Hoard put Fort on dairy map

By Elvi Kau

William D. Hoard is probably best known in Fort Atkinson as founder of W.D. Hoard & Sons Co., publisher of the Daily Jefferson County Union and Hoard's Dairyman magazine.

Through his publications as well as his considerable skill as a statesman and speaker, Hoard had a profound influence on agriculture that began with Jefferson County's farmers and eventually reached those across the nation.

When Hoard arrived in Wisconsin in the late 1800s, wheat fields dominated the countryside; dairy farms were few and far between at this time. While wheat farming was profitable at first, yields fell rapidly on Wisconsin's thin glacial soil. Farm failures were becoming more common.

Hoard witnessed a similar situation in his native New York State, where farmers had tired their plows and turned to cows for a more profitable form of agriculture. Hoard was convinced that if Wisconsin farmers would turn to dairy, it would prove a more soil-conserving and profitable way of farming.

While Hoard's formal education ended at age 16, his work for a progressive dairy farmer in New York was combined with constant exposure to the farm journals of the day, at the insistence of his employer. Now, as a young newspaper publisher and printer in Fort Atkinson, Hoard continued his avid pursuit of the latest dairy news.

In his conviction that Wisconsin was destined for dairying, he and several other former New Yorkers formed the Jefferson County Dairymen's Association and the Wisconsin Dairymen's Association. These groups provided a forum for farmers to compare notes and promote Wisconsin's fledgling dairy industry.

In 1885, publisher Hoard noted in his newspaper, "Hoard's Dairymen," a dairy edition of the Jefferson County Union, will be issued weekly hereafter. . . .

"We have entered upon this enterprise in response to the request of a great many dairymen in the outside portions of this and other states, who want a cheap, weekly dairy paper."

Today Hoard's Dairyman reaches dairy farmers in all 50 states and over 80 foreign countries. Its U.S. readers produce over 90 percent of the milk marketed in this country.

A gifted speaker, Hoard's speech circuit widened from local county and state dairymen's association meetings to a national circuit, as he preached the gospel of the dairy cow.

One of his early "sermons" was on better care of the cow. Before the turn of the century, cows lived a rugged life; today's cow is pampered by comparison. Hoard insisted that for better milk production, the farmer must "treat each cow as a mother should be treated." That meant shelter in bad weather, comfortable stalls, water piped to the barn and, please - no rough treatment, which "leaves the blow" of milk.

Hoard's emphasis on breeding cows for dairy purposes only - and not for the dual purpose of beef and milk - preceded the modern genetics responsible for the amazing 400 percent increase in milk production in the last century.

A cow census made in 1889 in New York was financed and later published by Hoard in his magazine. The census showed farmers who operated at a loss because they were unaware of their production costs compared to their income. Nor did they keep track of which cows were paying their keep through adequate production. Thus, Hoard demonstrated the need for a business-like approach to dairying. His census was a forerunner of today's Dairy Herd Improvement Association, which serves 1 million cows nationwide.

Even with growing numbers of cows and improving production, Wisconsin's dairy products had a difficult time competing with the established eastern market. Hoard promoted the above-quality of home-churned butter and locally produced cheese. He strove to impress upon the growing cottage industry the correct way to handle butter.

Elected Wisconsin's governor in 1888, Hoard pioneered in the fight against food adulteration which was common throughout the nation. He created the country's first dairy and food commissions to assure pure food products. At this time, cheese was being "filled" with animal fat: a product that was vastly inferior in quality but extremely profitable to disreputable manufacturers. Similarly, oleomargarine was colored yellow to mimic butter and falsely labeled as butter.

His battle against food adulteration involved fiery testimonies before Congress. Filled cheese and mislabeled oleo slowly declined. But colored oleo was banned until 1900; the last tax on colored oleo ended in 1974.

Another fight for quality dairy products continued beyond Hoard's lifespan. In the days before pasteurization, milk was a common source of human tuberculosis. Beginning in 1886, Hoard fought a bitter campaign, often directed against his farmer friends, to eradicate cattle reacting to the newly developed bovine tuberculin test. Animals appeared healthy even though they reacted positively to the test, so farmers were reluctant to slaughter such a cow.

Thousands of subscriptions were lost, but Hoard and his successor editor, A.J. Glover, battled for what they knew was for the best interest of the dairy industry. Chicago finally passed a law in 1908 requiring milk to be pasteurized, except milk from tuberculin tested cows. The battle was not won until 1940, when the nation was declared free from bovine tuberculosis.

The many aliases that dot the countryside throughout Wisconsin are another Hoard legacy. Farmers used to dry off their cows in the fall, giving them a winter vacation because suitable, adequate feed was not available to support milking year-round. Hoard promoted aliases and used his magazine to address this new technology that made tasty, succulent forages available.

In 1889, Hoard bought a farm. While he wanted a better home for the several cows kept on his city property, the main objective of his purchase was to prove alfalfa as a suitable forage crop for the Midwest. At that time, university scientists cautioned against trying to grow alfalfa, claiming it would not survive the winters. Hoard's persistence and experimenting proved them wrong.

Today alfalfa is the queen of forage crops in the Midwest, and Hoard's Dairyman Farm continues as a testing ground for new ideas. Because of the farm's contributions to agriculture, it is listed in the National Register of Historic Places.

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Dairy on the frontier.

Fort’s cream of crop

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Hoard: dairyman, editor

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Dairyman, editor

(Continued from page 41)

Hoard: dairyman, editor

Dairyman, editor
Wards, four dairy generations

(Continued from page 42) some three years after arriving from England.

In 1851, the oldest son, Edward, and his wife, Jane Lean, purchased the Oakland Farm (on which David Ward originally stood) and moved west on U.S. Highway 12, and also the Jefferson Township Farm (present home of William and Jean Ward). The early settlers who came directly from Europe brought only selected personal effects; they obviously had no room for livestock. But settlers moving here from New York or New England were able to drive some of their livestock with them.

One of these settlers was Charles Rockwell, who arrived in the Fort Atkinson area in 1837. As early as that year, therefore, records of his making cheese, probably a soft cheese similar to our cottage cheese. There are also early accounts of the Ashburnham and Amherst family driving 10 cows to Lake Mills from their home in Ohio and losing some in the marshy area of what is now Chippewa Valley. A number of our early settlers came here from the eastern U.S., it is possible to buy cattle from a neighbor.

Cattle were important to those early settlers, but not as herds producing milk to be sold. Instead, most families wanted a cow or two to provide fresh milk daily for the family's use. They also got some meat when the cow's productive days were over or from the home slaughtering of her offspring.

When the native grasses were hush and the cow was fresh (recently bored a calf), she produced more than enough milk for table use. Thus, the homemaker could churn some butter for the family's use. And if her skills included cheesemaking, the family was doubly blessed.

During dry weather when the cow's feed intake was limited to the marsh grasses she could find in the swamps and sloughs, the cows were pretty skinny and the hand-milking chore didn't consume much time.

The cattle those early settlers owned weren't the Holstein, Guernseys and other dairy breeds we have today. They were miserably scrub cattle left to fend for themselves on what native grasses they could find. Few farmers planted clover or improved grasses, and alfalfa was unknown. They culled the spring, were milked in the summer, and dried up in the fall. The luckier cattle had sheds for winter shelter. Many stood pitifully humped and shivering in the family yard during winter storms, depending on straw or coarse hay to pull them through the winter.

Wheat was king... These early pioneer families were very self-sufficient but there were some things they couldn't grow or raise — wheat, potatoes, corn, and certain foods — that they needed to buy. For these things they needed money or something with which they could trade. To help pay for wheat, the bill was easy to grow, it did well on the virgin soils and farmers were familiar with the crop.

Wheat became king, and for many years it was the principal grain crop grown here. By 1860, Wisconsin was the No. 3 wheat-producing state, but the king was in trouble. After years of continuous wheat, the thin forest soils could no longer support good wheat yields. Some farmers moved west breaking new ground. Others looked for new alternatives for agricultural production.

One of these was W.D. Hoard, who became a dairy evangelist. He had grown up on farms in New York State and had seen how dairying had fit the bill there. The cattle were able to object to the high cost of acquiring cattle and getting into the dairy business. The idea that the cheesemaker could produce more good cheese using equipment and methods not feasible for individual farmers was accepted. Some farmers still milked by horses to the factory - hence, small crossroads factories within easy driving distance from the farm.

These factories were not without their problems. The most critical one was establishing a good, uniform, quality cheese. The price paid to farmers could make a market in urban areas. Then that product had to get to those cities, a problem that called for a unified effort of all engaged in the dairy industry.

In his Jan. 26, 1872, issue of the Jefferson County Union, Hoard proposed the formation of a statewide organization to tackle these problems and promote dairying. Three weeks later, the Wisconsin Dairymen's Association met at Watertown. The founders included Hoard of Port Atkinson, H.C. Drake and T.C. Lawton of Jefferson and W.S. Greene of Milford, who later became the Greene of the manufacturing firm, Curtis, Cornish and Greene (foremen of Creamery City Plant). This organization flourished for over 50 years and did much to further the development of Wisconsin into our nation's leading dairy state.

By 1880, Wisconsin had over 400 cheese factories but only about 40 plants making butter (creameries). The Wisconsin Dairymen's Association was promoting making more butter than the factories. The mechanical separator (De Laval's, 1879) hadn't been fully developed or accepted so the cream had to be skimmed from shallow settling pans. Also, there wasn't a good test to determine the butterfat content of milk until the University of Wisconsin's Stephen Babcock developed his in 1890. Prior to that, farmers were reluctant to sell their milk for the same price as the cream, even though when they were sure their milk would test higher and yield more butter. They skimmed their own milk, fed it to their cows, and had their wives churn the cream into butter.

With the development of the separator, the Babcock butterfat test and improvement in churns, the growth in the number of butter plants or creameries was rapid. By 1900, Jefferson County had 86 neighborhood creameries and was Wisconsin's leading butter producer.

One of these creameries was called Free Lunch at Noon. The auction at C.J. Ward farm. Auction at C.J. Ward farm.

JACOB WAGNER, Auctioneer.

FREE LUNCH AT NOON

Saums under $10.00, cash: $10.00 or over, one year's time at 6 per cent interest on good approved notes.

JACOB WAGNER, Auctioneer.

C.J. WARD.

The farmers were not ready to accept the advice from Hoard and others that their salvation from the wheat error would come through the establishment of a dairy industry. They object to the high cost of acquiring cattle and getting into the dairy business. They could produce more good cheese using equipment and methods not feasible for individual farmers. Some farmers still milked by horses to the factory - hence, small crossroads factories within easy driving distance from the farm.

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One of these creameries was called Free Lunch at Noon. Meanwhile, back on the Ward farm, upon Edward Ward's death in 1881, his son, C. John Ward, took over the operation of the dairy. Meanwhile, with Will Daniels, he built a creamery on the corner of the farm. This building at the intersection of U.S. Highway 12 and Wisconsin Highway 8 still stands. Daniels was the buttermaker until grandpa (C.J. Ward) bought him out in 1885 and hired another creamery boy. Ward.

In 1897, the house on that corner was built for the buttermaker who had just married, at a cost of $600. In 1900, the butter plant was moved and the buttermaker and continued until 1919, when the creamery ceased operation. Butter competition for farm.
Bill Ward switched on new bulk milk cooler in 1950.

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(Continued from page 43) ers' milk from condenseries such as Carnation in Jefferson, plus the advent of motor trucks to haul milk long distances, spelled the death knell for the small neighborhood creameries.

While still in operation, farmers brought their milk to the neighborhood creameries in cans. The cans were hoisted into the receiving room and dumped into a vat (setting on a scale) to be weighed.

Milk then was separated and the cream was churned in a large wooden churn run by belts from an overhead drive shaft powered by a big, stationary, single-cylinder gas engine.

Butter was printed in pounds and packed in wooden boxes to be shipped by train to Milwaukee or Chicago. The butter was kept cool by ice cut each winter from nearby Rose Lake and stored under sawdust in the attached ice house.

Names on the 1917 patron list at the Ward creamery are familiar in the area to this day: Held, Ebersohl, Ward, Snell, Northey, Daniels, Leonard, Noel, Ostrander, Umland, Heitz, Kunz, Chapman, Anthes and Goodrich.

C.J. also was involved with creameries in Fox Lake and Randolph which were managed by another son, G. Earnest Ward, who later was assistant cashier and cashier at the Fort Atkinson Savings Bank for 50 years (now Bank of Fort).

Changes on the farm...

The press of other business took most of C.J.'s time, so the operation of the farm was turned over to his two youngest sons, Robert and Theodore S., following their graduation from high school. They enlarged the barn, added silos in 1918 and 1923 and started in the pure bred Holstein business. When the Ward creamery closed in 1918, milk was hauled by Leonard Brothers to a plant in Jefferson located by the old North Street bridge across the Rock River.

When the Wisconsin Electric Power Company built the lines to the farm in the late 1920s, the use of electric motors made possible many chore-saving devices. One of these was the milking machine, which eliminated hand milking. However, for a long time dairymen considered it necessary to hand strip each cow to get the milk the machine left.

In the early 1930s, the Deerfield Creamery solicited area dairy farmers to ship milk to them for eventual sale into the Chicago Grade A fluid market (milk destined for house-to-house delivery in bottles). The milk moved to Chicago by tank truck to Bowman Dairy. We had to be inspected by Chicago health department inspectors to see if we had the proper milk house, clean utensils, screen doors, enough ventilation and light, and so on.

Milk cans were cooled with cold water and the open trucks were replaced by trucks with closed boxes to keep out dust and dirt. These 100-pound cans had to be carried from the milk house out to the truck and lifted four feet up into the truck. It wasn't uncommon to see the more macho haulers carry one can with each arm. Mechanical refrigeration eventually replaced well water for the cooling of milk.

The elimination of cans and the start of bulk milk cooling came to this area in 1960 when Hugh Miller of Whitewater started a hauling route, taking the milk the Willow Dairy Farms in LaGrange, Ill. The first farm in Jefferson County to go bulk was Byron Freeman. His son, Wesley, now operating the farm, remembers that day in March when
Cy Curtis alive at Hake farm

By Mark Ferguson

If Cyrus Curtis were alive today, he’d surely thank two brothers who live on land he once owned northeast of Port Atkinson along County Highway N.

Jerome and Lloyd Hake have found enough artifacts and have tracked down enough records about what is now known as the Curtis Mill area that they could open a museum. In fact, they have something similar to one next to Lloyd’s house, although they don’t call it that.

“We do this just to let people know,” said the 65-year-old Lloyd of the log cabin he helped build that has been turned into a repository for everything from arrowheads to antique dairying equipment.

Curtis settled on 250 acres of land in 1839 on what is now the land around County Highway N and Curtis Mill Road. Since then, the land has been divided into smaller sections and sold. The Hakes’ grandfather, Daniel Alexander Hake, purchased a plot in 1871 which has been in the Hake family ever since.

As two brothers who were born and raised on this land, the Hakes, especially the bachelor farmer Lloyd, have always felt close to it and want to preserve its past.

In addition to establishing a “museum,” the Hakes have erected a sign in the shape of a circular saw on the site of the former Curtis Sawmill and Dam. The water-powered mill and dam were built in 1842 along a creek next to the highway. Although they were dismantled in 1868, what remains of the dam’s dirt walls is hard to miss.

“Our grandmother used to tell us that when she was young, as many as 40 oxen at a time would drag logs downhill at the site of what is now Curtis Mill Road to the mill,” Lloyd said.

“After the logs were cut, the oxen would drag them down to what we called the Damuth Bridge (Curtis Mill Road and State Highway 106) and put them in the Rock River.”

In about 1849, the Hakes discovered several oak pilings near the old dam site while they were straightening out the creek.

“The pilings held water from washing underneath and must have been there more than 100 years, but they were just as sound as the day they were cut,” said Jerome, a 75-year-old retired farmer who lived in Madison County as a child.

Never ones to waste anything, the old logs were cut up and used for shelves, light fixtures and other projects.

“Would I love to go back about 100 years and see them cutting at the mill,” said Lloyd. “They evidently handled pretty good-size wood.”

Another treasure of the Curtis Mill area is the old Curtis Mill School that was built in 1868. The small brick building was closed several years ago and has been converted into a house, but at least it is still standing. And hanging in Lloyd’s garage is the school’s old bell that brought him, as well as his seven brothers and sisters and all the other area children to school each day.

“The Hakes also have the partially burned scroll that is the register for the former Curtis Cemetery adjacent to the old schoolhouse. Curtises as well as Hetha, Culver, Whitney, Wiltz, Spears and Wheelans were buried there, but their graves were moved to other cemeteries when the county highway was straightened out.

Also still standing is the home Curtis built for his family in 1854. The structure, with its hand-hewn wooden beams, wooden pia and boulder foundation, was eventually sold to the Hakes’ grandfather for $2,500.

Jerome and Lloyd replaced the roof recently and the house is bound to last for another 100 years.

The Hakes also tell tales about those buildings that are no longer around, like the creamery that was right by the bridge on Curtis Mill Road and the highway and the nearby blacksmith shop and brick factory.

Jerome is considered the rock bound of the two and has extensive collections of Indian artifacts and other rocks, while his brother goes after antique farming equipment.

“You have certain characteristics and certain traits in your life. Pretty much I always been a stone collector,” Jerome said.

“The old farm stuff is what intrigues me — stuff that even I never used,” added Lloyd.

While they have never considered writing about their vast knowledge of the Curtis Mill area, the Hakes might just give it some thought. After all, it’s got to be easier than straightening out a creek or building a cabin.

Dr. Kennedy’s was cure for all ills, ad claimed

“Hark the herald angels sing, Beecham’s pills are just the thing! Peace on earth and mercy mild, Two for man and one for child.”

Whether that advertisement ever appeared on the pages of this or any other newspaper is a matter for conjecture. However, it was a popular advertising jingle in the 1890s and was indicative of marketing techniques of its era.

Advertising copy, as well as editorial policy, were governed by each individual’s good taste and judgement. The writer of the above jingle evidently wasn’t governed by good taste as much as the sale of pills.

The editorials’ judgment was often tempered by his ability to handle a punch in the nose for there were no libel laws in those days. Neither were there any pure food and drug laws.

The following are excerpts from ads published in the Jefferson County Union in the 1870s:

March 17, 1870 — “A great political achievement was accomplished by the election of Grant and a revolution of imminent social importance is the substitution of that pure and harmless preparation, Crisador’s Exscloror Hair Dye for the deadly compound of lead and brimstone.”

A full page ad in the same edition consisted of testimonials on Hembold’s Concentrated Fluid extract Bauch! The Great Diuretic!

The greatest medical blessing of the age — Dr. Kennedy’s Rheumatic and Neuralgia Disolver — you name it, it cured it.

Another 1870 ad screamed Murder! Murder!! Murder!!! Beware of Quacks! A victim of early indication, causing nervous debility, premature decay, etc., having tried in vain every advertised remedy, has discovered a simple means of self cure.
Dedication helps farms survive

By Laura Beane

They came from overseas, leaving behind family and friends, with little hope of ever being able to return to their homeland. Hard work and dedication to this new land led them to establish farms which have remained in the families one century or more.

But with the changing agricultural economy, few of them survive as land still owned by descendents. Some owners are the great-grandsons of the original owners. In fact, obtaining the old Dairy Farm and the Dairyman, only one member of the original family still owns the farm.

It was in 1832 that James and Philadelphia Shenam came to the Hebron area from England. They were the great-grandparents of the late Wesley Shenam, who lived on the farm with his family, although they do not own the land. From James, the land had passed on to his son, George. George's children, Hubert, Charles, and Alvin, became the owners of the Shenam farm and eventually Wesley owned the land. As was often the case, the home of the Shenam family was built from wood harvested from the trees on the farm.

Germany was homeland for Peter Ebershol, who emigrated in 1858 to New York State. After working there for several years, he moved to the Farmington area, purchased a farm in January 1867. After only 14 years of ownership he died, and his son, Charles, purchased the farm, which he divided into two parcels at the time of his son's death, one for marriage. The other parcel went to son Walter.

The farm owned by Alvin is now owned by the David Keenan family. The home in which they live was built by Hubert Shenam, who was the great-grandson of the original owner, and the barn and other buildings on the farm were added later.

Fort sewer

(Continued from page 21)

According to Clement, obtaining these trucks was no problem, as many local residents had collected them from their fields and were only too glad to have them hauled away. Besides providing needed jobs for local workmen, the wall project gave the city a "tremendous asset," Kimbels said. Within a few years, if the Fort Atkinson Development Council's plans are carried out, the river wall will be enhanced by a walkway stretching from the River Inn to Lromerica.

At about the same time as the river wall construction, the state had ordered the city to install its first sewage disposal plant (opened in February 1936). The only treatment plant the community ever had was a septic tank at the end of South Street, emptying into Haumer Pond. A septic tank had also been built there while Clement was city engineer.

Before the installation of the sewer system, many private residents had septic systems while others had outdoor toilets. But, whatever, the city received much of the raw sewage.

The construction of the river wall and the city's first sewer treatment plant dovetailed so that the wall provided protection for the interceptors and the sewer lines that were installed along the river bank en route to the treatment site along Riverside Drive.

The sewage plant opened in Fort Atkinson in 1934 and served the city and its flavoring plant for $4,600 to provide for sewage treatment facilities. It had a distinct advantage over primary sedimentation, which was almost the only other treatment given to sewage during that period.

In about 1938, the city purchased another 93 acres in the vicinity of the present site to provide for sludge bed expansion. Much of that acreage is now Rock River Park. Leslie Hummel, who died in 1972, served as sewage plant superintendent for 29 years. He was succeeded by Karl Kutz, who retired in 1974. Current superintendent of the wastewater treatment plant is Roger Sherman, with Steve Jankowski as assistant. The city owns the land, which is part of a larger park system that also includes Rock River Park.

Fort Atkinson on Saturday evening. The entire cost was $3,500.

Walter Ebersohl's farm was purchased by his niece, Alvin's daughter, and her husband, Marion (Ebersohl) and Harvey (Behling) in 1966. They continue to reside along U.S. Highway 12 five miles west of Fort Atkinson.

Both farms were dairy farms but are only croped now. When Peter Ebersohl bought the original farm, he cleared 20 acres of woodland entirely by hand, quite a monumental feat by today's standards.

Wardland Farms along County Highway G and U.S. Highway 12 west of Fort Atkinson was established by Edward Ward, who had emigrated from Cornwall, England in 1843 or 1844 with his father and mother, John Sr. and Loveday Rogers Ward. He bought his farm on Highway 12, now owned by Craig and Tom Beane, which was known for many years as the Glover Farm.

Edward was the oldest of seven children — five sons and two daughters — and he owned the farm until 1892, when he sold it to John Daniels. The farm, which has remained in the Ward family for more than a century, was purchased by Edward in October 1851, he remained owner until his death in 1872. At that time it went to his only surviving child, C.J. Ward.

Christopher John, usually known as C.J. or John, was the owner of a string of creameries located at Fox Lake, Randolph and one whose building remains at the intersection of Highway 12 and County Highway G from approximately 1857 to 1918. After the World War I years, the milk and cream was hauled to creameries by truck.

C.J. Ward died in 1925 and his two sons, Robert and Theodore, inherited the farm on Highway 12. The County Highway G farm was inherited by his five sons, Robert and Theodore, Louis of Midland, Michigan; Ernest, a Fort Atkinson banker, and Chris, who had been a buttermaker in his father's creamery and later a nursery owner.

In 1947, family ownership continued with Robert and Theodore buying out the non-farming brothers' interests. Theodore's sons, William and Ted, were also part owners with their father and uncle. Ten years later, Robert and Theodore retired and William (Bill) and Ted operated the farms until 1970 when, following a barn fire, Ted retired and the Bill Ward family farmed out Wardland Inc.

Since then, David Ward, Bill's son, has assumed management following his father's retirement. In 1980, Bill and Jan Ward visited Cornwall and the farms on which Bill's great-grandfather, John Ward Sr., and great grandmother, Loveday Rogers Ward, were born.

The Glover Farm now owned by the Beane family was once the site of a stagecoach stop at a home located near some springs on the back porch of the farm. The building is no longer there, but the springs are still active.

The new house was moved a short distance later, only to become a garbage with plastered walls and windows when another new home was built by William.

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10 Fort-area farms are 100 years-plus

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In the chain of family ownership, William's son, Elmer, married to Katherine Broutney, became the new owner. His sister, Evelyn, and her husband, Earl Helden, became the owners of their father's farm next door, which had been divided off for Walker. Following a barn fire on the Elmer Kunz farm in 1969, the two farms were once again operated as one by Earl Helden and Elmer Kunz.

An addition was built on the Heldens farm barn and Elmer built a new silo to replace those destroyed in the fire. The Guernsey herd was dispersed in 1973 following Elmer's death. Today, Earl crops the acreage.

Katherine Kunz resides in the home and Elmer and Katherine's son, Gary, retain an active interest in the family homestead. This farm featured an unusually huge round silo at one time but it was divided right down the middle when Walker and William divided the farm. Many years later, Elmer destroyed the silo by dynamite since they could no longer feed fast enough to prevent spoilage.

On Highway 106 east is a farm owned by the Lee Hubbard family. Lee's great grandfather, Ebenezer, came from England in 1848 to settle in Jefferson County following a few years in New York State. The original farm of 40 acres was expanded by Ebenezer's son, Aido, when he came into possession of the farm. Omar Hubbard, grandson of the original owner, and Lee's father was next in line. Following his death Lee, took possession of the farm and resides in a new house near the old farm buildings.

Justus Anthes fled Germany in the night during the early 1800s to escape conscription. He worked in New York State long enough to receive his citizenship papers and accumulate some money for purchasing a farm in Jefferson County, Wis., in 1863. The original 60 acres was expanded by his son, J. Henry, who had purchased the farm after his marriage to Rose Smith.

One small parcel of land exchanged hands four times, mainly due to road construction, between the McGowan family and the Anthes family of their descendants. In 1947, Henry sold the farm to his granddaughter and her husband, Laura (Owens) and Craig Beane, the present owners. Henry continued to be active on the farm into his 90's and died at 98 in 1983.

It was evidently a long-lived family, as his sister, Mary Anthes Brueckner of Jefferson, lived to 100. A brother, Albert of Fort Atkinson, lived to 96, and another brother, John, of Janesville passed away at 94.

Since 1947, the Beanes have expanded the farm to include parts of two century farms — the James McGowan farm, whose daughter, Georgia, with her husband, LaVerne Kutz, own another century farm, and parts of the Leonard farm owned by grandfather and uncles of the Beane's daughter-in-law, Kathleen.

It was only in the past half dozen years that a historical feature on the farm was torn down: a Green Mountain silo which was manufactured in Fort Atkinson by Cornish, Curtis and Greene.

Still another century farm is presently owned by Robert McIntyre. The farm is a combination of century farms owned by his mother and father's families. What was once a dairy farm has become acreage known to many Fort Atkinsonsites as a pick-it-yourself fruit and vegetable farm.

August Kutz purchased two 20-acre parcels of land in 1882: one from George Stanford and wife and another from Milo Jones of the Town of Koslakong on what is called Kutz Road. On the northeast corner of Kutz and Bark River roads is the original homestead. Ed believes his folks lived there before this time, but there were no records prior to 1882.

August and Louisa Hackbarth Kutz, both born in Germany, resided here with their 18 children, Amelia Froll, Albert, Elizabeth Schranks, August, Paul, William, John, Edward, Frank, Ernest and Carl. One daughter, Minnie, died in her youth. August died in 1900, leaving Louisa and the large family. Louisa died seven years later.

Paul Kutz, a single son, purchased the farm in 1918. By today's stan-

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Happy
Birthday
Fort
Atkinson

Birthdays are our business ... along with Weddings ...
Anniversaries ... Proms ... just about any celebration or get-together.

We keep Fort Atkinson in flowers.
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Families own farms for century

(Continued from page 47) dards, it is believed he made the purchase to settle his parents' estate and to satisfy his brothers' and sisters' wants or needs. Ed Kutz purchased it from brother Paul in 1919 and farmed the original acreage plus additional land he purchased, for a total 87 acres. Ed farmed the land for 41 years and, as he neared retirement, he sold 20 acres on the south side of Hars River Road to a neighbor. These 87 acres raised six sons to manhood.

On Jan. 1, 1960 Laverne purchased the "home farm" from his parents. With the changing times, these 63 acres were not enough to allow them to be full-fledged farmers. As Vern was already a part-time driver for General Motors in Janesville, he did the necessary farmwork nights and weekends until he marked 30 years with General Motors in July 1980.M. in July of 1980.

Some might call us "hoopy farmers." According to Internal Revenue Service standards, we are not. Whatever — there are lots of stories that the walls of this old house could tell — especially of the early days and of how things used to be.

The years have changed the face of these century farms but the families who live on and work them still have the love of the land which was so prevalent among the early Fort Atkinson settlers.

Perhaps it was school ‘daze’

By Tracy Gentz

Though education has gone through a marked change over the last century and a half, students are still students and they can get into mischief once in a while.

Retired Fort Atkinson High School language teacher Laura Gapper recalls with a smile the fate of three truant teen-agers trying to thumb a ride to Janesville.

"It was the fall of 1919 or 1920 and the boys were skipping out of school and trying to hail down a ride," she said. They ended up hailing down the superintendent of schools and got hauled back."

The boys received severe punishment, with suspension following their misfortune. One teacher actually lost her job while trying to get the boys’ punishment softened, according to Laura.

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He arrived in Fort Atkinson in 1950.

"I went to school two years and then I went broke and I mean broke. I didn't have a penny and no source of income so I quit and sold Fuller brushes for a while," he said. "That didn't turn out, so I played baseball for money, but that wasn't enough. So I took this job in Montana as a principal."

A friend, school board member William Knox, told Luther of the superintendent opening in Fort Atkinson.

"It was the make-up of the school board that made me decide to go to Fort," Luther said. He took a cut in pay by taking the superintendent, but never regretted it.

Luther was honored for his service to the community with a farewell party given upon his retirement, as well as the dedication of the junior high in his name. Humbly, as if still stunned, Luther said of the party, "Gee, there must have been a thousand people there."

While superintendent, Luther was instrumental in beginning the now huge scholarship fund Fort Atkinson High School students enjoy. This year's total was close to $100,000.

"When we first started this thing, I got the biggest one next to the Joe Davies; we got the Bingham fund." Mr. Bingham came to me after his wife died and he asked if he could have an interview with me. We got together and he presented his problem. He and his wife had planned before she died to have a scholarship in the name of their son who died when he was a freshman in high school, he said. "I established one myself, a small one of course," he added. "The income from it will be used perpetually. It will give somebody $1,000 or more."

Luther said he believes Glenn Lepley, Fort Atkinson High School principal, is the best in the state, adding that, "I think we established a solid foundation, the school is very well managed."

The scholarship fund and strength of the school's faculty are important commodities to society's well being, according to Luther. "When you look at the scholarships, that means a lot of kids are going to school who couldn't afford it and that is happening all over the country," he said.

First by pass?

According to reliable records, the first Fort Atkinson High School football player ever to score a touchdown on a forward pass was Herman Ven- der, a sprint end who went for a touchdown on a 30-yard aerial from John Dieckhoff in 1909 in a game against Beloit. Fort Atkinson won.

Whether being able to attend school in 1920 or 1980, education provides a quality slate on which students write their futures. Luther said that school gives students hope, as well as knowledge that can never be erased.

Today's chalkboards are perhaps different, but the scribbles on them have that same sense of hope. The Class of 1946 says "Anything Can Happen," sixty years ago the same spirit was alive.

"It will be many years before a class like ours appears, we all are very wise and keep our standards high, sincerely it will be hard to be apart but with our motto in our mind, we'll find a way or make one we are that kind."

— Class of 1946.

Bulk tank used

(Continued from page 44) the bulk truck came to pump the milk out of the cooler. The truck was accompanied by all sorts of dignitaries and spectators to witness the event. The Ward Farm converted to bulk three months later, shipping to Willow Farms until the fall of 1981, when Hawthorn Melody in Whitewater started accepting bulk milk. By this time, the farm was being operated by the next generation of Wards, Theodore's sons, William and Ted. Ted left the farm in 1974 and at the same time William's son, David, returned to the farm.

Right now most of the milk produced in Wisconsin is stored and hauled in bulk tanks — there is little can milk produced. The biggest share of that milk goes directly from the cow through a pipeline to the bulk tank to be quickly cooled without ever being exposed to outside air.

The bulk trucks pump the milk from the farm tank and deliver it to the large dairy plants, where it is bottled or processed into butter, cheese, ice cream or other dairy products.

Today, all the consumer has to do for a wide variety of fresh, cold dairy products is to go to any grocery store — a far cry from the days when families kept their own cow, churned their own butter, and, if they were lucky, made a little cheese.

At Henry Heth's sorghum mill in 1918 were Rudy Heth, Walter Heth, Leo Brueckner, Harry Kowalke, and John Bauer.