payment by check enclosed.
- Please charge my credit card (MasterCard or Visa only):  
 Number: \_\_\_\_\_  
 Expiration date: \_\_\_\_\_  
 Signature: \_\_\_\_\_

Name & Address: \_\_\_\_\_

Send order form to: Center for Volga German Studies at Concordia University, 2811 NE Holman St., Portland, OR 97211. You may also order with a credit card by calling 503.280.8505. [cvgs.cu-portland.edu](http://cvgs.cu-portland.edu)

[All proceeds from the sale of these books go to support the Center for Volga German Studies at Concordia University.]

## GENERAL CHAPTER MEETING

Sunday, January 17, 2009, 2:30 - 4:00 pm  
Rivercrest Church, 3201 NE 148<sup>th</sup>, Portland, Oregon

**PROGRAM:** Viewing a special video “Through the Desert Goes our Journey”—a documentary of a group of Russian Germans Mennonites who emigrated to Uzbekistan in central Asia in the 19<sup>th</sup> century and the journey of a group of their American descendants in re-tracking their trek and lives. This is a unique and rare glimpse of a piece of our Russian German heritage that should not be missed. The video is about 50 minutes in duration.

Also, a first hand demonstration of the new SOAR program available for our genealogical research. Bob Thorn and Jene Goldhammer will walk us through this new wonder which has been many years in the making. If significant interest is generated, more detailed work sessions can become part of our future programs. Come and learn!

## \*\*Upcoming Events\*\*

### JANUARY

**3 January, Saturday 10:00 am**, board meeting at 16748 NE San Rafael Drive, Portland. All members welcome to attend.

**18 January, Sunday, 2:30-4:00 pm**, general chapter meeting at Rivercrest Church (see above)

**24 January, Saturday, 10:00 am to 12:00 noon**, Williams-Krieger Library open on the 4<sup>th</sup> Saturday of the month. (Volunteers and full members will have free access to the library. There is a \$4.00 charge for non-members.)

### FEBRUARY

**7 February, Saturday, 10:00 am, board meeting** at 16748 NE San Rafael Drive, Portland. All members welcome to attend.

**21 February, Saturday, 12:00-2:00 pm**, general chapter meeting and potluck at Rivercrest Church. Program to be announced.

**28 February, Saturday, 10:00 am to 12:00 noon**, Williams-Krieger Library open on the 4<sup>th</sup> Saturday of the month. (Volunteers and full members will have free access to the library. There is a \$4.00 charge for non-members.)

### MARCH

**7 March, Saturday 10:00 am**, board meeting at 16748 NE San Rafael Drive, Portland. All members welcome to attend.

**15 March, Sunday, 2:30-4:00 pm**, general chapter meeting at Rivercrest Church. Refreshments served. Program to be announced.

**28 March, Saturday, 10:00 am to 12:00 noon**, Williams-Krieger Library open on the 4<sup>th</sup> Saturday of the month. (Volunteers and full members will have free access to the library. There is a \$4.00 charge for non-members.)

### Meeting Directions and Information

Unless otherwise noted, all chapter meetings and genealogy workshops are held at Rivercrest Church, 3201 NE 148<sup>th</sup>, Portland, Oregon. Rivercrest Community church is located between NE Sandy Blvd. and NE Halsey Street on NE 148<sup>th</sup>. Park in the lower parking lot and follow the directional signs to the meeting rooms.

**Potluck information:** Oregon Chapter meetings held on Saturdays are generally two and one-half hours in length and include a potluck lunch. Please bring an entree, salad, or dessert to share and your own plate and utensils. At the potluck lunches, \$2 for members and \$2 for non-members is requested to help defray the cost of the meeting facilities.



AHSGR Oregon Chapter Membership Form

It's time to renew your membership for 2009!

Membership fees are for a calendar year that renews each January 1st. Dues shown below include \$10 for an Oregon Chapter membership. The remaining fee is for membership in the AHSGR international organization. We will forward your fee to AHSGR international.

Membership Categories - Annual International and Oregon Chapter Dues

Table with 2 columns: Membership Category and Dues. Categories include Individual & Family, Institutional, Contributing, Sustaining, Int'l Life Member, Student, Youth, and Newsletters Only.

New Member \_\_\_ Renewal \_\_\_ Individual \_\_\_ Family \_\_\_ Youth \_\_\_ Student \_\_\_

Membership Year 200\_\_

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Telephone \_\_\_\_\_ E-Mail \_\_\_\_\_

I want to receive my Oregon Chapter newsletter through the web (Adobe Acrobat format)? Yes \_\_\_ No \_\_\_

In order for us to service our membership more effectively, please list all of your German family names and all villages that you believe your ancestors are from. Ancestral Villages - Please specify for each member

Surnames - Please specify for each member \_\_\_\_\_

There are many opportunities to help build our chapter. Let us know if you desire to participate actively.:

- List of participation options: Genealogy Workshops, Newsletter, Library, Programs, Hospitality, Other, Publicity, Ways & Means, Reminder Calls for Upcoming Meetings, Sunshine.

Please make all checks payable to AHSGR OREGON CHAPTER and send your membership dues and applications to: Lois Klaus, 111 N.E. 67th Avenue, Portland, OR 97213-5029 phone: (503) 232-3065 e-mail: lkklaus@earthlink.net

**AMERICAN HISTORICAL SOCIETY  
OF GERMANS FROM RUSSIA  
OREGON CHAPTER**  
4616 SE Adams Street  
Milwaukie, Oregon 97222-5325



**CHAPTER OFFICERS & DIRECTORS  
2008-2009**

**President:**

**Ed Wagner (term expires 2009)**  
(503) 228-0007 - Fax: (503) 228-1016

**Vice-President:**

**Robert Thorn (term expires 2009)**  
(503) 635-6651 e-mail: bobthorn@hotmail.com

**Secretary:**

**Lela Miller (term expires 2009)**  
(360) 573-5628

**Treasurer:**

**Lois Klaus (term expires 2009)**  
(503) 232-3065 e-mail: lkklous@earthlink.net

**Directors:**

**Jene Goldhammer (term expires 2010)**  
(503) 771-5813 e-mail: Gold520@comcast.net

**Erna Markwart (term expires 2009)**  
(503) 254-4454

**Zane Miller (term expires 2009)**  
(360) 573-5628

**Ken Prickett (term expires 2010)**  
(503) 661-6720 e-mail: kenjoy.com@juno.com

**Molly Ann Rimerman (term expires 2010)**  
(503) 636-1786 e-mail: makrim@aracnet.com

**Steve Schreiber (term expires Dec. 2009)**  
(503) 774-9753 e-mail: steven.schreiber@gmail.com

**Chuck Williams (term expires 2009)**  
(503) 252-0902 e-mail: f26ruth@comcast.net

